

# 粵亮

MOONLIGHT



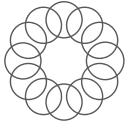
粵亮為六福旅遊集團餐廳之一，喻意為之一亮

餐廳以「經典粵菜 創意港點方式呈現」每道菜色以食材的原始風味為出發，加上主廚精湛廚藝詮釋，無論在經典粵菜或是創意料理都完整表現粵式精髓，特別在火候的掌握、煲湯的時間、當季食材的運用，多款主食的講究配料及道地港點，道道都展現粵菜的真實本味。廳內陳設現代內斂，各式包廂舒適且不受打擾的獨立私人氛圍，讓每位賓客盡情享受歡聚時光。



套一餐一系一列





## 望月套餐

### MOONLIGHT SET MENU A

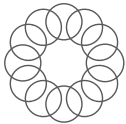
- 花城饗粵映前菜  
(粵亮蜜汁叉燒 / 泡椒酸溜海蜇頭 🌶️ / 明爐烤鴨)  
Barbeque Pork / Jelly Fish with Chili Sauce / Roasted Duck in Hong Kong Style
- 元貝菜膽燉玉排  
Double Boiled Pork Ribs Soup with Fish Maw, Baby Scallop and Baby Cabbage
- 茶油菌菇燴鮑魚  
Braised Abalone with King Oyster Mushroom in Tea Oil
- 莓果沙律焗大蝦  
Deep Fried Prawn with Berry Sauce
- 蠔乾火腩炆石斑  
Braised Grouper with Dried Oyster and Roasted Pork
- 金銀蛋蟹肉扒莧菜  
Stewed Amaranth with Crab Meat, Salty Egg and Century Egg
- 荷香鰻魚糯米豬  
Steamed Glutinous Rice with Eel and Superior Pork Wrapped in Lotus Leaf
- 寰宇四季水果集  
Seasonal Fresh Fruit Platter

每位新台幣 1,680 元，另加一成服務費

NT\$1,680 Per Person and Subjected to 10% Service Charge

- 茶資每人NT\$90起。  
Minimum tea fee NT\$90.
- 若您對某種食物會過敏不適或有其他需求，請告知現場服務人員協助您。  
Please let us know if you have and special dietary requirements, food allergies or food intolerances.
- 本飯店使用非基因改良的豆類製品。  
This hotel does NOT use GMO Bean products.
- 本餐廳使用牛肉原產地為美國、澳洲、日本，豬肉原產地為台灣、加拿大、荷蘭、丹麥、西班牙。  
The origins of all the beef served by our restaurant are U.S.A, Australia and Japan. And the origins of all the pork served by our restaurant are Taiwan, Canada, Netherlands, Demark and Spain.





## 弦月套餐

### MOONLIGHT SET MENU B

- 古城東海舞彩蝶  
(香檸松阪豬 / 掛爐烤鴨 / 三星香蔥水晶雞)  
Caramelized Superior Pork / Roasted Duck in Hong Kong / Chicken with Scallion Oil
- 花膠順德魚腐湯  
Double Boiled Chicken Soup with Fish Curd, Century Egg and Fish Maw
- 粵府一箭穿雙心  
Stir Fried Scallop and Shrimps Ball with Lily Bulbs, Kale and Fried Milk
- 北菇鮑魚扣鵝掌  
Braised Abalone and Goose Web with Mushrooms
- 青檸橙汁豬肋排  
Deep Fried Pork Ribs in Lemon and Orange Sauce
- 古早眷村炒鮮蔬  
Stir Fried Asparagus with Fungus, Celery and Tomato
- 粵亮胭脂壽龜餃  
Steamed Minced Meat with Dried Radish Dumpling in Truffle Sauce
- 寰宇四季水果集  
Seasonal Fresh Fruit Platter

每位新台幣1,980元，另加一成服務費

NT\$1,980 Per Person and Subjected to 10% Service Charge

• 茶資每人NT\$90起。

Minimum tea fee NT\$90.

• 若您對某種食物會過敏不適或有其他需求，請告知現場服務人員協助您。

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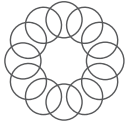
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origins of all the pork served by our restaurant are Taiwan, Canada, Netherlands, Denmark and Spain.





## 眉月套餐

### MOONLIGHT SET MENU C

- 鳳城御守極品盤  
(金磚脆皮燒肉 / 明爐烤鴨 / 蔥香水晶雞 / 泡椒醋溜海蜆頭 🌶️ / 洛神桂花醬蘿蔔)  
Roasted Pork / Roasted Duck in Hong Kong Style / Chicken with Scallion Sauce / Jelly Fish with Spicy Sauce / Radish with Roselle and Osmanthus Sauce
- 蟹黃石斑拆魚羹  
Double Boiled Chicken Thick Soup with Grouper Meat and Crab Roe
- 柚香芝士焗烤龍蝦燜爐烤鮮蔬  
Braised Fresh Lobster (Half) with Pomelo Cheese and Roasted Seasonal Vegetable
- 杏汁百花關東參  
Braised Sea Cucumber with Shrimps Paste in Almond Sauce
- 秘製脆梅戰斧豬肋排  
Deep Fried Tomahawk Pork Rib with Hawthorn Fruit in Crispy Plum Sauce
- 貝酥金湯浸角瓜  
Stewed Loofah with Dried Scallop and Pumpkin Mud
- 仙翁冰糖燉仙草  
Braised Pear with Mesona Jelly, Nostoc and Mesona Tea
- 寰宇四季水果集  
Seasonal Fresh Fruit Platter

每位新台幣2,280元，另加一成服務費

NT\$2,280 Per Person and Subjected to 10% Service Charge

- 茶資每人NT\$90起。  
Minimum tea fee NT\$90.
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## 朔月套餐

### MOONLIGHT SET MENU D

- 廣府宮廷前菜盤  
(桂花明爐烤鴨 / 三星香蔥滷牛舌 / 明太子鮮干貝 / 蜜汁叉燒皇 / 松露鵝肝慕斯塔)  
Roasted Duck in Hong Kong Style / Braised Beef Tongue with Scallion Oil /  
Scallop with Mentaiko Sauce / Maltose Glazed Barbeque Pork / Foie Gras Mousse Tart with Truffle Sauce
- 雞粥菜膽陽光豬燉花膠  
Double Boiled Sunny Pork Ribs Soup with Fish Maw, Baby Cabbage and Brown Rice
- 碧綠塘心鮑扣遼參  
Braised Candy Abalone with Sea Cucumber and Seasonal Vegetable
- XO醬龍蝦球襯A5和牛肉仔粒   
Wok Fried Lobster Ball with XO Sauce and A5 Wagyu Beef
- 牛肝菌蟹黃煨翠玉環  
Braised Loofah Ring with Crab Meat , Penny Bun and Crab Roe
- 粵亮手作雙美點  
(胭脂壽龜餃 / 秧日悠游金魚餃)  
Steamed Minced Meat with Dried Radish Dumpling in Truffle Sauce / Steamed Goldfish Shaped Shrimp Dumplings
- 寰宇四季水果集  
Seasonal Fresh Fruit Platter

## 特殊菜單請於前三天預訂

Special Menu is Scheduled for the Three Days in Advance

每位新台幣3,280元，另加一成服務費

NT\$3,280 Per Person and Subjected to 10% Service Charge

• 茶資每人NT\$90起。

Minimum tea fee NT\$90.

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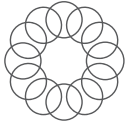
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## 粵亮素食套餐

### MOONLIGHT VEGETARIAN SET MENU

- 天篷懷石寶島盤  
(金桔胡麻秋葵 / 洛神蜜醬蘿蔔 / 香椿涼拌半天筍 / 玫瑰鹽拌綜合海藻 / 麻香腐竹🌶️)  
Okra with Sesame and Kumquat Sauce / White Radish with Roselle Syrup /  
Bamboo Shoots with Homemade Sauce / Seaweed with Rose Salt /  
Tofu Skin Roll with Spicy Sauce
- 黃耳蘆薈四寶盅  
Double Boiled Chestnut, Bamboo Shoots Soup with Yellow Fungus, Aloe Vera and Red Dates
- 松露猴菇燒雙冬  
Braised Mushrooms with Fungus and Bamboo Shoots
- 羊肚菌金瓜豆腐煲  
Braised Morels with Asparagus, Tofu and Pumpkin in Clay Pot
- 欖菜肉鬆爆三鮮  
Stir Fried Green Bean with King Oyster Mushroom and Zucchini
- 仙翁蟲草燴湯包  
Steamed Vegetable Soup with Cordyceps and Nostoc
- 龍眼銀耳酸梅湯  
Braised Plum Juice with Longan and White Tremella
- 寰宇四季水果集  
Seasonal Fresh Fruit Platter

每位新台幣 1,680 元，另加一成服務費

NT\$1,680 Per Person and Subjected to 10% Service Charge

• 茶資每人NT\$90起。

• Minimum tea fee NT\$90.

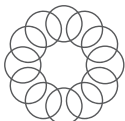
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## 粵亮大地套餐

### MOONLIGHT SET MENU E

- 羊城風味前菜盤  
(桂花明爐烤鴨 / 粵亮蜜汁叉燒皇 / 藤椒鮮干貝 / 潮式桂花蘿蔔糕)  
Roasted Duck in Hong Kong Style / Barbeque Pork / Scallop with Sichuan Pepper /  
Wok Fried Turnip Cake with Osmanthus Sauce
- 上湯花膠燉陽光豬  
Double Boiled Sunny Pork Ribs Soup with Fish Maw, Baby Scallop, Cordyceps and Sea Conch
- 吉品鮑鵝掌關東參  
Braised Abalone with Sea Cucumber, Goose Webs and Loofah
- 上湯龍蝦襯雲吞  
Steamed Fresh Lobster (Half) with Wonton and Broccoli
- 極汁米香炆骰子和牛肉  
Deep Fried A5 Wagyu Beef with Crispy Rice and Garlic
- 虎掌菌瑤柱燴時蔬  
Stewed Baby Cabbage with Sarcodon Aspratus and Dried Scallop
- 粵亮精緻雙美點  
(晶瑩鮮蝦餃 / 燕窩椰汁西米露)  
Steamed Shrimps Dumpling / Coconut Milk Sago with Bird's Nest
- 寰宇四季水果集  
Seasonal Fresh Fruit Platter

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