

粵亮桌席菜單

MOONLIGHT TABLE MENU A

南海粵府四方碟

(掛爐烤鴨 / 蜜汁叉燒皇 / 泡椒醋溜海蜇頭 / 潮州桂花炒蘿蔔糕👉)

Roasted Duck in Hong Kong Style / Barbeque Pork / Jelly Fish with Spicy Sauce / Fried Turnip Cake with XO Sauce

元貝花膠燉軟排(位上)

Double Boiled Pork Ribs Soup with Fish Maw, Scallop and Baby Cabbage

松露芝士焗虎蝦佐香料佛卡夏

Braised Prawn with Truffle Cheese Sauce and Focaccia

碧綠茶油爆雙片

Wok Fried Superior Pork, Dried Squid, Snap Pea with Tea Oil

粵亮鴻運炸子雞

Deep Fried Chicken with Garlic

貢菜燒椒富貴魚👉

Braised Batfish with Scallion and Handmade Spicy Sauce

仙翁雪蓮枸杞時蔬

Braised Loofah with Cordyceps, Snow Lotus and Nostoc

櫻花蝦紫菜砂鍋飯

Stir Fried Rice in Moonlight Style with Dried Shrimps, Dried Oyster, Baby Scallop, Seaweed, Minced Meat in Clay Pot

招牌雪山流沙包

Baked Custard BunS with Salty Egg Yolks

寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 13,800 元(每桌 10 位) · 另加一成服務費

NT\$13,800 Per Table for Ten Person and Subjected to 10% Service Charge

·茶資每人 NT\$90 起。

Minimum tea fee NT\$90.

·自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。

Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800per bottle.

·若是您對某種食物會過敏不適或有其他需求，請告知服務人員協助您。

Please let us know if you have any special dietary requirement, food allergies or food intolerances.

·本酒店使用非基因改良的豆類製品。

Our hotel does NOT use GMO bean products.



粵亮桌席菜單

MOONLIGHT TABLE MENU B

粵亮經典五福碟

(松露水晶雞 / 蜜汁叉燒皇 / 掛爐烤鴨 / 欖菜四季豆 / 泡椒醋溜海蜇頭 🌶️)

Chicken with Truffle Sauce / Barbeque Pork / Roasted Duck in Hong Kong Style /
Wok-fried Minced Meat with Green Bean / Jelly Fish with Vinegar and Chili

花膠松茸燉土雞 (位上)

Double Boiled Chicken Soup with Fish Maw, Matsusaka, Chicken and Shaoxing Wine

蠔皇虎蝦鮑魚砂鍋煲

Braised King Prawns and Abalone, Glass Noodle with in Oyster Sauce

脆梅豬肋排拼鮮蝦韭菜盒

Deep Fried Pork Ribs in Crispy Plum Sauce and Deep Fried Leek with Shrimps Dumplings

雲腿蒜蓉海上鮮

Steamed Grouper with Garlic and Fish Oil

碧綠鮑角燴虎掌

Braised Pork Knee Ligament and Abalone with King Oyster Mushroom, Lettuce and Ginkgo

古早眷村浸絲瓜

Soaked Loofah with Chicken Soup and Fungus, Tomato and Egg Crisp

蔥香麻油雞糯米飯

Steamed Glutinous Rice with Sesame Oil Chicken and Scallion

仙翁楊枝甘露

Mango Sago with Pomelo and Nostoc

寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 16,800 元(每桌 10 位) · 另加一成服務費

NT\$16,800 Per Table for Ten Person and Subjected to 10% Service Charge.



·自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。

Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800per bottle.

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粵亮桌席菜單

MOONLIGHT TABLE MENU C

廣府鳳城五彩碟

蔥香老滷牛舌 / 香檸焦糖松阪豬 / 脆梅醬雞球 / 泡椒醋溜海蜇頭 / 蜜汁叉燒皇
Braised Beef Tongue with Scallion / Caramelized Superior Pork / Braised Chicken Ball with Crispy Plum Sauce /
Jelly Fish with Chili Sauce / Maltose Glazed Barbecue Pork

燕液瑤柱蝦蟹羹 (位上)

Double Boiled Chicken Thick Soup with Shrimps, Crab Meat, Dried Scallop and Bird's Nest

柚香芝士焗烤龍蝦襯奶油時蔬

Braised Lobster with Cheese and Pomelo Sauce with Stir Fried Seasonal Vegetables in Cream Sauce

粵亮招牌靚片皮烤鴨

第一吃 - 附三色餅皮 (菠菜馬告、全麥老麵、紅蘿蔔刺蔥)

Roasted Duck Fillet with Homemade Pancake

(Spinach with Mountain Pepper / Whole Wheat with Old Dough / Carrot with Scallion)

北菇鮑魚扣鵝掌

Braised Abalone and Goose Web with Green Bamboo Shoot, Ginkgo and Mushrooms

欖菜肉鬆蒸東星斑

Steamed Giant Grouper with Pickled Kale, Minced Meat and Fish Oil

蝦乾蟲草炒蘆筍

Stir Fried Asparagus with Cordyceps and Dried Shrimps

濃湯雪菜鴨架煨麵湯

Double Boiled Duck Bone Soup with Preserved Vegetables, Dried Small Shrimps and Noodle

粵亮胭脂壽龜餃

Steamed Minced Meat with Dried Radish in Truffle Sauce

寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 19,800 元(每桌 10 位) · 另加一成服務費

NT\$19,800 Per Table for Ten Person and Subjected to 10% Service Charge.

· 茶資每人 NT\$90 起。

· Minimum tea fee NT\$90.

· 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。

· Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.

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· 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.



粵亮桌席菜單

MOONLIGHT TABLE MENU D

東江明月迎賓碟

(蜜汁叉燒皇 / 柚香金芒沙律蝦球 / 玫瑰豉油雞腿 / 松露鵝肝慕斯塔 / 欖菜肉末四季豆)

Maltose Glazed Barbecue Pork / Wok Fried Shrimps with Mango and Pomelo Sauce / Soy Sauce Chicken Leg / Foie Gras Mousse Tart with Truffle / Preserved Kale with Minced Pork and Green Bean

杏汁菜膽土雞燉刺參 (位上)

Double Boiled Chicken Soup with Sea Cucumber, Baby Cabbage and Almond

茶油羊肚菌爆松坂

Wok Fried Superior Pork with Asparagus, Morels and Mushroom

圍村老廣東盆菜

Traditional Cantonese Feast Bowl

第一層：花膠、雞汁鮑魚、鵝掌、掛爐烤鴨、花菇、生抽蝦、海螺片

First Layer: Fish Maw, Abalone, Goose Web, Roasted Duck, Mushrooms, Soy Sauce Shrimps and Snail Meat

第二層：醬燒自然豬、蜜汁叉燒、魚蛋、腐竹、大白菜、白蘿蔔、豬皮、筍角

Second Layer: Braised Sunny Pork, Barbecue Pork, Fish Egg, Bean Curd Skin, Cabbage, Radish, Pork Skin, Fungus

玉蘭蔥薑爆無骨牛小排

Wok Fried Beef Short Ribs with Kale, Crispy Rice Crust and Scallion

金絲蟹黃麒麟東星斑

Stewed Giant Grouper with Cordyceps, Mushrooms, Jinhua Ham and Crab Roe Sauce

仙翁雪蓮蟲草扒翠玉白

Braised Baby Cabbage with Snow Lotus, Nostoc and Cordyceps

荷香鰻魚糯米豬

Steamed Glutinous Rice with Pork and Eel

招牌胭脂壽龜餃

Steamed Minced Meat with Dried Radish Dumpling in Truffle Sauce

寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 26,800 元(每桌 10 位) · 另加一成服務費

NT\$26,800 Per Table for Ten Person and Subjected to 10% Service Charge.

·茶資每人 NT\$90 起。

Minimum tea fee NT\$90.

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Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.

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粵亮帝王蟹桌席菜單

MOONLIGHT TABLE MENU E

經典涵碧御品碟

香檸焦糖松阪豬 / 陳醋海蜇頭 / 桂花掛爐烤鴨 /

玫瑰鼓油雞腿 / 松露鵝肝慕斯塔 / 蔥香老滷牛舌

Caramelized Superior Pork / Jelly Fish with Vinegar / Roasted Duck in Hong Kong Style
Soy Sauce Chicken Leg / Foie Gras Mousse Tart with Truffle / Braised Beef Tongue with Scallion

上湯瑤柱鮑參肚羹 (位上)

Double Boiled Chicken Thick Soup with Abalone, Fish Maw, Sea Cucumber and Scallops

花香清蒸帝王蟹

Steamed King Crab Feet with Osmanthus and Glass Noodles

松露芙蓉蒸蟹膏拚極汁戰斧豬

Steamed Egg with Crab Roe and Truffle Sauce with Wok Fried Tomahawk Pork Ribs in Homemade Sauce

霸王藤椒帝王蟹

Stir Fried King Crab with Chili Pepper, Sichuan Pepper, Garlic and Parsley

蒜子紅燒東星斑

Braised Giant Grouper with Mushrooms, Egg Tofu, Ginger and Garlic

百合香椿虎掌菌炒蘆筍

Stir Fried Sarcodon Aspratus with Asparagus, Lily Bulbs and Ginkgo

濃湯津白雲吞雞

Double Boiled Chicken Soup with Pork Feet, Cabbage, Wonton and Jinhua Ham

精緻細品美點

燕窩杏汁油條 / 這不是玉米

Almond Milk Tea with Bird's Nest and Deep Fried Bread / Mango Sago Jelly with Cream and Pomelo

寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 32,800 元(每桌 10 位) · 另加一成服務費

NT\$32,800 Per Table for Ten Person and Subjected to 10% Service Charge.

· 茶資每人 NT\$90 起。

· Minimum tea fee NT\$90.

· 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。

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