



YOU ARE THE BEST





**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、煲湯的鮮甜、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。



## 2024母親節—靚皮鴨宴

每日限量 Limited Supply

## 2024 HAPPY MOTHER'S DAY – MOONLIGHT ROASTED DUCK MENU

粵亮手作開胃集

Assorted Appetizer

貝酥吻魚莧菜羹

Double Boiled Chicken Thick Soup with Amaranth and Whitebait

靚皮片鴨三吃

Roasted Duck in Prepared Three Styles

第一吃 – 靚皮片皮鴨 附三色餅皮 (菠菜馬告、全麥老麵、紅蘿蔔刺蔥)

Duck Fillet with Three Kinds Homemade Pancake

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

第二吃 – 蘿蔓脆米炒鴨鬆

Wok Fried Duck Fillet with Fried Egg White, Crispy Rice and Lettuce

第三吃 – 濃白鴨架煨湯麵

Double Boiled Duck Soup with Dried Shrimp and Noodle

金蒜松露蒸活龍蝦

Steamed Fresh Lobster with Glass Noodles in Truffle and Garlic Sauce

蒜茸玉露蒸海石斑

Steamed Grouper Fillet with Tofu and Garlic

鴨油爆炒鮮蔬

Wok Fried Seasonal Vegetable with Duck Oil

粵亮招牌雙美點 (魚子燒賣皇 / 仙翁冰糖燉仙草)

Steamed Fish Roe Shu Mai / Braised Pear with Mesona Jelly, Nostoc and Mesona Tea

寰宇四季鮮果盤

Seasonal Fresh Fruit Platter

每套優惠四人份新台幣6,999元，另加一成服務費，加入加量加價每位\$1,580，恕不與任何優惠並用

Special Price NT\$6,999 for 4 People and Subjected to 10% Service Charge

Additional Person and Price at NT\$1,580, This Offer Cannot Be Combined with Any Other Discount

加贈Elite Concept—禮花坊母親節感恩花束 乙束(價值\$520)

This Menu Comes with One Elite Concept Mother's Day Bouquet of Flowers (original price \$520)

## 2024母親節桌菜 2024 HAPPY MOTHER'S DAY TABLE MENU

### 粵亮經典五福碟

乾椒蜜汁多子魚、蜜汁叉燒皇、掛爐烤鴨、貢菜花瓜拌雞絲、潮州脆炒海蜆

Capelin with Dried Chili and Sweet Sauce / BBQ Pork / Roasted Duck in Hong Kong Style /  
Chicken Sliced with Pickled Vegetables / Wok Fried Jelly Fish with Garlic

### 花膠黑蒜一品盅 (位上)

Double Boiled Pork Ribs Soup with Fish Maw, Black Garlic and Snail Meat

### 明太子焗烤海大蝦佐爐烤時蔬

Baked King Prawn with Mentaiko and Roasted Vegetables

### 大漠風沙椒鹽豬肋排

Deep Fried Pork Ribs with Garlic and Pepper

### 蠔皇紅燴一品參

Braised Sea Cucumber with King Oyster, Cod Fish Ball, Sweet Bean and Mushrooms

### 奶湯雪菜浸海石斑

Steamed Grouper with Mushroom, Pickled Vegetables in Milk Soup

### 蠔乾臘味珍珠乾坤雞

Braised Boneless Chicken with Chinese Sausage and Dried Oyster

### 白果松茸扒絲瓜

Soaked Luffa with Ginkgo, Matsutake and Mushrooms

### 楊枝甘露蛋塔

Baked Tart with Mango Sago with Pomelo

### 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，恕無享任何優惠折扣

NT\$16,800 Per Table for Ten Person and Subjected to 10% Service Charge,  
Cannot Be Used with Other Discount.

**每桌加贈Elite Barkry母親節限定6吋蛋糕-莓好時光 乙顆 (價值\$780)**

**This Menu Comes with One Special Mother's Cake (original price \$780)**





## 神仙乾坤燒鵝 · 四吃

### CANTONESE ROASTED GOOSE, PREPARED IN FOUR STYLES

第一吃 — 片皮鵝附三色餅皮(菠菜馬告、全麥老麵、紅蘿蔔刺蔥)

First Style — Roasted Goose with Three Kinds Homemade Pancake

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

第二吃 — 松露鵝油拌細米粉

Second Style – Stewed Rice Noodle in Goose Oil and Truffle Sauce

第三吃 — 桂花冰梅醬鵝腿

Third Style – Roasted Goose Leg with Plum and Osmanthus Sauce

第四吃 — 烈火津白濃鵝湯

Forth Style – Double Boiled Goose Bone Soup with Cabbage and Tofu

**NT\$4,680+10%/全隻 (限量供應，建議提前預訂)**

NT\$4,680+10% (Whole, Please Preorder in Advance)

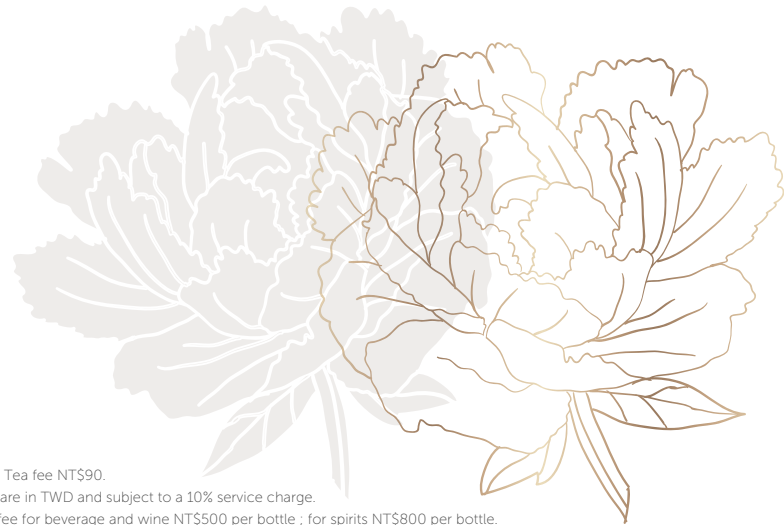
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- 以上價格皆以新台幣計算，需另加 10% 服務費。
- 自備酒水服務費，葡萄酒每瓶 NT\$500 元，烈酒每瓶 NT\$800 元。
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- 本飯店使用非基因改良的豆類製品。
- 本餐廳所提供牛肉為美國牛，非美國牛餐點已標註於菜單上。

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## 燒臘

### BARBECUE SELECTIONS

燒臘雙味拼盤(任選二) Barbecue Platter (Choice of Two)	NT\$620
粵亮招牌掛爐烤鴨 Roasted Duck in Hong Kong Style	NT\$490
三星蔥水晶雞 Chicken with Truffle Sauce	NT\$490
青檸焦糖松阪豬(不可雙拼) Caramelized Superior Pork (Cannot Platter)	NT\$490
玫瑰油雞腿 Chicken Leg with Soy Sauce	NT\$450
泡椒醋溜海蜇花  Jellyfish with Vinegar and Sichuan Pepper	NT\$450



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## 海鮮 SEAFOOD

活青蟹料理500g (清蒸 / 古法花菜干 / 薑蔥粉絲) Fresh Crab (Cooking Methods: Steamed / Steamed with Pork Slice, Dried Cabbage / Braised with Glass Noodle, Scallion and Ginger in Clay Pot)	NT\$1,580
活龍蝦料理300g (清蒸 / 古法花菜干 / 薑蔥粉絲) Fresh Lobster (Cooking Methods: Steamed / Steamed with Pork Slice, Dried Cabbage / Braised with Glass Noodle, Scallion and Ginger in Clay Pot)	NT\$1,380
活石斑料理650g (清蒸 / 蒜蓉蒸 / 貢菜燒椒蒸🔥) Fresh Grouper (Cooking Methods: Steamed / Steamed with Garlic / Steamed with Spicy Sauce)	NT\$1,380
蠔皇鮑魚刺參 (位) Braised Abalone, Sea Cucumber with Oyster Sauce (Per Person)	NT\$880
草蝦料理6隻 (招牌生抽 / 避風塘🔥) Shrimps (6 Pieces) (Cooking Methods: Fried with Garlic and Soy Sauce / Deep Fried with Garlic and Chili)	NT\$880
鮮帶子料理 (玉蘭琉璃 / 蒜炒) Scallop (Cooking Methods: Stir Fried with Kale / Stir Fried with Garlic)	NT\$750
蝦球料理 (莓香果律焗 / 清炒腰果) Shrimps (Cooking Methods: Deep Fried with Berry Sauce / Stir Fried with Cashew)	NT\$750
海石斑菲力 (清蒸 / 貢菜燒椒蒸🔥 / 琉璃炒) Grouper Fillet (Cooking Methods: Steamed / Steamed with Spicy Sauce / Stir Fried with Snap Pea)	NT\$750

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## 家禽肉類 POULTRY AND MEATS

清燉陳皮無骨牛 NT\$790  
Stewed Beef with Preserved Citrus

無骨牛小排料理 (蔥薑粉絲煲 / 玉蘭蠔油) NT\$790  
Boneless Beef Short Ribs (Flavor: Braised with Glass Noodle and Scallion, Ginger /  
Braised with Kale and Oyster Sauce)

粵亮鴻運炸子雞 (半隻) NT\$690  
Deep Fried Chicken (Half) with Garlic


豬肋排料理 (青檸橙汁 / 避風塘🌶️ / 脆梅醬) NT\$490  
Deep Fried Pork Ribs (Flavor: Orange Sauce / Garlic and Chili / Crispy Plum Sauce)

雞球料理 (巴蜀辣炒🌶️🌶️ / 脆梅咕啫炒) NT\$490  
Deep Fried Chicken Ball (Flavor: Wok Fried with Chili / Wok Fried with Crispy Plum Sauce)

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粵亮一品八珍海鮮煲

Braised Assorted Seafood with Chu Hou Sauce in Clay Pot

## 煲仔 CLAY POT

### 蠔皇鮑魚花膠煲

Braised Fish Maw, Abalone and Loofah and Oyster Sauce in Clay Pot

NT\$1,280

### 食神咖哩犇牛煲 🍲 (牛舌、牛筋、牛臉肉)

Braised Beef Cheek, Tongue, Tendon and Curry in Clay Pot

NT\$780

### 粵亮一品八珍海鮮煲

Braised Assorted Seafood with Chu Hou Sauce in Clay Pot

NT\$680

### 海鮮一品蟹黃豆腐煲

Braised Shrimp, Scallop, Snail Meat, Cuttlefish and Tofu with Crab Roe Sauce in Clay Pot

NT\$680

### 蠔乾火腩豆腐煲

Braised Roasted Pork with Dried Oyster and Tofu in Clay Pot

NT\$590

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## 季節時蔬 VEGETABLES

蟲草川耳鮮蘆筍 NT\$460  
Stir Fried Asparagus with Cordyceps and Fungus

娃娃菜料理 (瑤柱金湯 / 貝酥蒜炒) NT\$460  
Baby Cabbage  
(Flavor: Braised with Chicken Soup and Dried Scallop / Stir Fried with Garlic and Dried Scallop)

瑤柱小魚炆莧菜 NT\$450  
Stewed Amaranth with White Balt and Garlic

瑤柱炒高麗菜 NT\$420  
Stir Fried Cabbage with Dried Scallop



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## 湯品 / 鍋類 SOUP / HOT POT

### 雲吞芽白干貝雞鍋

Double Boiled Chicken Soup with Dried Scallops, Clams, Baby Cabbage,  
Glass Noodles and Wonton

NT\$1,680

### 順德花膠魚腐湯 (3-4人份)

Double Boiled Chicken Soup with Fish Maw and Snakehead Fish Ball in Hong Kong Style

NT\$780

### 鮑魚螺頭燉花膠 (位)

Double Boiled Pork Ribs Soup with Fish Maw, Abalone and Snail Meat (Per Person)

NT\$450

### 燕窩瑤柱蝦蟹羹 (位)

Double Boiled Chicken Soup with Bird's Nest, Egg White, Shrimp and  
Crab Meat (Per Person)

NT\$360



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## 明爐叉燒蝦仁炒飯

Stir Fried Rice with Cantonese BBQ Pork, Shrimps



## 主食

### RICE / NOODLE

#### 明爐叉燒蝦仁炒飯

Stir Fried Rice with Egg, Cantonese BBQ Pork and Shrimps

NT\$420

#### 頭抽乾炒牛河

Fried Rice Noodle with Beef

NT\$420

#### 海皇乾燒蟹肉炆伊麵

Pan Fried E-fu Noodles with Assorted Seafood

NT\$560

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## 點心 DIM SUM

晶瑩鮮蝦餃 (3顆) Steamed Shrimp Dumplings (3 Pcs)	NT\$250
鮑魚燒賣皇 (3顆) Steamed Abalone Shu Mai (3 Pcs)	NT\$250
鮮蝦腐皮捲 (3捲) Deep Fried Tofu Skin Rolls Stuffed with Shrimps (3 Rolls)	NT\$250
招牌雪山桂花包 (3粒) Baked Barbecue Pork Buns (3 Pcs)	NT\$250
叉燒鮮蝦滑腸粉 (3條) Steamed Shrimp and Barbecue Pork Rice Rolls (3 Pcs)	NT\$250
蠔皇叉燒酥 (3粒) Barbecued Pork Pastry Puffs (3 Pcs)	NT\$200
手作靚鳳爪  Steamed Chicken Feet in Black Bean Sauce	NT\$180
豉汁嫩排骨 Steamed Spareribs with Black Bean Sauce	NT\$180
招牌臘味蘿蔔糕 (3片) Pan Fried Turnip Cake with Sausage and Dried Shrimps (3 Pcs)	NT\$180

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現沖木桶豆花  
Douhua (Hot)



## 甜點 DESSERT

雪山黃金流沙包 (3粒) Baked Custard Buns with Egg Yolk (3 Pcs)	NT\$260
楊枝甘露凍 Mango Sago Jelly with Cream and Pomelo	NT\$280
仙翁冰糖燉仙草 (冷, 每位) Braised Pear Mesona Jelly with Nostoc and Meaona Tea (Cold/Per Person)	NT\$280
現沖木桶豆花 配料: 蜜花生、薑汁糖水 (熱, 約4~5人份) Douhua with Peanut and Ginger Sryup (Hot)	NT\$360

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- All prices are in TWD and subject to a 10% service charge.
- Corkage fee for beverage and wine NT\$500 per bottle ; for spirits NT\$800 per bottle.
- Please let us know if you have any special dietary requirements, food allergies or food intolerances.
- This Hotel does NOT use GMO Bean products.
- Most of our beef is imported from U.S.A. Beef products from other origin are Specified on the menu.



## 茶品 CHINESE TEA

\* 無咖啡因 Caffeine-free

杉林溪烏龍 Shanlinsi Oolong Tea

NT\$150

北埔東方美人 Oriental Beauty Tea

NT\$150

\* 1997年普洱熟茶 Ripe Puer Tea 1997

NT\$150

鹿谷烏龍茶 Lugu Oolong Tea

NT\$90

桂花烏龍 Osmanthus Oolong

NT\$90

三峽碧螺春 Bi Luo Chun Green Tea

NT\$90

魚池紅玉 (台茶18號) Black Tea

NT\$90

普洱生茶 Raw Puer Tea

NT\$90

\* 菊花茶 (原片) Chrysanthemum Tea

NT\$90

頂級鐵觀音 Tie Guan Yin

NT\$90

紅水烏龍 Red Oolong Tea

NT\$90

自備茶葉酌收水資 NT\$80 Price for Bring Your Own Tea NT\$80 (Per Person)

茶資及水資 (熱水) 皆以人頭計 Tea and Hot Water are Billed Per Person

## 軟性飲料類 BEVERAGE LIST

BOTTLE

台灣關西 仙草茶 Taiwan Guanxi Mesona Tea

1000mlNT\$340 / 350mlNT\$250

六福皇宮頤園 酸梅湯 Leofoo Plum Juice

1000mlNT\$360 / 350mlNT\$220

### 礦泉水 WATER

BOTTLE

聖沛黎洛礦泉水 San Pellegrino (1000ml)

NT\$250

普娜天然礦泉水 Acqua Panna (1000ml)

NT\$180

### 果汁 REFRESHING JUICE

壺 POT / 杯 GLASS

新鮮柳橙汁 Orange Juice

NT\$1,200 / NT\$260

新鮮奇異果汁 Kiwi Juice

NT\$1,200 / NT\$260



## 汽水 SOFT DRINK

CAN

七喜 7-up	NT\$200
百事可樂 Pepsi Cola	NT\$200
可口可樂 Coca Cola	NT\$200
零卡可樂 Coca Cola Zero	NT\$200

## 酒類 WINE LIST

### 啤酒 BEERS

柏克金生啤酒 BUCKSKIN DRFT BEER (300ml)	NT\$260 / Glass
海尼根 Heineken (300ml)	NT\$250
朝日啤酒 Asahi (300ml)	NT\$250
金牌台灣啤酒 Gold Medal Taiwan Beer (300ml)	NT\$280

### 中國茗酒 CHINESE TRADITIONAL WINE

金門高粱酒58度 Kinmen Kaoliang Liquor 58° (750ml)	NT\$1,350
精釀陳年紹興酒 Premier V.O. Shaohsing Wine (600ml)	NT\$700

## 粵亮精選紅白酒 RED & WHITE WINE

### 精選紅酒 RED WINE

BOTTLE

Robert Mondavi, Private Selection Bourbon Barrel-Aged Cabernet Sauvignon	NT\$1,800
House Red Wine	NT\$1,380

### 精選白酒 WHITE WINE

BOTTLE

Robert Mondavi Winery Private Selection Buttery Chardonnay	NT\$1,800
House White Wine	NT\$1,380

### WHISKEY

Johnnie Walker Blue Label (750ml)	NT\$12,000
Johnnie Walker XR21 (750ml)	NT\$7,950

以上價格另加一成服務費 Subjected to 10% Service Charge

禁止酒駕 未滿十八歲禁止飲酒  Don't Drink and Drive Please do not drink if you are a minor