

粵亮桌席菜單

MOONLIGHT TABLE MENU A

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.

·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。

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粵亮桌席菜單

MOONLIGHT TABLE MENU B

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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粵亮福祿壽宴桌席菜單

MOONLIGHT BIRTHDAY FEAST TABLE MENU

金枝玉葉好福氣 - 粵亮特色前菜碟

(黑果汁咕咾雞球、焦糖松阪豬、潮汕海皇炒海蜆、
烏魚子金沙瓜仁、粵亮招牌掛爐烤鴨)

Deep Fried Chicken Ball with Sweet Sauce/ Caramelized Superior Pork/ Jelly Fish with Homemade Sauce/
Wok Fried Mullet, Melon Seed with Salty Egg / Roasted Duck in Hong Kong Style

增福增壽增富貴 - 花膠菌皇燉土雞

Double Boiled Chicken Soup with Clam, Baby Scallop, Fish Maw and Morels

福如東海日月昇 - 上湯松露焗波士頓龍蝦

Braised Fresh Boston Lobster with Truffle Sauce and Shred Parma Ham

人傑地靈欣獻瑞 - 清燉陳皮和牛頰

Braised Beef Cheek A5 Wagyu with Tangerine Peel

長春不老心常在 - 麒麟玉露東星斑

Steamed Red Grouper Roll with Egg Tofu, Kale and Fish Sauce

壽比南山常青松 - 豬蹄長壽麵

Braised Rice Noodles in Sesame Oil with Pork Knuckle

壽龜金魚成雙對 - 胭脂壽龜餃拼金魚餃

Steamed Rice Dumplings with Truffle Minced Meat/ Steamed Shrimps Dumpling in Goldfish Style

松鶴延年青山里 - 仙翁瑤柱蟹腿扒鮮蔬

Braised Baby Cabbage with Nostoc, Crab Meat and Dried Scallop

添光添彩添吉祥 - 福氣母子壽桃

Steamed Giant Birthday Buns

六福臨門四季春 - 寰宇四季水果集

Seasonal Fresh Fruit Platter

※每桌內含以下兩款:

1. Robert Mondavi 紅酒

1 瓶 (價值\$1,980)

2. 台灣寶島熱茶暢飲

每桌新台幣 23,800 元(每桌 10 位) · 另加一成服務費

NT\$23,800 Per Table for Ten Person and Subjected to 10% Service Charge.

· 茶資另計每人 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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粵亮桌席菜單

MOONLIGHT TABLE MENU C

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.

·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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粵亮桌席菜單

MOONLIGHT TABLE MENU D

廣府開喜御品碟

(豆沙洛神烏魚子、醉翁花雕鴨肉捲、鳳巢脆果玫瑰蝦)

(毛梨晶球脆骨丸、魚子鵝肝慕斯塔、春梅陳醋鎮江骨)

Mullet Roe with Roselle/ Duck Rolls with Chinese Wine/ Rose Shrimps with Nuts

Deep Fried Chicken Cartilage and Minced/ Foie Gras Mousse Tart with Caviar/

Deep Fried Pork Ribs with Sweet Vinegar Sauce

杏汁花膠燉關東參 (位上)

Double Boiled Superior Pork Soup with Sea Cucumber, Ginseng, Fish Maw and Almond

黑蒜海膽醬焗烤龍蝦襯松露鹽烤鮮蔬 (位上)

Braised Fresh Lobster with Sea urchin in Black Garlic Sauce with Baked Seasonal Vegetables in Truffle Salt

柱甫明珠燴網鮑 (位上)

Braised Fresh Abalone with Scallop, Winter Melon and Snowflakes

慢燉陳皮和牛頰佐羊肚菌紅酒醬

Stewed Beef Cheek Meat F1 Wagyu with Morels and Red Wine Sauce

魚子醬水油東星斑襯黃金蟳蟹炒大良

Steamed Red Grouper with Caviar, Matsutake, Crab Meat, Crab Roe Sauce and Fried Milk

九環醬蝦乾皇青花筍

Stir Fried Broccolini with Dried King Shrimps and Deep Fried Parma Ham

粵亮手作田園

Moonlight Dim Sum in Two Style

金箔燕窩芝麻手沖豆花佐四季水果集

Handmade Black Sesame Douhua with Bird's Nest and Gold Foil/ Seasonal Fresh Fruit Platter

每桌新台幣 38,800 元(每桌 10 位) · 另加一成服務費

NT\$38,800 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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2025 平日尾牙春酒菜單

MOONLIGHT ANNUAL TABLE MENU FOR WEEKDAY

粵亮迎賓舞彩碟

(豆酥櫻花蝦南瓜仁、百香果酪梨鮮蘆筍、泡椒脆瓜水晶雞、
海皇沙嗲炒海蜆、椒汁牛腩心)

Pumpkin Seed with Dried Shrimps / Asparagus with Passion Fruit and Avocado /
Chicken with Homemade Sauce / Jelly Fish with Satay Sauce / Braised Beef Shank with Spicy Sauce

雞粥菌皇燉豬腱(位上)

Braised Chicken Soup with Pork Tendon, Baby Scallop, Morels and Matsutake

葡汁咖哩波龍襯黃金蝦球

Braised Fresh Boston Lobster with Cantonese Style Curry Sauce and Deep Fried Shrimps Ball

粵亮深井靚燒鵝

(粵亮深井靚燒鵝 - 三色餅皮)

Roasted Goose Fillet with Homemade Pancake

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

麻婆熊貓豆腐海石斑

Braised Grouper with Spicy Black and White Tofu

鵝油鮑魚紫菜砂鍋飯

Wok Fried Seaweed Rice with Goose Oil, Dried Shrimps and Dried Oyster

蝦乾百合蒜炒青花筍

Stir Fried Broccoli with Dried King Shrimps and Lily Bulbs, Garlic

花膠陳皮菜脯鵝架湯

Braised Goose Bone Soup with Fish Maw, Pickled Vegetables and Tangerine Peel

黑芝麻流沙雪山包

Baked Sesame Custard Buns with Egg Yolks

寰宇四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 20,800 元(每桌 10 位) · 另加一成服務費 · 恕無享任何優惠折扣

NT\$20,800 Per Table for Ten Person and Subjected to 10% Service Charge ·

Cannot Be Used with Other Discount.

· 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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2025 粵亮尾牙春酒桌菜 B
MOONLIGHT YEAR END TABLE MENU B

五福經典饗賓碟

(蜜汁燒無骨牛、老滷沙嗲鴨腩頭、脆皮燒肉磚、金沙麥片錦繡蝦球、嗆鍋皮蛋黑豆腐🔥🔥)

Maltose Glazed Boneless Beef / Stewed Satay with Duck Intestines / Roasted Pork / Deep Fried Shrimps
Ball with Salty Eggs / Stir Fried Black Tofu with Century Egg and Spicy Sauce

黃魚膠鼈龍燉鳳翼(位上)

Double Boiled Crocodile Meat Soup with Fish Maw, Chicken Wings and Scallop

滬式醬爆紅蟳年糕🔥

Stir Fried Red Crab with Rice Cake in Shanghai-style

吉品網鮑酒膳掛爐鴨

Braised Japanese Yoshihama Abalone with Whole Roasted Duck and Chinese Wine

芋香野米炆關東參(位上)

Braised Sea Cucumber with Wild Rice, Taro Puree, Quinoa and Broccoli

松露大良炆龍虎斑

Steamed Giant Grouper with Egg White and Truffle Sauce

頂湯蟲草白玉藏珍

Braised Winter Melon Roll with Cordyceps, Scallop and Double Boiled Chicken Thick Soup

蟹黃蟹腿千層豆腐

Braised Layered Tofu with Crab legs and Crab Roe Sauce

金絲燕杏汁油條(位上)

Almond Milk Tea with Bird's Nest and Deep Fried Bread

寰宇四季時果集

Fresh Seasonal Fruit Platter

每桌新台幣 25,800 元(每桌 10 位)，另加一成服務費，恕無享任何優惠折扣

NT\$25,800 Per Table for Ten Person and Subjected to 10% Service Charge.

Cannot Be Used with Other Discount.



·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.

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望月套餐

MOONLIGHT SET MENU A

花城饗粵映前菜

(粵亮蜜汁叉燒皇 / 蔥香水晶雞 / 明爐烤鴨)

Barbeque Pork / Chicken with Scallion Sauce / Roasted Duck in Hong Kong Style

黑蒜元貝燉玉排

Double Boiled Pork Ribs Soup with Baby Scallop, Baby Cabbage and Black Garlic

松露黃油焗海大蝦

Braised Shrimp with Crispy Rice, Zucchini, Truffle and Truffle Sauce

花膠鮑魚扣北菇

Braised Abalone with Fish Maw and Mushrooms

碧綠豉汁蒸斑球

Wok Fried Grouper Fillet with Asparagus and Black Bean Sauce

燕液楊枝甘露

Braised Mango Sago with Pomelo and Bird's Nest

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.

· 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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粵亮素食套餐

MOONLIGHT VEGETARIAN SET MENU

天蓬懷石寶島盤

(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 / 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 Mushroom 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 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 Longan with Snow Fungus and Plum Juice

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.

·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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弦月套餐

MOONLIGHT SET MENU B

古城東海舞彩蝶

(香檸松阪豬 / 掛爐烤鴨 / 金沙櫻花蝦瓜仁)

Caramelized Superior Pork / Roasted Duck in Hong Kong Style / Dried Shrimps with Salty Eggs

蟲草響螺竹絲雞

Double Boiled Silky Fowl Soup with Small Scallop, Snail Meat and Cordyceps

黑蒜醬焗龍蝦佐松露鹽烤鮮蔬

Grilled Half Lobster with Grilled Vegetable in Truffle Salty and Black Garlic Sauce

梅果脆梅豬肋排

Wok Fried Pork Ribs with Crispy Plum Sauce

帕瑪火腿浸海石斑

Braised Grouper Fillet with Loofah and Ham

蟹黃撈稻庭麵

Braised Japanese Inaniwa Udon with Crab Meat in Crab Roe Sauce

仙翁冰糖燉仙草

Braised Pear with Nostoc and Mesona Tea

寰宇四季水果集

Seasonal Fresh Fruit Platter

每位新台幣 2280 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.

· 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.

· 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.



粵亮大地套餐

MOONLIGHT SET MENU C

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

每位新台幣 2,680 元 · 另加一成服務費

NT\$2,680 Per 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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眉月套餐

MOONLIGHT SET MENU D

廣府宮廷前菜盤

(金磚脆皮燒肉 / 松露蒜香牛仔粒 / 金沙蟹肉烏魚子塔 / 鍋巴乾椒多子魚 🌶️🌶️)
Roasted Pork / Beef with Truffle and Garlic / Crab Meat with Salty Egg and Mullet Tart /
Deep Fried Sweet Fish with Chili Sauce

雞粥菜膽燉花膠

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

碧綠塘心鮑扣花菇

Braised Candy Abalone with Mushroom and Vegetables

蔥薑 XO 醬龍蝦撈麵

Braised Fresh Lobster with Noodle and XO Sauce

牛肝菌蟹黃煨翠玉環

Braised Loofah Ring with Shrimps Paste, Boletus and Crab Roe Sauce

荷塘景色雙魚悠游

Steamed Goldfish Shaped Shrimps Dumplings

寰宇四季水果集

Seasonal Fresh Fruit Platter

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.

· 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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朔月套餐

MOONLIGHT SET MENU E

鳳城饗宴前菜盤

(威士忌牛仔粒 / 蜂巢荔蓉帶子 / 燕窩釀走地鳳翼 / 三味三色石)
Beef Cubes with Whisky Sauce / Deep Fried Taro Mud Dumpling /
Grilled Chicken Wind with Bird' s Nest / Tree Kinds Sauce Stone

粵式波士頓龍蝦濃湯

Double Boiled Fresh Boston Lobster Soup

龍皇魚膠扣吉品鮑魚

Braised Best Japanese Abalone with Fish Maw and Seasonal Vegetables

清燉菌皇和牛臉頰

Stewed Beef Cheek Meat F1 Wagyu with Morels and Shrimps Paste

老菜脯燕液東星斑

Braised Red Coral Trout with Pickled Radish and Bird' s Nest

梅花清池映明月

Stewed Plum Dumpling with Crab Roe and Chicken Paste

粵亮手沖燕窩豆花

Hand Made Douhua with Nuts, Ginger Syrup and Bird' s Nest

寰宇四季水果集

Seasonal Fresh Fruit Platter

每位新台幣 4,680 元 · 另加一成服務費

NT\$4,680 Per Person and Subjected to 10% Service Charge

§特殊菜單請於前三天預訂§

Special Menu is Scheduled for the Three Days in Advance

·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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