



## 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。



# 2025 春節滿堂吉慶鴨合宴





## 2025 LUNAR NEW YEAR ROASTED DUCK MENU

頂湯鮑膠御膳盅(位上)    

Double Boiled Chicken Soup with Fish Maw, Abalone and Snail Meat



招牌靚皮烤鴨三吃

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 - 海皇蔥香爆鴨架     

Wok Fried Duck Bone with Scallion and Seafood Sauce

第三吃 - 鴨鬆臘味炒飯   

Stir Fried Rice with Fried Egg White, and Duck Fillet









金蒜松露蒸活龍蝦    

Steamed Fresh Lobster with Glass Noodles in Truffle and Garlic Sauce

鴨油蝦乾娃娃菜 

Wok Fried Baby Cabbage and Dried Shrimps with Duck Oil

粵亮港式雙美點

      ( 干貝魚子燒賣、仙翁楊枝甘露 )  

Steamed Scallop and Fish Roe Shu Mai / Mango Sago with Pomelo, Cream and Nostoc

寰宇四季鮮果

Seasonal Fresh Fruit Platter

每套四人份新台幣 6,999 元，另加一成服務費

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

加人加量加價每位1,580 元，恕不與任何優惠並用

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

● 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。

● 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。

● 本飯店使用非基因改良的豆類製品。

● 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 product.




# 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\$4,880+10% / 全隻 (限量供應，建議提前預訂)

NT\$4,880+10% ( Whole, Please Preorder in Advance )

- 茶資每人 NT\$90 起。
- 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；烈酒每瓶 NT\$800。
- 若是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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- 本餐廳所提供牛肉為美國牛肉，非美國牛肉餐點已標註於菜單上。

- Minimum Tea fee NT\$90 .
- 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.
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# 招牌靚皮烤鴨三吃 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) 

First Style - Duck Fillet with Three Kinds Homemade Pancake

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

第二吃 – 貝酥松子蘿蔓炒鴨鬆 

Second Style - Wok Fried Duck Fillet with Fried Egg White, Pine Nut and Lettuce

第三吃 – 雲吞蟲草鴨架濃湯 

Third Style - Double Boiled Duck Bone Soup with Wonton, Cordyceps, Cabbage and Tofu

NT\$3,560+10%

## 意猶未盡想加點 EXTRAS

三色餅皮(蔥花馬告、全麥老麵、紅蘿蔔刺蔥，各四片) 

Home Made Pancake

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

NT\$350

配料(每款) 

NT\$100

蔥白 / 小黃瓜 / 花生跳跳糖 / 香茅青檸木瓜絲 / 麻香酸菜  / 洛神桂花醬蘿蔔

Scallion / Cucumber / Jumping Sugar with Nut / Shredded Papaya with Lemon Grass and Lemon Sauce /

Preserved Cabbage with Sichuan Pepper / Pickled Radish with Roselle and Osmanthus Sauce

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# 2025 春節春風得意桌菜

## 2025 LUNAR NEW YEAR TABLE MENU

### 六福蛇年喜慶盤

(和風星鰻甜蔥、撈汁鮑螺片、招牌掛爐烤鴨、玫瑰老滷油雞腿、蜜汁叉燒皇)

Braised Eel with Japanese Style Sweet Sauce / Abalone Top Shell Slice with Black Bean Sauce /  
Roasted Duck / Chicken Legs with Soy Sauce / Barbeque Pork

### 頂湯鮑膠御膳盅

Double Boiled Chicken Soup with Fish Maw, Baby Scallop, Abalone and Snail Meat

### 牛肝菌松露奶油燜龍蝦

Braised Fresh Lobster with Boletus, Truffle and Cream Sauce

### 法式醬戰斧豬佐爐烤鮮蔬

Deep Fried Tomahawk Pork Chops with Homemade Sauce with Roasted Vegetables

### 鳳脂玉露海石斑

Steamed Grouper with Mushrooms in Fish Sauce

### 鮑魚虎掌燴婆參

Braised Abalone, Pork Tendon, Dried Black Teatfish with Ginkgo and Bamboo Shoot

### 芋香櫻花蝦糯米糕

Steamed Glutinous Rice with Dried Shrimps and Taro

### 蟹皇蟹肉扒時蔬

Braised Seasonal Vegetable with Crab Meat and Crab Roe Sauce

### 粵亮春節雙美點

 (蠔皇叉燒酥、干貝燒賣皇) 

Baked Barbeque Pork Pastry / Steamed Fish Roe Shu Mai with Scallop

### 仙翁楊枝甘露佐季節當令生鮮果

Mango Sago Cream and Pomelo with Nostoc / Seasonal Fresh Fruit Platter

每桌新台幣 22,880元(每桌10位)，另加一成服務費

NT\$22,880 Per Table for Ten Person and Subjected to 10% Service Charge

半桌新台幣 12,880 元(每桌5位)，加人加量加價每位2,580元計，另加一成服務費

NT\$12,880 Per Table for Five Person, Additional Person at Price NT\$2,580 and Subjected to 10% Service Charge.

(桌菜皆含以下飲品暢飲：1. 新鮮柳橙汁 2. 台灣紅水烏龍茶)

- 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。
- 若是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。
- 本飯店使用非基因改良的豆類製品。
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# 2025 春節鴻運當頭套餐

## 2025 LUNAR NEW YEAR SET MENU

蛇年鴻運迎賓碟 

(蔥醬澎湖冰捲、招牌掛爐烤鴨、玫瑰老魯油雞腿、蜜汁叉燒皇)

Cuttlefish with Scallion Sauce / Roasted Duck / Chicken Leg with Soy Sauce / Barbeque Pork

頂湯鮑膠御膳盅 


Double Boiled Chicken Soup with Fish Maw, Baby Scallop, Abalone and Snail Meat

牛肝菌松露奶油燜龍蝦 

Braised Fresh Lobster with Boletus, Truffle and Cream Sauce

羊肚菌清燉和牛頰肉 

Braised Wagyu Beef Cheek with Morels



碧綠百合蟲草龍虎斑 

Steamed Giant Grouper with Lily Bulbs, Asparagus and Cordyceps

蟹黃蟹腿扒時蔬 

Braised Baby Cabbage with Crab Meat and Crab Roe Sauce

粵亮春節雙美點

 (干貝魚子燒賣、仙翁楊枝甘露) 

Steamed Fish Roe Shu Mai with Scallop / Mango Sago Cream and Pomelo with Nostoc

寰宇季節生鮮果

Seasonal Fresh Fruit Platter

每位新台幣 2,288 元，另加一成服務費

NT\$2,288 Per 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。
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- 本飯店使用非基因改良的豆類製品。
- 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。

- 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
- 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.

# 2025 春節鴻運當頭素食套餐

## 2025 LUNAR NEW YEAR 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、煙燻素鵝、麻香貢菜腐竹 )

Okra with Sesame and Kumquat Sauce / White Radish with Roselle Syrup / Bamboo Shoots with  
Homemade Sauce / Smoke Tofu Skin Rolls with Vegetables / Tofu Skin Roll with Spicy Sauce

### 黃耳蘆薈御膳盅

Double Boiled Chestnut, Bamboo Shoots Soup with Yellow Fungus, Aloe Vera and Red Dates

### 松露羊肚菌燒雙冬

Braised Mushrooms with Morels and Bamboo Shoots

### 蠔汁牛肝菌什錦煲

Braised Porcini with Kales, Mushrooms, Asparagus and Vegetarian Oyster Sauce

### 欖菜肉鬆爆三鮮

Stir Fried Green Bean with King Oyster Mushroom and Zucchini

### 蟲草虎掌菌素伊麵

Wok Fried E-Fu Noodles with Cordyceps and Sarcodon A Spratus.

### 燕窩龍眼銀耳酸梅湯

Plum Juice with Longan and Bird's Nest

### 寰宇四季鮮果

Seasonal Fresh Fruit Platter

每套新台幣 2,288 元，另加一成服務費  
NT\$2,288 Per Person and Subjected to 10% Service Charge.

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## 食品過敏原提醒 ALLERGEN NOTICE



甲殼類及其製品  
SHELLS



芒果及其製品  
MANGO



花生及其製品  
PEANUT



乳製品  
MILK & GOAT MILK



蛋及其製品  
EGG



堅果類及其製品  
NUTS



芝麻及其製品  
SESAME



含麩質之穀物  
GLUTEN



大豆及其製品  
SOYBEAN



魚類及其製品  
FISH



亞硫酸類  
SULFITES


B A R B E C U E  
S E L E C T I O N S

燒 臘






## BARBECUE SELECTIONS

過敏原：

### 燒臘雙味拼盤(任選二) Barbecue Platter (Choice of Two) / NT\$660

青檸焦糖松阪豬(不可雙拼)   
Caramelized Superior Pork (Cannot Platter)  
NT\$580

粵亮招牌掛爐烤鴨   
Roasted Duck in Hong Kong Style  
NT\$560

蜜汁叉燒皇   
Maltose Glazed Barbecue Pork  
NT\$580

玫瑰油雞腿  
Chicken Leg with Soy Sauce  
NT\$500



青檸焦糖松阪豬(不可雙拼)  
Caramelized Superior Pork (Cannot Platter)



蜜汁叉燒皇  
Maltose Glazed Barbecue Pork

- 茶資每人 NT\$90 起。
- 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；烈酒每瓶 NT\$800。
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# 海鮮 SEA FOOD

活龍蝦料理 500g   
( 清蒸 / 松露芝士焗 / 薑蔥粉絲煲 )

Fresh Lobster

( Cooking Methods: Steamed / Baked with Cheese and Truffle Sauce / Braised with Glass Noodle, Scallion and Ginger in Clay Pot )

NT\$2,580

活石斑料理 800g 

( 清蒸 / 雲腿金蒜蒸 / 松露金蒜蒸 )

Fresh Grouper

( Cooking Methods: Steamed / Steamed with Ham and Garlic Sauce / Steamed with Truffles and Garlic Sauce )

NT\$1,680

肥豬蝦料理 4隻 

( 招牌生抽 / 避風塘  )

Deep Fried Giant Tiger Prawns

( Cooking Methods: with Soy Sauce / with Garlic )

NT\$1,080

鮮干貝料理 

( 玉蘭琉璃 / XO醬炒  )

Scallop

( Cooking Methods: Stir Fried with Kale / Wok Fried with XO Sauce )

NT\$880

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\$880

海石斑菲力 

( 清蒸 / 松露金蒜蒸 / 琉璃炒 )

Grouper Fillet

( Cooking Methods: Steamed / Steamed with Truffles and Garlic Sauce / Stir Fried with Snap Pea )

NT\$760



清蒸活石斑魚

Steamed Fresh Grouper with Fish Sauce



莓香果律焗蝦球

Deep Fried Shrimps with Berry Sauce

- 茶資每人 NT\$90 起。
- 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；烈酒每瓶 NT\$800。
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S E A 海 鮮 F O O D

招牌生抽肥豬蝦料理 4隻

Deep Fried Giant Tiger Prawns with Soy Sauce




P O U L T R Y  
A N D  
M E A T S  
家 禽 肉 類



粵亮鴻運炸子雞 (半隻)  
Deep Fried Chicken (Half) with Garlic



# 家禽肉類 POULTRY AND MEATS

過敏原： 

## 無骨牛小排料理


( 蔥薑粉絲煲  / 風沙椒鹽  )

### Boneless Beef Short Ribs

(Flavor: Braised Glass Noodle with Scallion and  
Ginger / Wok Fried with Garlic, Pepper and Salt )

NT\$780

## 特調豬肋排

( 脆梅醬 / 避風塘  / 青檸橙汁 )

### Pork Ribs

(Flavor: Wok Fried with Crispy Plum Sauce / Deep  
Fried with Garlic / Wok Fried with Orange Sauce)

NT\$580

## 粵亮鴻運炸子雞 (半隻)

Deep Fried Chicken (Half) with Garlic

NT\$760

巴蜀辣跳雞 

Deep Fried Chicken Ball with Chili Sauce

NT\$580



無骨牛小排料理  
Boneless Beef Short Ribs



巴蜀辣炒雞球   
Deep Fried Chicken Ball with Chili Sauce

- 茶資每人 NT\$90 起。
- 以上價格皆以新台幣計算，需另加 10% 服務費。
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過敏原： 

鮑魚八珍海鮮煲   
Braised Abalone and Assorted Seafood with  
Chu Hou Sauce in Clay Pot  
NT\$880

鮑魚蟹黃豆腐煲   
Braised Abalone, Shrimps, Scallop, Snail Meat,  
Cuttlefish and Tofu with Crab Roe Sauce in  
Clay Pot  
NT\$880

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

蠔乾火腩豆腐煲   
Braised Roasted Pork with Dried Oyster and  
Tofu in Clay Pot  
NT\$620



食神咖哩犇牛煲  
Braised Beef Cheek, Tongue, Tendon and Curry in Clay Pot

- 茶資每人 NT\$90 起。
- 以上價格皆以新台幣計算，需另加 10% 服務費。
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- Minimum Tea fee NTS90 .
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C L A Y 煲 仔 P O T






順德花膠魚腐湯

Double Boiled Chicken Soup with  
Fish Maw and Snakehead Fish Ball  
in Shun De Style



時蔬  
VEGETABLES

蝦乾川耳鮮蘆筍   
Stir Fried Asparagus with Dried Shrimp and  
Fungus  
NT\$480

瑤柱小魚炆莧菜   
Stewed Amaranth with White Balt, Dried  
Scallop and Garlic  
NT\$460

娃娃菜料理   
(瑤柱金湯 / 貝酥蒜炒)  
Baby Cabbage  
(Flavor: Braised with Chicken Soup and Dried Scallop /  
Stir Fried with Garlic and Dried Scallop)  
NT\$480




湯  
SOUP

雲吞芽白干貝雞鍋   
Double Boiled Chicken Soup with Dried  
Scallops, Clams, Baby Cabbage, Glass Noodles  
and Wonton  
NT\$1,880

鮑魚螺頭燉花膠 (位)   
Double Boiled Pork Ribs Soup with Fish  
Maw, Abalone and Snail Meat (Per Person)  
NT\$450

順德花膠魚腐湯   
Double Boiled Chicken Soup with Fish Maw  
and Snakehead Fish Ball in Shun De Style  
NT\$780


燕窩瑤柱蟹肉羹 (位)   
Double Boiled Chicken Thick Soup with  
Bird's Nest, Egg White and Crab Meat  
(Per Person)  
NT\$360

- 茶資每人 NT\$90 起。
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飯 / 麵  
RICE / NOODLES

過敏原：

海皇蟹肉金菇炆伊麵   
Pan Fried E-fu Noodles with Assorted Seafood  
and Crab Meat  
NT\$560

頭抽乾炒牛河  
Fried Rice Noodle with Beef  
NT\$450

貝酥臘味蝦仁炒飯   
Stir Fried Rice with Egg, BBQ Pork, Shrimps,  
Dried Scallop and Chinese Sausage  
NT\$460

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港式點心

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鮮蝦虎皮捲 (3 捲)  
Deep Fried Tofu Skin Rolls (3pcs)



蠔皇叉燒酥 (3 粒)  
Barbecued Pork Pastry Puffs (3pcs)

蟹黃鮮蝦餃 (3 粒) 🍤🍤🍤  
Steamed Shrimps and Crab Roe Dumplings (3pcs)  
NT\$280

焗皮雪山桂花包 (3 粒) 🍞🍞🍞  
Baked Barbecue Pork Buns (3pcs)  
NT\$250

叉燒鮮蝦滑腸粉 🍤🍤🍤  
Steamed Shrimp and Barbecue Pork Rice Rolls  
NT\$250

鮮蝦腐皮捲 (3 捲) 🍤🍤🍤  
Deep Fried Tofu Skin Rolls Stuffed with Shrimps (3pcs)  
NT\$250

干貝燒賣皇 (3 粒) 🍤🍤🍤  
Steamed Scallop Shu Mai (3pcs)  
NT\$250

蠔皇叉燒酥 (3 粒) 🍞🍞🍞  
Barbecued Pork Pastry Puffs (3pcs)  
NT\$240





手作靚鳳爪  
Steamed Chicken Feet in Black Bean Sauce



招牌臘味蘿蔔糕 (3片)  
Pan Fried Turnip Cake with Sausage and Dried Shrimps (3pcs)

過敏原：🌿🥬🍌

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

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招牌臘味蘿蔔糕 (3片) 🍤🐟

Pan Fried Turnip Cake with Sausage and Dried Shrimps (3pcs)  
NT\$180

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現沖木桶豆花  
Douhua with Nut and Ginger Sryup (Hot)

### 現沖木桶豆花

配料: 蜜花生、薑汁糖水 (熱, 約4~5人份)  
Douhua with Nut and Ginger Sryup (Hot)  
NT\$420

### 楊枝甘露凍

Mango Sago Jelly with Cream and  
Pomelo  
NT\$320

仙翁冰糖燉仙草 (熱/冷, 每位)  
Braised Pear with Mesona Jelly, Nostoc  
and Mesona Tea (Hot/Cold, Per Person)  
NT\$280

### 雪山黃金流沙包 (3粒)

Baked Custard Buns with Egg Yolk  
NT\$280

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杉林溪烏龍  
Shanlinsi Oolong Tea  
NT\$ 150

北埔東方美人  
Oriental Beauty Tea  
NT\$ 150

普洱熟茶\*  
Ripe Puer Tea  
NT\$ 150

鹿谷烏龍茶  
Lugu Oolong Tea  
NT\$ 90

\* 無咖啡因 Decaffeinated

自備茶葉酌收水資 NT\$80  
茶資及水資(熱水)皆以人頭計

Price for Bring Your Own Tea NT\$80 (Per Person)  
Tea and Hot Water are Billed Per Person



桂花烏龍  
Osmanthus Oolong  
NT\$ 90

普洱生茶  
Raw Puer Tea  
NT\$ 90

菊花茶 (原片)\*  
Chrysanthemum Tea  
NT\$ 90

三峽碧螺春  
Bi Luo Chun Green Tea  
NT\$ 90

紅水烏龍  
Red Oolong Tea  
NT\$ 90

魚池紅玉 (台茶18號)  
Black Tea  
NT\$ 90

頂級鐵觀音  
Tie Guan Yin  
NT\$ 90

\* 無咖啡因

自備茶葉酌收水資 NT\$80  
茶資及水資(熱水)皆以人頭計

Decaffeinated

Price for Bring Your Own Tea NT\$80 (Per Person)  
Tea and Hot Water are Billed Per Person



軟性飲料類  
BEVERAGE LIST

台灣關西 仙草茶 TAIWAN GUANXI MESONA TEA

1000 ML NT\$340

350 ML NT\$200

六福皇宮頤園 酸梅湯 LEOFOO PLUM JUICE

1000 ML NT\$360

350 ML NT\$220

礦泉水 Water

**BOTTLE**

聖沛黎洛礦泉水 San Pellegrino ( 1000ml ) NT\$180

普娜天然礦泉水 Acqua Panna ( 1000ml ) NT\$180

汽水 SOFT DRINKS

**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

果汁 REFRESHING JUICE

**壺 POT / 杯 GLASS**

新鮮柳橙汁 Orange Juice NT\$1,200 / \$260

現打奇異果汁 Kiwi Juice NT\$1,200 / \$260

新鮮西瓜汁 Watermelon Juice NT\$1,200 / \$260

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



## 啤酒 BEERS

## BOTTLE

柏克金生啤酒 BUCKSKIN DRFT BEER ( 300ml )	NT\$260/GLASS
海尼根 Heineken ( 330ml )	NT\$250
朝日啤酒 Asahi ( 330ml )	NT\$250
金牌台灣啤酒 Gold Medal Taiwan Beer ( 600ml )	NT\$280

## 中國茗酒 CHINESE TRADITIONAL WINE

## BOTTLE

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

## BOTTLE

### RED WINE

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

### WHITE WINE

Robert Mondavi, Private Selection Bourbon Barrel-Aged Chardonnay	NT\$1,800
House White Wine	NT\$1,380

## 威士忌 WHISKEY

約翰走路 藍牌 Johnnie Walker Blue Label	NT\$12,000
約翰走路 XR21 Johnnie Walker XR21	NT\$7,950
慕赫 16 年 Mortlach 16 years	NT\$6,280
百富 12 年 Balvenie Double Wood 12 years	NT\$4,000
慕赫 12 年 Mortlach 12 years	NT\$3,800
蘇格登 12 年 Singleton 12 years	NT\$3,800
麥卡倫 12 年 Macallan 12 years	NT\$3,800

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



