

粵亮素食套餐

MOONLIGHT VEGETARIAN SET MENU

天蓬懷石寶島盤

薄荷西檸醬南瓜 / 脆椒山藥 / 琥珀核果 / 麻香貢菜腐竹 / 梅汁水晶五彩番茄
Pumpkin with Mint Lemon Sauce / Yam with Crispy Pepper /
Sweet Walnut / Tofu Skin and Dried Balloon Flower with Spicy Sauce / Plum Tomato

黑松露素佛跳牆

Boiled Vegetable Soup with Baby Cabbage, Bamboo Shoot, Chayote and Truffle Sauce

蠔汁牛肝菌素什錦

Wok Fried Seasonal Fresh Mushrooms with Boletus and Asparagus in Vegetarian Oyster Sauce

欖菜脆瓜醬肉餅襯荔茸干貝

Pan Fried Vegetarian Meat with Pickled Vegetables and King Oyster Mushrooms and Taro Mud

蟲草虎掌菌素伊麵

Wok Fried E-fu Noodles with Cordyceps and Sarcodon Aspratus Mushrooms

上湯羊肚菌鮮角瓜

Braised Luffa Noodles with Morels and Nostoc

仙翁冰糖燉水梨佐楓糖綠豆糕

Braised Pear with Nostoc / Mung Bean Cake in Maple Syrup

寰宇四季水果集

Seasonal Fresh Fruit Platter

每位新台幣 1,880 元，另加一成服務費

NT\$1,880 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。

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

·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。

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.

望月套餐

MOONLIGHT SET MENU A

花膠蟲草純菜千絲羹

Double Boiled Water Shield Soup with Fish Maw, Cordyceps and Tofu Sliced

干貝蟹黃大良玉簪蝦

Braised Grass Shrimp with Scallop in Crab Roe Sauce and Fried Milk

紅燒鮑魚外婆肉

Braised Pork Belly with Abalone and Broccoli

玉露櫻花蒸海斑

Steamed Grouper Fillet with Asparagus, Salted Sakura in Fish Sauce

羊肚菌蝦乾鮮蘆筍

Stir Fried Asparagus with Morels Shrimp Balls and Dried King Shrimp

招牌雪山桂花包 / 仙翁冰糖燉水梨 / 楓糖綠豆糕

Braised Pear and Nostoc / Baked Barbeque Pork Buns / Mung Bean Cake in Maple Syrup

寰宇四季水果集

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·本餐廳豬肉原產地為台灣、西班牙、加拿大，牛肉原產地為澳洲、美國、紐西蘭。

The pork served in this restaurant is sourced from Taiwan, Spain, and Canada, while the beef is sourced from Australia, the United States, and New Zealand.



弦月套餐

MOONLIGHT SET MENU B

靚粵東海舞彩蝶

青檸焦糖松阪豬 / 麻香老滷無骨鴨翅 / 椒汁胡椒靚鮑魚 / 琥珀核果

Caramelized Superior Pork / Duck Wings with Spicy Sauce / Pepper Abalone / Sweet Walnut and Macadamias

頂湯元貝燉花膠

Double Boiled Chicken Soup with Baby Scallop, Fish Maw and Sliced Whelk

黑松露奶油焗明蝦

Braised Prawn with Black Truffle Cream Sauce

薄荷鮮果西檸戰斧豬

Deep Fried Tomahawk Pork with Tomato in Mint Lemon Sauce

立麟馬頭魚佐麻油八樓米粉

Deep Fried Red Tilefish and Fried Rice Vermicelli in 8F Moonlight Style

粵亮雙味蒸美點

魚子干貝燒賣 / 晶瑩鮮蝦餃

Steamed Scallop and Fish Roe Shu Mai/ Steamed Shrimps Dumpling

寰宇四季水果集佐生磨核桃露

Seasonal Fresh Fruit Platter and Sweet Walnut Soup

每位新台幣 2,380 元，另加一成服務費

NT\$2,380 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 C

鳳城饗宴前菜盤

欖菜蛋白蟹肉塔 / 粵亮蜜汁叉燒 / 黑松露鮑魚 / 梅汁水晶五彩番茄

Stir Fried Crab Meat with Olive Vegetable and Fried Egg White Tart / Barbeque Pork / Abalone with Truffle / Plum Tomato

雞粥響螺燉土雞

Double Boiled Chicken Thick Soup with Baby Scallop and Cordyceps

香煎小羔羊佐黑蒜法式醬

Pan Fried Lamb Chop with Black Garlic Sauce

海膽醬焗龍蝦襖 XO 牛仔粒佐香米

Braised Half Lobster in Sea Urchin Sauce with Fried Rice in Diced Beef Cubes with XO Sauce

燕液菌皇翠玉藏珍

Braised Morels with Cordyceps, Sarcodon Aspratus, Bird's Nest, Mushrooms and Double Boiled Spinach Thick Soup

寰宇四季水果集佐淘氣人蔘酥

Seasonal Fresh Fruit Platter / Baked Lotus Seed Paste Cake with Ginseng

每位新台幣 2,880 元，另加一成服務費

NT\$2,880 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。

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朔月套餐

MOONLIGHT SET MENU D

廣府宮廷前菜盤

威士忌極汁骰子肉 / 野菌菇牛肉捲佐蠔汁牛肝菌醬 / 香煎干貝烏魚子 / 松露蝦滑蓮藕餅
Diced Beef Cubes with Whiskey and Homemade Sauce / Beef Rolls with Mushrooms in Oyster and Boletus Sauce /
Pan Fried Mullet Roe and Scallop / Deep Fried Lotus Root Cake with Shrimps Ball and Truffle

粵式波士頓龍蝦濃湯

Boston Lobster Bisque with Pea in Cantonese Style

黑蒜老菜脯炆吉品鮑

Braised King Abalone with Black Garlic, Luffa and Preserved Radish

低溫油封蒜香乳鴿

Roasted Dove with Asparagus, Fungus, Gordon Euryale Seed in Deep Fried Garlic and Wild Rice

金湯賽妃花膠刺參

Braised Sea Cucumber with Fish Maw, Shrimps Paste in Pumpkin Sauce

寰宇四季水果佐銀耳椰汁小米燕窩

Seasonal Fresh Fruit Platter/ Braised Tremella, Coconut Milk, Millet and Bird's Nest Sweet Soup

每位新台幣 3,580 元，另加一成服務費

NT\$3,580 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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