

## 粵亮桌席菜單

### MOONLIGHT TABLE MENU A

#### 粵亮饗賓開胃碟

蔥香澎湖冰捲 / 蜜汁叉燒皇 / 掛爐烤鴨 / 涼拌雲耳海蜇頭 / 欖菜肉鬆炒四季豆

Cuttlefish in Scallion Sauce / Barbeque Pork / Roasted Duck / Jellyfish and Black Fungus /  
Wok Fried Minced Meat with Green Bean, Mushrooms and Garlic

#### 蟲草花膠燉玉排 (位上)

Double Boiled Pork Ribs Soup with Fish Maw and Cordyceps

#### 野米風沙脆皮雞襯蟹黃鮮蝦腐皮捲

Deep Fried Chicken with Garlic, Sichuan Pepper and Wild Rice,  
Served with Tofu Skin Rolls with Shrimps Paste and Crab Roe Sauce

#### 松露鮑魚炒雙鮮

Wok Fried Abalone and Ocean Sunfish with Cuttlefish and Mushroom in Truffle Sauce

#### 豉汁玉露海上鮮

Steamed Grouper with Black Bean and Fish Oil Sauce

#### 薄荷西檸戰斧豬

Deep Fried Bone-In Pork Chop with Mint, Served in Sweet Lemon Sauce

#### 蝦乾紫菜鹹香砂鍋飯

Steamed Rice with Dried Oyster, Shellfish, Seaweed, Dried Shrimp, Mushrooms, Pork and Egg

#### 仙翁雪蓮蟹肉燴鮮蔬

Braised Luffa with Snow Lotus and Nostoc

#### 椰汁小米銀耳露

Chilled White Fungus and Millet in Coconut Juice

#### 楓糖綠豆糕佐寶島四季時果集

Mung Bean Cake in Maple Syrup / Seasonal Fresh Fruit Platter

**每桌新台幣 18,800 元(每桌 10 位) · 另加一成服務費**

NT\$18,800 per Table for Ten Person and Subjected to 10% Service Charge.

· 茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

· 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.

· 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.



## 2026 尾牙春酒桌菜

### MOONLIGHT YEAR END TABLE MENU

#### 粵亮迎賓舞彩碟

(琥珀核果口水雞、撈汁貢菜冰捲、老酒仙翁醉薄肉、Xo 醬銀耳拌海蜇、粵亮私房小炒皇)

Chicken with Sweet Walnut/ Cuttlefish with Pickled Vegetables/ Sliced Pork with Chinese Wine/  
Jellyfish with White Fungus and X.O Sauce/ Wok Fried Pork Cutlet with Pickled Radish Strips and Squid

#### 蔥薑波龍粉絲煲

Braised Boston Lobster with Grass Noodles in Ginger and Scallion 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)

#### 黑蒜豉汁海石斑

Steamed Giant Grouper with Black Bean Sauce

#### 北菇鮑魚燴烏參

Braised Sea Cucumber with Mushroom, Ginkgo and Abalone

#### 蝦乾百合濃湯浸角瓜

Stewed Luffa with Dried Shrimp and Lily Bulb

#### 脆薑三味炒鴨架

Wok Fried Duck Bone with Chinese Sausage and Crispy Ginger

#### 老菜脯花膠燉烏雞

Double Boiled Black Chicken Soup with Pickled Radish, Fish Maw, Red Dates and Wolfberry

#### ※ 每桌內含以下酒水茶飲:

1. 三峽碧螺春

2. Pierre Chainier Chinon AOP

紅酒乙瓶

#### 港式金牌叉燒酥

Baked BBQ Pork Pastry

#### 寰宇四季時果集

Seasonal Fresh Fruit Platter

※ 加價 NT\$1,500 享片皮靚皮烤鴨二吃升等片皮燒鵝二吃(片皮燒鵝附三色餅皮、松露鵝油拌烏龍麵)  
Upgrade to Roasted Goose in Two Styles for an additional NT\$1,500

每桌新台幣 20,800 元(每桌 10 位) · 另加一成服務費

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

※此菜單恕不適用任何優惠折扣(使用期限 2025/10/01~2026/3/31)



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### MOONLIGHT TABLE MENU B

#### 五福經典饗賓碟

野米藤椒避風塘雞球 / 鮮果橙汁咕咾肉 / 撈汁冰捲貢菜 / 豉油皇鴨腱頭 / XO 醬海蜇花

Deep Fried Chicken Ball with Garlic, Sichuan Pepper and Wild Rice / Deep Fried Pork with Orange Sauce /  
Dried Balloflower with Cuttlefish in Black Bean Sauce / Braised Duck Tendon in Premium Soy Sauce / Jellyfish with XO Sauce

#### 羊肚菌烏雞燉花膠(位上)

Double Boiled Silkie Chicken Soup with Morel Mushrooms, Fish Maw, Sliced Conch and Dried Small Scallops

#### 豉汁炆波龍襖頭抽乾炒河粉

Braised Boston Lobster with Black Bean Sauce and Wok Fried Rice Noodles with Soy Sauce

#### 粵亮招牌掛爐片皮鴨\_附三色餅皮

Roasted Duck Fillet with Homemade Pancake

#### 老滷帶骨牛小排佐黑蒜法式醬

Braised Bone-in Beef Short Rib with French Black Garlic Sauce

#### 金湯藜麥蝦滑扒津白

Stewed Baby Cabbage with Quinoa, Shrimps Paste and Pumpkin Mud

#### 油浸松露海石斑

Oil Poached Grouper with Garlic Truffle Sauce

#### 鰻魚醉腩糯米飯

Steamed Glutinous Rice with Eel and Sliced Pork in Chinese Wine

#### 象形鼓獅奶酪

Matcha with Purple Rice Panna Cotta

#### 寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 22,800 元(每桌 10 位) · 另加一成服務費

NT\$22,800 per Table for Ten Person and Subjected to 10% Service Charge.

· 茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

· 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

( 薄荷西檸雞球 / 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 Lemon Mint Sauce / Caramelized Superior Pork / Jellyfish 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

Stewed Wagyu Beef Cheek 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 · 包套專案無享任何優惠

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

Special Price Cannot Be Combined with Any Discount

· 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

#### 廣府鳳城五彩碟

燒椒香滷千層耳 / 香檸焦糖松阪豬 / 琥珀核果辣子雞🔥 /

威士忌蒜香牛仔粒 / 梅汁晶凍五彩番茄

Pork Ear with Spicy Sauce / Caramelized Superior Pork / Deep Fried Spicy Chicken with Walnut and Macadamia /  
Diced Beef Cubes with Whisky / Tomato in Plum Juice Jelly

#### 手拆蟹肉千絲羹(位上)

Double Boiled Chicken Thick Soup with Water Shield, Shredded Crab Meat, Shredded Scallop and Tofu

#### XO 醬三蔥爆龍蝦🔥

Braised Lobster with XO Sauce, Red Onion, Shallots, Scallions and Broccoli

#### 吉品網鮑酒膳鴨

Braised Japanese Yoshihama Abalone with Whole Roasted Duck in Chinese Wine

#### 天九花膠婆參扣花腩

Braised Abalone, Sea Cucumber and Pork Belly with Ginkgo, Mushrooms, Bamboo Shoots and King Oyster Mushrooms

#### 黃金湯脆米東星斑

Steamed Coral Grouper Rolls with Golden Chicken Broth with Crispy Rice

#### 蝦乾蟲草炒蘆筍

Stir Fried Asparagus with Dried King Shrimps and Cordyceps

#### 濃湯酸菜海鮮鴨架湯🔥

Double Boiled Duck Bone Soup with Pickled Vegetables, Shrimps, Squid, Fish Ball, Clams and Sichuan Pepper

#### 招牌雪山桂花包

Baked Barbeque Pork Buns in Osmanthus Syrup

#### 寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 25,800 元(每桌 10 位) · 另加一成服務費

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



·茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

·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

#### 粵府珍饈百味盤

莓果沙律鳳尾蝦 / 老滷炙燒牛舌 / 蜜汁叉燒皇 / XO 醬涼拌腐竹雲耳 / 金沙烏魚子瓜仁

Grilled Beef Tongue / Wok Fried Shrimps with Berry and Blueberry Salad Sauce Barbeque Pork /

Tofu Skin with Black Fungus in XO Sauce / Wok Fried Mullet, Melon Seed with Salty Egg

#### 元貝鮑魚燉花膠 (位上)

Double Boiled Chicken Soup with Abalone, Fish Maw and Sliced Whelk

#### 上湯奶油焗干貝龍蝦

Braised Half Lobster with Scallops and Broccoli in Butter Sauce

#### 粵亮深井靚皮燒鵝\_附三色餅皮

Roasted Goose Fillet with Homemade Pancake

#### 香煎帶骨小牛肋眼佐松露法式醬

Pan Fried Bone-in Rib Eyes with Truffle Sauce

#### 欖菜金釀七星斑

Coral Grouper Roll with Preserved Kale, Ham, Bamboo Shoots, Spinach Tofu and Kale

#### 燕液菌皇翠玉藏珍

Shredded Morels, Sarcodon Aspratus, Cordyceps, Mushrooms with Spinach Sauce

#### 潮汕海鮮鵝肉粥

Braised Goose Bone Congee with Dried Oyster, Small Scallop, Clam and Mushrooms

#### 燕液仙翁杏仁露佐黑芝麻雪山流沙包、

Almond with Nostoc and Bird's Nest / Baked Custard Buns with Black Sesame

#### 寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 29,800 元(每桌 10 位) · 另加一成服務費

NT\$29,800 per Table for Ten Person and Subjected to 10% Service Charge.

· 茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

· 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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### MOONLIGHT TABLE MENU E

#### 東江明月迎賓碟

糖網蜜汁叉燒皇 / 麻香老滷無骨鴨翅 / XO 醬牛仔粒

薄荷西檸雞球 / 鍋粬芝麻脆鱈 / 芝士堅果烏魚子

Maltose Glazed Barbeque Pork / Boneless Duck Wings with Spicy Sauce / Diced Beef Cubes with XO Sauce  
/ Deep Fried Chicken Balls with Sweet Lemon Sauce / Sesame Crispy Eel / Mullet Roe with Cheese and Nuts

#### 潮州薑汁滷水鵝

Marinated Goose with Ginger Sauce, Goose Liver, Duck Blood, Duck Intestines, Bean Curd Tofu and Peanuts

#### 琉金龍湯極品鍋二吃

Lobster Bisque with Fresh Lobster, Scallop, Abalone, Grass Shrimps, Grouper Fillet, Squid, Shrimps and Seasonal Vegetables  
Platter Hot Pot and Congee

#### 避風塘風沙野米紅蟳

Wok Fried Mud Crab with Wild Rice, Quinoa, Corn Shoots, Broccoli, in Garlic and Crispy Rice

#### 陳皮清燉和牛頰肉佐牛肝菌法式醬

Stewed Wagyu Beef Cheek with Tangerine Peel in Porcini Sauce

#### 琉璃玉簪蝦滑星斑球

Wok Fried Coral Grouper Ball with Shrimps Ball and Asparagus

#### 仙翁蟲草白玉滿香匣

Braised Cordyceps, Shredded Ham, Shredded Dried Scallop in Double Boiled Chicken Thick Soup

#### 金牌鮑魚桂花叉燒酥佐寶島四季時果集

Baked Barbecued Pork Pastry Puffs with Abalone and 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\$100 起。

Minimum tea fee NT\$100.

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