



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、煲湯的時間、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。



多一人歡聚饗宴





雙饗餐

TWO PERSONS SET MENU

- 中式茶品(二選一)：香片 或 鹿谷烏龍
Jasmine Tea or Lugu Oolong Tea
- 迎賓燒味盤
(蜜汁叉燒皇 / 玫瑰豉油雞腿)
Cantonese Barbecue Pork and Soy Sauce Chicken
- 精選湯品(每位選一)
燕液瑤柱蟹肉羹 或 松茸螺頭燉花膠
Double Boiled Chicken Soup with Bird's Nest, Egg White and Crab Meat
or Pork Ribs Soup with Fish Maw, Matsutake and Snail Meat
- 招牌煲仔料理(二選一)
蟹黃海鮮豆腐煲 或 大馬蠔豆腐煲
Braised Shrimps, Scallop, Snail Meat, Cuttlefish and Tofu with Crab Sauce in Clay Pot
or Wok-fried Pork, Egg Tofu, Mushrooms, Chives with Shrimp Sauce in Clay Pot
- 主食飯麵(三選一)
廣州叉燒蝦仁炒飯 或 乾炒牛河 或 蟹肉干燒伊麵
Stir Fried Rice with Shrimps and Cantonese BBQ Pork
or Pan Fried Rice Noodle with Beef or Pan Fried E-fu Noodle with Crab Meat
- 手作精緻美點(四選二)
魚子燒賣皇 或 蠔皇叉燒酥 或 桂花涼糕 或 椰汁西米露
(Choose Two) Steamed Fish Roe Shu Mai or Barbecue Pork Pastry Puffs
or Sweet Osmanthus Jelly or Coconut Sago Milk
- 寶島四季時果集
Fresh Seasonal Fruit Platter

優惠價新台幣1,680元/每桌2位

NT \$1,680 Per Table (2 persons each table)

免收一成服務費，不適用任何優惠折扣

Cannot Be Use with Credit Card Discount or 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, Denmark, and Spain.





大滿足四人餐

FOUR PERSONS SET MENU

- 中式茶品(三選一) : 香片 或 鹿谷烏龍 或 魚池紅玉
Jasmine Tea or Lugu Oolong Tea or Black Tea (Ruby 18)
- 招牌迎賓燒味盤
(掛爐烤鴨 / 玫瑰豉油雞腿 / 梅汁番茄)
Roasted Duck in Hong Kong Style and Soy Sauce Chicken and Pickled Tomato
- 精選湯品(每位選一)
燕液瑤柱蟹肉羹 或 松茸螺頭燉花膠
Double Boiled Chicken Soup with Bird's Nest, Egg White and Crab Meat
or Pork Ribs Soup with Fish Maw, Matsutake and Snail Meat
- 粵亮招牌主菜(二選一)
粵亮鴻運蒜香雞 或 清燉陳皮無骨牛
Deep Fried Chicken with Garlic or Stewed Beef with Preserved Citrus
- 招牌煲仔料理(二選一)
鮑魚八珍豆腐煲 或 薑蔥大蝦粉絲煲
Braised Abalone with Assorted Seafood and Tofu in Clay Pot
or Braised Shrimps and Glass Noodle with Ginger and Scallion in Clay Pot
- 主食飯麵(三選一)
廣州叉燒蝦仁炒飯 或 乾炒牛河 或 蟹肉干燒伊麵
Stir Fried Rice with Shrimps and Cantonese BBQ Pork
or Pan Fried Rice Noodle with Beef or Pan Fried E-fu Noodle with Crab Meat
- 手作精緻美點(四選三)
魚子燒賣皇 或 黃金流沙包 或 桂花涼糕 或 蠔皇叉燒酥
(Choose Three) Steamed Fish Roe Shu Mai or Steamed Custard Buns with Salty Egg Yolks
or Sweet Osmanthus Jelly or Barbecue Pork Pastry Puffs
- 寶島四季時果集
Fresh Seasonal Fruit Platter

優惠價新台幣**3,980元/每桌4位**

NT \$3,980 Per Table (4 persons each table)

免收一成服務費，不適用任何優惠折扣

Cannot Be Use with Credit Card Discount or 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, Denmark, and Spain.





六人分饗餐

SIX PERSONS SET MENU

- 中式茶品(四選一) : 香片 或 鹿谷烏龍 或 魚池紅玉 或 三峽碧螺春
Jasmine Tea or Lugu Oolong Tea or Black Tea (Ruby 18) or Bi Luo Chun Green Tea
- 粵亮迎賓燒味盤
(掛爐烤鴨 / 玫瑰豉油雞腿 / 蜜汁叉燒皇)
Roasted Duck in Hong Kong Style and Soy Sauce Chicken and Cantonese Barbecue Pork
- 精選湯品(每位選一)
燕液瑤柱蟹肉羹 或 松茸螺頭燉花膠 或 主廚煲例湯
Double Boiled Chicken Soup with Bird's Nest, Egg White and Crab Meat
or Pork Ribs Soup with Fish Maw, Matsutake and Snail Meat or Soup of The Day
- 粵亮招牌主菜(三選一)
粵亮鴻運蒜香雞 或 清燉陳皮無骨牛 或 金箔小炒陳醋骨
Deep Fried Chicken with Garlic or Stewed Beef with Preserved Citrus or Deep Fried Pork Ribs with Vinegar
- 招牌煲仔料理(三選一)
鮑魚八珍豆腐煲 或 薑蔥大蝦粉絲煲 或 柱侯枝竹羊腩煲
Braised Abalone with Assorted Seafood and Tofu in Clay Pot
or Braised Shrimps and Glass Noodle with Ginger and Scallion in Clay Pot
or Stewed Lamb and Water Chestnuts, Bean Curd Skin, Bamboo Shoot with Chu Hou Paste in Clay Pot
- 季節食蔬(三選一)
蝦醬空心菜 或 蒜炒櫻花蝦高麗菜 或 金湯娃娃菜
Stir Fried Water Spinach with Shrimp Sauce or Stir Fried Cabbage with Dried Shrimps and Garlic
or Stewed Baby Cabbage with Chicken Soup
- 主食飯麵(三選一)
廣州叉燒蝦仁炒飯 或 乾炒牛河 或 蟹肉干燒伊麵
Stir Fried Rice with Shrimps and Cantonese BBQ Pork
or Pan Fried Rice Noodle with Beef or Pan Fried E-fu Noodle with Crab Meat
- 手作精緻美點(五選三)
港式蘿蔔糕 或 魚子燒賣皇 或 黃金流沙包 或 桂花涼糕 或 現沖木桶豆花
(Choose Three) Pan Fried Turnip Cake with Sausage and Dried Shrimp or Steamed Fish Roe Shu Mai
or Steamed Custard Buns with Salty Egg Yolks or Sweet Osmanthus Jelly or Handmade Douhua
- 寶島四季時果集
Fresh Seasonal Fruit Platter

優惠價新台幣5,980元/每桌6位

NT \$5,980 Per Table (6 persons each table)

免收一成服務費，不適用任何優惠折扣

Cannot Be Use with Credit Card Discount or 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或有不適或有其他需求，請告知現場服務人員協助您。
Please let us know if you have any 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, Denmark, and Spain.



獨尊套餐





大地套餐

ENVIRONMENTALLY FRIENDLY SET MENU

· 粵亮港式前菜三品

(經典黑叉燒 / 掛爐烤鴨 / 陳醋涼拌海蜇花)

BBQ Pork in Malaysian Style/ Roasted Duck/ Jelly Fish with Oil Vinegar

· 花膠山藥燉萬香雞

Double Boiled Chicken Soup with Fish Maw and Yam

· 野菌松露蒸石斑

Steamed Grouper, Mushrooms with Truffle Sauce

· 醬燒自然豬

Braised Pork and Vegetables with Homemade Sauce

· 琉璃雪蓮扒時蔬

Braised Snow Lotus with Seasonal Vegetables

· 瑤柱飛魚卵炒飯

Stir Fried Rice with Fish Roe, Shrimps and Scallop

· 仙翁冰糖燉雪梨

Braised Pear with Nostoc and Bird's Nest

· 環宇四季水果

Seasonal Fresh Fruits Platter

每位新台幣 2,200 元，另加一成服務費

NT\$2,200 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 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, Denmark, and Spain.





大地蔬食套餐

ENVIRONMENTALLY FRIENDLY VEGETARIAN SET MENU

· 如意養生品味碟

(農家十香菜 / 秘製素脆鱈 / 西子湖素鵝)

Selection of Appetizer

· 珍饈富貴一品盅

Double Boiled Mushroom Soup with Taro, Bamboo Shoots

· 彩虹碧玉焗雪排

Braised Tofu, Broccoli, Tomato with Green Bean Paste

· 松露清蒸白玉圓

Steamed Mushroom and Chayote Leaves and Truffle

· 雪蓮翡翠玉珊瑚

Braised Luffa, Golden Mushroom, Chinese Wolfberry and Snow Lotus

· 金絲野菌糙米粉

Chinese Pumpkin Rice Noodle with Mushroom

· 美點水果集

(仙翁冰糖燉水梨 / 木瓜奶凍 / 火龍果 / 奇異果)

Braised Pear with Nostoc, Papaya Panna Cotta and Seasonal Fresh Fruits 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

此套餐需六天前預訂，至少需六套

Please Order 6 Days in Advance and Order A Least 6 Sets

· 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 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, Denmark, and Spain.





海陸風情套餐

MOONLIGHT SET MENU A

- 東江明月映前菜
(蜜汁叉燒皇 / 玫瑰豉油雞腿 / 桂花明爐烤鴨)
Barbecue Pork / Chicken Leg with Soy Sauce / Roasted Duck in Hong Style
- 燕液翡翠瑤柱蟹肉羹
Chicken Soup with Crab Meat, Bird's Nest and Dried Scallop
- 蠔皇鮑魚燴虎掌
Braised Abalone with Pork Knee Ligament with Oyster Sauce
- 雲腿金蒜蒸蝴蝶蝦
Steamed Shrimp with Ham and Garlic
- 米網鎮江焗聖路易排
Deep Fried Pork Ribs with Homemade Sauce
- 鳳脂豆撈蒸石斑
Steamed Grouper with Scallion and Black Bean Sauce
- 粵亮招牌美點
Steamed Shu Mai
- 寰宇四季水果集
Fresh Seasonal Fruit Platter

每位新台幣1,380元，另加一成服務費

NT\$1,380 Per person and Subjected to 10% Service Charge

加點精選紅酒/白酒另有優惠，請洽服務人員，謝謝

Order Red or White Wine with Another Offer, Please Contact the Service Staff

· 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 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, Denmark, and Spain.





典雅風尚套餐

MOONLIGHT SET MENU B

· 南海羽豔舞彩蝶

(香檸松阪豬 / 桂花掛爐烤鴨 / 松露水晶雞)

Caramelized Superior Pork / Roasted Duck in Hong Kong Style / Chicken with Truffle Sauce

· 花膠黑蒜燉鮑魚

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

· 京都千絲富貴明蝦

Deep Fried Prawn with Rice Noodle in Peking Sauce and Vinegar

· 蟹黃虎掌燴關東參

Braised Sea Cucumber and Pork Knee Ligament with Crab Roe Sauce

· 麥片風沙牛小排

Deep Fried Boneless Beef Short Ribs with Salty Egg, Oatmeal and Garlic

· 瑤柱小魚炆莧菜

Braised Amaranth with Whitebait, Deep Fried Garlic and Ginger

· 粵亮精緻雙美點

(魚子燒賣皇 / 燕窩椰汁西米露)

Steamed Fish Roe Shu Mai / Coconut Milk Soup with Sago and Bird's Nest

· 寰宇四季水果集

Fresh Seasonal 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

加點精選紅酒/白酒另有優惠，請洽服務人員，謝謝

Order Red or White Wine with Another Offer, Please Contact the Service Staff

· 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, Denmark, and Spain.





粵亮典藏套餐

MOONLIGHT SET MENU C

· 鳳城美饌御品盤

(金磚脆皮燒肉 / 桂花明爐烤鴨 / 松露水晶雞 / 老瀝柱候牛頰肉)

Roasted Pork / Roasted Duck in Hong Kong Style / Chicken with Truffle Sauce / Braised Beef

· 河塘映月色

Double Boiled Chicken Soup with Amaranth, Crab Roe Sauce, Shrimp and Egg White

· 澎湖花菜干古法蒸龍蝦

Steamed Lobster (Half) with Baby Cabbage and Turnip Cake

· 金湯鮑魚燴關東參

Braised Abalone with Sea Cucumber and Pumpkin Mud

· 奶油黑椒漬紐澳羊肩排

Deep Fried Lamb Chop with Black Pepper, Cream, Zucchini and Broccoli

· 貝酥金絲翠玉白

Stewed Baby Cabbage with Cordyceps, Dried Scallop and Wolfberry

· 粵亮精緻雙美點

(雙味燒賣皇 / 燕窩仙翁燉雪梨)

Steamed Shu Mai / Braised Pear, Bird's Nest with Nostoc

· 寰宇四季水果集

Fresh Seasonal Fruit Platter

每位新台幣1,980元，另加一成服務費

NT\$1,980 Per person and Subjected to 10% Service Charge

加點精選紅酒/白酒另有優惠，請洽服務人員，謝謝

Order Red or White Wine with Another Offer, Please Contact the Service Staff

· 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或有不適或其他需求，請告知現場服務人員協助您。

Please let us know if you have any 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, Denmark, and Spain.





尊榮時尚套餐

MOONLIGHT SET MENU D

· 羊城風味前菜盤

(桂花明爐烤鴨 / 焦糖香檸松阪豬 / 藤椒鮮干貝 / 老滷柱候牛腩肉)

Roasted Duck in Hong Kong Style / Caramelized Superior Pork / Scallop with Sichun Pepper / Braised Beef

· 上湯花膠燉陽光豬

Double Boiled Fish Maw with Pork Ribs, Snail, Scallop and Cordyceps

· 吉品鮑鵝掌關東參

Braised Abalone with Sea Cucumber, Goose Web and Loofah

· 上湯龍蝦雲吞襯意麵

Braised Lobster (Half) with Wonton, Broccoli and Noodle

· 大漠米香炆骰子和牛肉

Deep Fried A5 Wagyu Beef with Deep Fried Rice and Garlic

· 虎掌菌瑤柱燴時蔬

Stewed Baby Cabbage with Mushroom and Dried Scallop

· 粵亮精緻雙美點

(晶瑩鮮蝦餃 / 燕窩椰汁西米露)

Steamed Shrimp Dumpling / Coconut Milk Sago with Bird's Nest

· 寰宇四季水果集

Fresh Seasonal 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

加點精選紅酒/白酒另有優惠，請洽服務人員，謝謝

Order Red or White Wine with Another Offer, Please Contact the Service Staff

· 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 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 our restaurant are Taiwan, Canada, Netherlands, Denmark, and Spain.





粵亮晶饌套餐

MOONLIGHT SET MENU E

· 廣府宮廷前菜盤

(桂花明爐烤鴨 / 焦糖香檸松阪豬 / 藤椒鮮干貝 / 老滷柱候牛腩肉 / 櫻桃鵝肝)

Roasted Duck in Hong Kong Style / Caramelized Superior Pork / Scallop with Sichun Pepper
/ Braised Beef / Foie Gras

· 金銀菜膽陽光豬燉刺參

Double Boiled Chicken Soup with Sea Cucumber, Pork and Cabbage

· 碧綠滿漢崑崙糖心鮑

Braised Abalone with Fish Maw and Vegetables

· 乾燒龍蝦球襪避風塘骰子和牛肉

Braised Lobster Ball with Deep Fried A5 Wagyu Beef, Egg and Garlic

· 金湯虎掌菌煨翠玉環

Stewed Mushroom with Crab Meat, Loofoah and Cordyceps

· 粵亮精緻雙美點

(滷鮑燒賣皇 / 仙翁冰糖燉雪梨)

Steamed Abalone Shu Mai / Braised Pear, Bird's Nest with Nostoc

· 寰宇四季水果集

Fresh Seasonal 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

加點精選紅酒/白酒另有優惠，請洽服務人員，謝謝

Order Red or White Wine with Another Offer, Please Contact the Service Staff

· 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.

· 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 our restaurant are Taiwan, Canada, Netherlands, Denmark, and Spain.



招牌鴨合宴





粵亮港式招牌鴨合宴

MOONLIGHT ROASTED DUCK MENU

· 粵亮手作開胃集

Assorted Appetizer

· 黑蒜螺頭燉花膠

Double Boiled Fish Maw Soup with Snail and Pork Ribs

· 靚皮片鴨三吃

第一吃

片皮鴨附三色餅皮(菠菜汁馬告餅皮 / 全麥老麵餅皮 / 紅蘿蔔刺蔥餅皮)

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

第二吃

蘿蔓生菜蛋白炒鴨鬆

Wok-fried Duck Fillet with Fried Egg White and Lettuce

第三吃

荔灣艇仔鴨架小米粥

Duck with Pork Skin, Cuttlefish and Millet Congee

· 蟹黃醬焗活龍蝦

Steamed Fresh Lobster with Crab Roe Sauce and Broccoli

· 雲腿金蒜蒸海石斑

Steamed Grouper with Ham and Garlic

· 片皮鴨油炒時蔬

Stir Fried Seasonal Vegetable with Duck Oil

· 粵亮招牌雙美點

魚子燒賣 / 仙翁冰糖燉雪梨

Steamed Fish Roe Shu Mai / Braised Pear, Bird's Nest with Nostoc

· 寰宇四季鮮果盤

Fresh Seasonal Fruit Platter

每套四人份新台幣5,999元，另加一成服務費

NT\$5,999 for 4 People and Subjected to 10% Service Charge

原價新台幣9,840元加一成，恕不與任何優惠並用

· 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, Denmark, and Spain.



靚皮

MOONLIGHT
ROASTED DUCK

烤鴨

採用粵式特製香料、醬汁將鴨肉醃製
入味，以高溫慢火等繁複步驟進行烘
烤，油滋酥脆、鮮嫩多汁的靚皮烤鴨
美味上桌。

靚皮烤鴨二吃

限量供應，須三天前預訂

Roasted Duck in Two Style /

Please Preorder 3 Days in Advance

NT\$2,380



· 第一吃 - 片皮鴨三色餅皮(各四片)

(菠菜汁馬告餅皮 / 全麥老麵餅皮 / 紅蘿蔔刺蔥餅皮)

First Style: Duck Fillet with Hand Made Pancake

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

· 醬

招牌甜麵醬 / 金蒜燒鴨醬 / 蜂蜜金桔醬

Sauce (Traditional Sauce / Duck Sauce in Thai Style with Garlic / Kumquat with Honey Sauce)

· 第二吃 - 以下任選一種

Second Style(Select 1 from 5)

· 荔灣艇仔鴨架小米粥

Duck with Pork Skin, Cuttlefish and Millet Congee

· 風沙韭銀炒鴨絲

Wok-fried Duck Fillet with Leek, Bean Sprout and Garlic

· 翠玉白塔香爆鴨架

Wok-fried Duck with Baby Cabbage, Basil, Scallion and Ginger

· 烈火白菜豆腐鴨架湯

Double Boiled Duck Soup with Chinese Cabbage and Tofu

· 蘿蔓生菜蛋白炒鴨鬆

Wok-fried Duck Fillet with Fried Egg White and Lettuce

· 意猶未盡想加料 Extras

· 第三吃(最多三吃)

Third Style

NT\$380

· 餅皮(三色共十二片)

Home Made Pancake

NT\$280

· 烤鴨配料(每款)

蔥白 / 桂花情人果 / 哈密瓜 / 花生跳跳糖 /

黃金青木瓜 / 小黃瓜

Scallion / Sweet Green Mango with Osmanthus / Melon /
Jumping Sugar with Nut / Gold Green Papaya / Cucumber

NT\$80



烤鴨三吃 Roasted Duck in Three Style

· 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.

· 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, Denmark, and Spain.



燒 臘

BARBECUE
SELECTIONS

烈火脆皮燒肉磚

Roasted Pork

NT\$420

特選台灣豬肋肉，肥瘦比例合宜，歷經燒烤、醃製等工序，精準掌控火候呈現焦香酥脆外皮，一口咬下，還能品嚐到香甜肉汁鹹香滋味。

- 青檸焦糖松阪豬
Caramelized Superior Pork

NT\$400

- 松露水晶雞
Chicken with Truffle Sauce

NT\$480

- 掛爐桂花燒鴨
Roasted Duck in Hong Kong Style

NT\$420

- 蜜汁叉燒皇
Maltose Glazed Barbecue Pork

NT\$390

- 玫瑰豉油土雞腿
Chicken Leg with Soy Sauce

NT\$420

- 老滷柱侯牛腩肉
Braised Beef

NT\$480

- 烈火脆皮燒肉磚
Roasted Pork

NT\$420

- 鎮江陳醋拌海蜆頭
Jellyfish with Vinegar

NT\$380

- 燒臘雙味拼盤
(烤鴨、叉燒、油雞、陳醋海蜆頭 任選二)
Barbecue Platter - Roasted Duck, Barbecue Pork, Soy Sauce Chicken, Jellyfish (Choice of Two)

NT\$480



青檸焦糖松阪豬 Caramelized Superior Pork



蜜汁叉燒皇 Maltose Glazed Barbecue Pork

- 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 any 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, Denmark, and Spain.



海
SEAFOOD
鮮



葡式沙丹焗蝦球

Shrimps with
Sadan Sauce

NT\$680

澳門葡國菜中最具特色的料理，特
調沙丹醬裹炸酥脆草蝦仁，味道層
次鮮明、微微芥末香爽口。

- 金湯紅藜燕液燴刺參(每位)
Sea Cucumber with Red Quinoa, Bird's Nest and Pumpkin Mud (Per person)

NT\$580

- 翠玉蟻皇鮑魚炊鵝掌(每位)
Braised Abalone, Goose Web and Loofah in Oyster Sauce

NT\$620

- 韭黃X.O醬百花鑲油條 /
Fried Bread Stick Stuff Shrimp Paste and Chives in X.O Sauce

NT\$580

- 季節時魚(清蒸 / 油浸 / 油水鹽焗)
Seasonal Fish
(Cooking Methods: Steamed / Deep Fried with Scallion and Fish Sauce / Boiled with Scallion, Ginger and Fish Sauce)

時價 Market Price

- 虎蝦白雲藏金燕
Giant Tiger Prawn with Fried Milk, Egg White and Bird's Nest

NT\$1,080

- 鮮帶子(脆椒芙蓉蒸 / 玉蘭琉璃炒)
Scallop
(Cooking Methods: Steamed with Crispy Pepper and Egg White/ Stir Fried with Kale)

NT\$690

- 海石斑菲力料理 500g
(琉璃炒 / 雲腿金蒜蒸 / 豆撈白玉蒸 / 橄欖菜炒)
Grouper Fillet
(Cooking Methods: Stir Fried with Garlic and Scallion, Ginger/ Steamed with Ham and Garlic/ Steamed with Black Bean and Tofu/ Stir Fried with Kale Borecole)

NT\$690



金湯紅藜燕液燴刺參
Sea Cucumber with Red Quinoa, Bird's Nest and Pumpkin Mud

- 活龍蝦料理 300g
(花雕蒸(蛋底) / 雲腿金蒜蒸 / 古法花菜干蒸 / 豆撈粉絲煲)
Fresh Lobster
(Cooking Methods: Steamed with Chinese Wine and Egg White / Steamed with Ham and Garlic / Steamed with Traditional Home Made / Braised with Glass Noodle in Black Bean Sauce)

NT\$1,180

- 青蟹料理 500g
(花雕蒸(蛋底) / 雲腿金蒜蒸 / 柱侯醬爆炒 / 麥片避風塘 / 豆撈粉絲煲)
Fresh Crab
(Cooking Methods: Steamed with Chinese Wine and Egg White / Steamed with Ham and Garlic / Stir Fried with Chu Hou Paste / Deep Fried with Oatmeal, Garlic and Chili / Braised with Glass Noodle in Black Bean Sauce)

NT\$1,380

- 活石斑魚料理600g
(花雕蒸 / 雲腿金蒜蒸 / 蔥薑油水鹽焗 / 清蒸 / 古法花菜干蒸)
Fresh Grouper
(Cooking Methods: Steamed with Chinese Wine / Steamed with Ham and Garlic / Boiled with Scallion, Ginger and Fish Sauce / Steamed/ Steamed with Traditional Home Made)

NT\$1,200

- 蝦球料理
(奶香麥片焗 / 琉璃炒 / XO醬皇炒 / 葡式沙丹焗)
Shrimps
(Cooking Methods: Oatmeal and Salty Egg, Cream/ Sweet Bean, Ginger and Scallion/X.O Sauce/ Sadan Sauce)

NT\$680



麥片避風塘炒蟹 Fresh Crab with Oatmeal, Garlic and Chili

- 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.
- 若您對某種食物過敏或過敏有其他需求，請告知現場服務人員協助您。
Please let us know if you have special dietary requirements, food allergies or food intolerances.
- 本飯店使用非基因改良的豆漿製品。
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, Denmark, and Spain.



家禽

POULTRY AND MEATS

肉類

粵亮鴻運蒜香雞(半隻)

Deep Fried Chicken (Half) with Garlic

NT\$650

特選重達5斤放山土雞，以獨特十餘種香料及新鮮帶皮蒜瓣特製香料，醃足48小時後現烤現炸，雞汁味美肉香鮮嫩。



・ 戰斧豬排 (1份2支)

(君度香檳汁 / 奶油黑胡椒 / 避風塘 / 京都汁 / 橙花汁)

Bone-in Pork Chop (Two Pieces)

(Flavor: Champagne Cream Sauce / Black Pepper Cream Sauce / Deep Fried Garlic and Chili / Peking Sauce / Orange Sauce)

NT\$380

・ 特調豬肋排

(橙花汁 / 京都汁 / 避風塘 / 紅酒糖醋 / 君度香檳汁)

Pork Ribs

(Flavor: Orange Sauce / Peking Sauce / Deep Fried Garlic and Chili / Sweet and Sour Sauce / Champagne Cream Sauce)

NT\$420

・ 無骨牛小排

(脆椒炒 / 奶油黑胡椒 / 避風塘 / 黑松露)

Boneless Beef Short Ribs

(Flavor: Crispy Pepper/ Black Pepper Cream Sauce / Garlic and Chili/ Black Truffle Sauce)

NT\$540

・ 清燉陳皮無骨牛

Stewed Beef with Preserved Citrus

NT\$560

・ 雞球料理

(啫啫腩味雞球煲 / 紅酒咕咾雞球 / X.O醬干蔥雞球煲)

Deep Fried Chicken Ball

(Flavor: Chinese Sausage in Clay Pot / Red Wine Sauce / X.O Sauce)

NT\$480

・ 粵亮鴻運蒜香雞(半隻)

Deep Fried Chicken (Half) with Garlic

NT\$650

・ 牛肉片

(茶菇靚牛肉 / 玉蘭蠔油牛肉 / 大漠米香炆牛肉)

Wok-fried Beef Slices

(Flavor: Mushroom / Oyster Sauce with Kale / Garlic and Chili)

NT\$520



京都汁豬肋排 Pork Ribs with Peking Sauce



無骨牛小排 Boneless Beef Short Ribs

・ 茶資每人NT\$90起。

Minimum tea fee NT\$90.

・ 自釀酒水服務費：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.

・ 若您對某種食物過敏或有不適或有其他需求，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, Denmark, and Spain.



煲仔

CLAY POT

碧玉蟹黃鮑魚花膠煲

Braised Fish Maw, Abalone and Loofah
with Crab Roe Sauce

NT\$1,280



· 粵亮一品海鮮煲

Braised Assorted Seafood with Chu Hou Sauce in Clay Pot

NT\$620

· 南乳菱角炆豬手煲

Braised Pig Knuckle with Water Chestnut in Clay Pot

NT\$560

· 蘿蔔柱侯牛腩筋煲

Braised Beef Brisket and Radish with Chu Hou Paste in Clay Pot

NT\$620

· 香椿野菌百合豆腐煲(可素)

Braised Mushroom, Lily Bulb and Tofu in Clay Pot

NT\$480

· 海鮮蟹黃豆腐煲

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

NT\$620

· 碧玉蟹黃鮑魚花膠煲

Braised Fish Maw, Abalone and Loofah with Crab Roe Sauce

NT\$1,280

· 大馬蠔豆腐煲

Wok-fried Pork, Egg Tofu, Mushroom, Chives with Shrimp Sauce in Clay Pot

NT\$520

· 羊肚菌金沙南瓜豆腐煲(可奶蛋素)

Braised Morels, Pumpkin, Tofu with Salty Egg in Clay Pot

NT\$480



粵亮一品海鮮煲

Braised Assorted Seafood with Chu Hou Sauce in Clay Pot



蘿蔔柱侯牛腩筋煲

Braised Beef Brisket and Radish with Chu Hou Paste in Clay Pot

· 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.

· 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, Denmark, and Spain.



湯

SOUP

河塘映月色 (每位)

Amaranth Soup with Shrimp and Crab Roe Sauce
(Per Person)

NT\$320



一碗苋菜羹中加入蝦仁與蟹黃，最後點以蛋白刻畫出的月亮與菜名相互呼應，使羹湯美如其名。

- 瓦甕老火煲例湯(每位，每日一款)

Soup of The Day (Per Person)

NT\$200

- 香菜皮蛋斑片湯

Double Boiled Chicken Soup with Grouper, Century Egg and Parsley

NT\$480

- 河塘映月色(每位)

Amaranth Soup with Shrimp and Crab Roe Sauce(Per Person)

NT\$320

- 角瓜野菌濃湯煮鮮貝

Chicken Broth with Loofah, Mushroom, Carrot and Scallop

NT\$680

- 燕液瑤柱蟹肉羹(每位)

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

NT\$320

- 黑蒜花膠燉玉排(每位)

Double Boiled Pork Ribs Soup with Fish Maw and Black Garlic(Per Person)

NT\$320



燕液瑤柱蟹肉羹

Double Boiled Chicken Soup with Bird's Nest, Egg White and Crab Meat



角瓜野菌濃湯煮鮮貝

Chicken Broth with Loofah, Mushroom, Carrot and Scallop

- 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.
- 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.



鍋類

花膠三品鍋

Abalone Soup with Chicken,
Pork Belly and Fish Maw Hot Pot

NT\$3,980

粵菜與台菜完美融合詮釋的粵亮獨門料理，結合台菜經典手工名菜「雞仔豬肚蟹」及粵菜湯品中一絕的「胡椒豬肚雞」，豬肚包覆小土雞再放入粵菜不可缺少的鮑魚和花膠，美味極致難以言喻。



• 菇菇雞鍋

Double Boiled Chicken Soup with Mushrooms

NT\$1,280

• 干貝雞鍋

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

NT\$1,480

• 花膠三品鍋

(含蔬菜盤、無骨牛小排、手工丸子及加湯底一次)

Abalone Soup with Chicken, Pork Belly and Fish Maw Hot Pot

Including: Vegetable Combination, Sliced Boneless Beef Short Ribs and Homemade Meatballs

NT\$3,980

• 意猶未盡想加料 Extras

• 蔬菜盤

Vegetable Combination

NT\$320

• 無骨牛小排

Sliced Boneless Beef Short Ribs

NT\$420

• 松阪豬肉

Sliced Superior Pork

NT\$360

• 手工丸子(墨魚滑、蝦滑、雲吞 擇一)

Homemade Meatballs

(Cuttlefish Balls / Shrimps Balls / Wonton, Choose one)

NT\$260

• 加湯底

Add Broth

NT\$180

• 圍村老廣式盆菜(需三天前預訂)6人份

Traditional Cantonese Feast Bowl (Please Order 3 Days in Advance) (for 6 People)

NT\$3,980

• 第一層：花膠、鮑魚、鵝掌、醬燒自然豬、烤鴨、油雞、花菇、乾燒蝦

First Layer: Fish Maw, Abalone, Goose Web, Braised Pork, Roasted Duck in Hong Kong Style, Soy Sauce Chicken, Mushrooms and Shrimps

• 第二層：魚蛋、腐竹、大白菜、白蘿蔔、豬皮

Second Layer: Fish Egg, Bean Curd Skin, Cabbage, Radish, Pork Skin



圍村老廣式盆菜 Traditional Cantonese Feast Bowl

• 茶資每人NT\$90起。

Minimum tea fee NT\$90.

• 自釀酒水服務費：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, Denmark, and Spain.



時

VEGETABLES

蔬

百合雲耳炒鮮蘆筍
Stir Fried Asparagus
with Lily Bulbs and Fungus
NT\$420



· 蝦醬空心菜

Stir Fried Water Spinach with Shrimp Sauce

NT\$360

· 百合雲耳炒鮮蘆筍

Stir Fried Asparagus with Lily Bulbs and Fungus

NT\$420

· 季節當令有機時蔬(清炒 / 蒜炒 / 金湯 / 金銀蛋)

Stir Fried Seasonal Vegetables

(Flavor: Stir Fried / Stir Fried with Garlic / Stewed with Chicken Soup/ Stewed with Salty Egg and Century Egg)

NT\$380

· 金銀蛋燜澎湖角瓜

Stewed Penghu Loofah with Salty Egg and Century Egg

NT\$420

· 貝酥金湯翠玉白菜

Stewed Baby Cabbage with Chicken Soup and Dried Scallop

NT\$420

· 瑤柱枸杞高麗菜

Stir Fried Cabbage with Wolfberry and Dried Scallop

NT\$390

· 蒜子小魚炆莧菜

Stewed Amaranth with White Bait and Garlic

NT\$390



金銀蛋燜澎湖角瓜

Stewed Penghu Loofah with Salty Egg and Century Egg



蝦醬空心菜

Stir Fried Water Spinach with Shrimp Sauce

· 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.

· 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, Denmark, and Spain.



港式 CHINESE DISHES 小炒

避風塘杏桃腿

Deep Fried Frog Legs with Garlic and Chili

NT\$420



· 潮式蘿蔔糕

Wok-fried Turnip Cake with Egg, Chives and X.O Sauce

NT\$320

· 櫻花蝦金沙磚

Wok-fried Turnip Cake with Salty Egg and Dried Shrimps

NT\$340

· 粵亮招牌小炒皇

Wok-fried Pork with Dried Radish, Dried Tofu, Garlic and Chili

NT\$360

· 欖菜肉末四季豆

Wok-fried Minced Meat with Green Bean, Mushroom, Garlic and Chili

NT\$320

· 避風塘杏桃腿

Deep Fried Forg Legs with Garlic and Chili

NT\$420



潮式蘿蔔糕

Wok-fried Turnip Cake with Egg, Chives and X.O Sauce



欖菜肉末四季豆

Wok-fried Minced Meat with Green Bean, Mushroom, Garlic and Chili

- 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, Denmark, and Spain.



主 食

RICE / CONGEE /
NOODLE

呈現食材最鮮香醇郁滋味，將極品鮑魚、刺參、花膠、蝦仁、干貝以原型食材面貌展現，讓福建炒飯美味再升級。

蠔皇鮑魚刺參炒飯(2人份)

Fujian Style Fried Rice with Abalone,
Sea Cucumber, Scallops, Fish Maw
and Pork (for 2 People)

NT\$720



· 蠔皇鮑魚刺參炒飯(2人份)

Fujian Style Fried Rice with Abalone, Sea Cucumber, Scallops, Fish Maw and Pork (for 2 People)

NT\$720

· 廣州叉燒蝦仁炒飯

Stir Fried Rice with Cantoness BBQ Pork and Shrimps

NT\$380

· 荔灣龍王海味粥(4人份)

Grouper Slice with Clam, Cuttlefish, Snail Meat, Ginger, Peanut and Lobster Congee(for 4 People)

NT\$1,380

· 海鮮金菇炆伊麵

Pan Fried E-fu Noodles with Assorted Seafood

NT\$500

· 海鮮廣炒麵

Cantonese Crispy Noodle with Assorted Seafood

NT\$500

· 乾炒牛河粉

Fried Rice Noodle with Beef

NT\$380



荔灣龍王海味粥(4人份) Grouper Slice with Clam, Cuttlefish, Snail Meat, Ginger, Peanut and Lobster Congee(for 4 People)

· 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.

· 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, Denmark, and Spain.



港式 點心

DIM SUN

百花刺參餃

Steamed Sea Cucumber
with Shrimp Dumplings

NT\$180



手打蝦仁成泥即為百花漿，選用純淨海域的刺參鑲上百花漿包入晶瑩剔透的餃皮當中，白裡透紅外更吃的到滿滿的鮮味。



- 荷香珍珠雞(2入)
Steamed Glutinous Rice with Chicken Wrapped
in Lotus Leaf
NT\$180
- 陳皮牛肉丸
Steamed Beef Meatball
NT\$220
- 鳳尾蝦燒賣皇
Steamed Shrimp Shu Mai
NT\$220
- 蛤蠣燒賣
Steamed Clam Shu Mai
NT\$200
- 鮮蝦腐皮捲
Deep Fried Tofu Skin Rolls Stuffed with Shrimps
NT\$220
- 港式叉燒酥
Barbecued Pork Pastry Puffs
NT\$180
- 西杏果香蝦筒
Deep Fried Rice Paper Stuffed with Shrimps and Almond
NT\$220
- 魚子燒賣皇
Steamed Fish Roe Shu Mai
NT\$160
- XO醬靚鳳爪
Steamed Chicken Feet in Black Bean Sauce
NT\$150
- 蠔皇叉燒包
Steamed Barbecued Pork Buns
NT\$140
- 豉汁蒸排骨
Steamed Spareribs with Black Bean Sauce
NT\$140

- 晶瑩鮮蝦餃
Steamed Shrimp Dumplings
NT\$220
- 鮮蝦蒸腸粉
Steamed Shrimp Rice Rolls
NT\$200
- 港式炸兩腸粉
Steamed Chinese Cruller Rice Rolls
NT\$200
- 叉燒蒸腸粉
Steamed Barbecue Pork Rice Rolls
NT\$160
- 招牌雪山桂花包
Baked Barbecue Pork Buns
NT\$220
- 鮑魚灌湯包(每盅)
Steamed Soup Dumplings with Abalone(Per Person)
NT\$320
- 港式臘味蘿蔔糕
Pan Fried Turnip Cake with Sausage and Dried Shrimps
NT\$150
- 百花刺參餃(2入)
Steamed Sea Cucumber with Shrimp Dumplings
NT\$180
- 麻辣珍珠丸
Steamed Spicy Meatball
NT\$200
- 松露鮮蝦春捲
Deep Fired Spring Roll with Shrimp in Truffle Sauce
NT\$200



鮑魚灌湯包(每盅) Steamed Soup Dumplings with Abalone(Per Person)



豉汁蒸排骨 Steamed Spareribs with Black Bean Sauce

- 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, Denmark, and Spain.



甜 點

DESSERT

傳統鮮豆花

Douhua

NT\$360

採非基改黃豆製成
豆漿後，現點現沖
成了一桶綿密滑順
的豆花，搭配上慢
火熬煮的糖水與花
生濃香醇美。



- 蓮蓉人蔘酥(2條)
Baked Lotus Seed Paste Cake with Ginseng(2 pcs)

NT\$200

- 豆沙芝麻球
Deep Fried Red Bean Dumpling with Sesame

NT\$150

- 金沙流沙包
Steamed Custard Buns with Salty Egg Yolks

NT\$160

- 楓糖綠豆糕
Mung Bean Cake in Maple Syrup

NT\$160

- 燕窩芝麻糊
Sesame Paste with Bird's Nest

NT\$220

- 仙翁冰糖燉雪梨
Braised Pear, Bird's Nest with Nostoc

NT\$280

- 傳統鮮豆花
Doughua

NT\$360

- 楊枝甘露凍
Mango Sago Jelly with Cream and Pomelo

NT\$250



楊枝甘露凍 Mango Sago Jelly with Cream and Pomelo



仙翁冰糖燉雪梨 Braised Pear, Bird's Nest with Nostoc

- 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, Denmark, and Spain.



茶 CHINESE TEA 品

以茶迎客，聞香會友

好茶，色清而味甘，微香而小苦，

淡淡茶香也能道盡百百故事，

真心款待，不飲而醉則為風雅



· 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(Ruby 18)
NT\$ 90

· 普洱生茶
Raw Puer Tea
NT\$ 90

· 菊花茶(原片) *
Chrysanthemum Tea
NT\$ 90

· 台灣關西仙草茶 * 1000ml
Taiwan Guanxi Mesona Tea(Bottle)
NT\$350

· 六福皇宮頤園酸梅湯 * 1000ml
Leofoo Plum Juice(Bottle)
NT\$350

· 礦泉水
Mineral Water(Bottle)
San Pellegrino / Panna
NT\$180

* 無咖啡因 Caffeine-free

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

· 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, Denmark, and Spain.



酒類 及 軟性飲料類 WINE & BEVERAGE LIST

- 啤酒
BEERS (BOTTLE)
海尼根 **NT\$250**
Heineken(330ml)
朝日啤酒 **NT\$250**
Asahi(330ml)
金牌台灣啤酒 **NT\$280**
Gold Medal Taiwan Beer(600ml)
- 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
Yellow Diamond Butterfly Red Wine
NT\$1,380

WHITE WINE
Robert Mondavi, Private Selection Bourbon
Barrel-Aged Chardonnay
NT\$1,800
- 中國茗酒
CHINESE TRADITIONAL WINE (BOTTLE)
金門高粱酒58度 **NT\$1,350**
Kinmen Kaoliang Liquor 58° (750ml)
精釀陳年紹興酒 **NT\$700**
Premier V.O. Shaoxing Wine(600ml)
- 汽水 SOFT DRINKS (CAN)
七喜 **NT\$200**
7-up
百事可樂 **NT\$200**
Pepsi Cola
- 果汁
REFRESHING JUICE (壺 POT / 杯 GLASS)
新鮮柳橙汁 **NT\$1,200 / \$260**
Orange Juice
新鮮奇異果汁 **NT\$1,200 / \$260**
Kiwi Juice

- 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, Denmark, and Spain.

禁止酒駕  未滿十八歲禁止飲酒