

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,讓每位客客惠情享受散聚時光。







海陸風情套餐 MOONLIGHT SET MENU A

·東江明月映前菜

(粤亮蜜汁叉燒皇/鎮江醋溜海蜇頭/桂花明爐烤鴨)

Barbeque Pork / Jelly Fish with Vinegar / Roasted Duck in Hong Kong Style

· 棗蔘花膠燉玉排

Double Boiled Pork Ribs Soup with Fish Maw, Baby Scallop, Red Date, Ginseng Rootlets and Mushrooms

· 碧綠鮑魚燴虎掌

Braised Abalone with Pork Knee Ligament with Oyster Sauce

· 客家福菜爆大蝦

Wok Fried Prawn with Hakka Preserved Vegetables

·麻油石斑佐麵線

Steamed Grouper in Sesame Oil with Vermicelli

·清炒百合蘆筍

Stir Fried Asparagus with Lily Bulbs and Fungus

· 粤亮招牌美點

(粵亮雙味燒賣)

Steamed Shrimp Shu Mai and Steamed Fish Roe Shu Mai

·寰宇四季水果集

Seasonal Fresh 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

- ·茶資每人NT\$90起。
- Minimum tea fee NT\$90.
- ・自備酒水服務費: 葡萄酒毎瓶NT\$500元; 烈酒毎瓶NT\$800元。
- Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.
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- 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.





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/三星香蔥水晶雞)

Caramelized Superior Pork / Roasted Duck in Hong Kong / Chicken with Scallion Oil

· 花膠香茜皮蛋斑片湯

Double Boiled Chicken Soup with Grouper, Century Egg, Parsley and Fish Maw

·琉璃百合玉帶蝦

Stir Fried Scallop and Shrimps with Lily Bulbs

·松露鮑魚燴關東參

Braised Sea Cucumber and Abalone with Truffle Sauce

·脆菇西檸軟雞球

Deep Fried Chicken Ball with Deep Fried Enoki in Lemon Sauce

· 鰕乾皇炒芥藍

Stir Fried Kales with Dried Shrimps and Garlic

· 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 Sago with 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

- ・茶資毎人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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粤亮典藏套餐

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/鎮江醋溜海蜇頭)

Roasted Pork / Roasted Duck in Hong Kong Style / Chicken with Truffle Sauce / Jelly Fish with Vinegar

·河塘映月色

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

· 剁椒龍蝦襯蔥油麵線

Steamed Fresh Lobster (Half) with Vermicelli, Broccoli and Chopped Chili Pepper Sauce

· 蠔皇鮑魚關東參

Braised Sea Cucumber and Abalone with Oyster Sauce

· 鎮江秘製戰斧豬排

Deep Fried Bone in Pork Chop with Roasted Zucchini in Vinegar Sauce

·貝酥金絲翠玉白

Stewed Baby Cabbage with Chicken Soup and Dried Scallop, Wolfberry

· 粵亮精緻雙美點

(雙味燒賣皇/燕窩仙翁燉水梨)

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

· 寰宇四季水果集

Seasonal Fresh 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

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粵亮大地套餐 MOONLIGHT SET MENU D

· 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 Soup with Fish Maw, Baby Scallop, Cordyceps and Sea Conch

· 吉品鮈鵝堂關東參

Braised Abalone, Sea Cucumber, Goose Webs and Loofah

· 上湯龍鰕襯雲吞

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

· 虎堂南瑤柱燴時蔬

Stewed Baby Cabbage with Sarcodon Aspratus and Dried Scallop

· 粤亮精緻雙美點

(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

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

§ 特殊菜單請於前三天預訂 §

Special Menu is Scheduled for the Three Days in Advance

精心選用溯源履歷食材,講究新鮮,考究用料調味

讓您吃得精緻、吃得安心,結合主鶻精湛廚藝,品味令人驚喜口威

履歷食材 櫻桃鴨、萬香雞、自然豬



履歷食材

櫻桃鴨、萬香雞、 龍虎斑、自然豬、 台東池上米



· 茶資每人NT\$90起。

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粤亮晶饌套餐

MOONLIGHT SET MENU E

·廣府宮廷前菜盤

(桂花明爐烤鴨 / 三星香蔥水晶雞 / 藤椒鮮干貝 / 粵亮蜜汁叉燒皇 / 櫻桃鵝肝)

Roasted Duck in Hong Kong Style / Chicken with Scallion Oil / Scallop with Sichuan Pepper / Barbeque Pork / 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

· 乾燒龍蝦球襯避風塘骰子和牛肉

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

· 金湯虎掌菌煨翠玉環

Braised Mushroom with Crab Meat, Loofah and Cordyceps

·粤亮精緻雙美點

(溏鮑燒賣皇/仙翁冰糖燉水梨)

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

· 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

§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元;烈酒每瓶NT\$800元。

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

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粤亮素食套餐

MOONLIGHT VEGETARIAN SET MENU

·田園寶島五福盤

Sweet Potato in Osmanthus Sauce, Yam with Blueberry, Vegetable Roll, Bamboo Shoot, Black Bean, Tomato in Plum Juice, Cucumber Roll with Lettuce

·松茸菌皇竹笙盅

Double Boiled Bamboo Shoot Soup with Matsutake, Morels, Corn and Chayote

· 玉筍雙冬燒天貝

Braised Baby Corn with Mushroom, Tempeh and Broccoli

·麻油猴菇麵線煲

Braised Lion's Mane Mushroom with Mushroom, Asparagus and Vermicelli in Sesame Oil

·秘製避風塘雙鮮

Deep Fried King Oyster Mushroom with Green Bean, Pumpkin, Chili, Salt and Pepper

Braised Loofah with Enoki, Snow Lotus, Wolfberry and Bird's Nest

· 仙翁冰糖燉雪梨

Braised Pear with Nostoc

· 寰宇四季水果集

Seasonal Fresh Fruit Platter

每位新台幣**1,580**元[,]另加一成服務費 NT\$1,580 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元:烈酒每瓶NT\$800元。
- Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.
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§ 需三天前預訂 § Please Preorder 3 Days in Advance

- ·粤亮手作開胃集
 - Assorted Appetizer
- · 瓦甕老火煲例湯

Double Boiled Daily Soup

· 靓皮片鴨三吃 Roasted Duck

第一吃 First Style

靓皮片皮鴨 §二選一:馬告蔥燒餅/雜糧鴨餅皮§

Duck Fillet with Spinach with Mountain Pepper Clay Oven Roll or Wheat and Old Dough (Two Choose One)

第二吃 Second Style

蘿蔓桂花鴨鬆

Wok Fried Duck Fillet with Fried Egg White and Lettuce in Osmanthus Sauce

第三吃 Third Style

菜脯絲瓜鴨架泡飯

Soaked Rice in Duck Soup with Loofah, Dried Radish, Mushrooms and Parsley

· 雲腿金蒜蒸活龍蝦

Steamed Fresh Lobster with Glass Noodles, Ham and Garlic Sauce

· 花雕玉露海石斑

Steamed Grouper Fillet with Tofu, Chinese Wine and Fish Sauce

· 鴨油炒玉蘭菜

Stir Fried Kales 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

Seasonal Fresh 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9840元加一成,恕不與任何優惠並用 Cannot Be Use with Credit Card Discount or Other Discount

- ·茶資每人NT\$90起。
- Minimum tea fee NT\$90.
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靓皮 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、鮮嫩多汁的靓皮烤鴨美味上桌。

靓皮烤鴨二吃

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 - 靚皮鴨附餅皮 二選一

First Styler Duck Fillet with Homemade Pancake

馬告蔥燒餅 或 雜糧鴨餅皮

Spinach with Mountain Pepper Clay Oven Roll or Wheat and Old Dough (Two Choose One)

手作慢推甜麵醬、蜂蜜果香金桔醬

Sauce (Sweet Handmade Sauce / Kumquat with Honey Sauce)

· 第二吃 - 以下任選一種

Second Style (Please Select One Below)

·菜脯絲瓜鴨架粥

Braised Duck Bone Congee with Loofah, Dried Radish, Mushrooms and Parsley

· 川椒鴨脯回鍋肉 /

Wok Fried Duck Breast with Cabbage and Fermented Chili Bean Sauce

· 翠玉柱侯爆鴨架 /

Wok Fried Duck Bone with Baby Cabbage and Scallion in Chu Hou Paste

· 冬菜鴨架細粉湯

Double Boiled Duck Soup with Tofu, Preserved Vegetable and Rice Noodles

蘿蔓桂花炒鴨鬆

Wok Fried Duck Fillet with Fried Egg White in Osmanthus Sauce and Lettuce

· 意猶未盡想加料 Extras

· 第三吃(最多三吃)

Third Style

NT\$380

・馬告蔥燒餅

Spinach with Mountain Pepper Clay Oven Roll

NT\$280

· 雜糧鴨餅皮

Wheat and Old Dough Pancake

NT\$280

・烤鴨配料(每款)

蔥白 / 小黃瓜 / 麻香酸菜 / 橙香蘿蔔

Scallion / Cucumber / Preserved Cabbage with Sichuan Pepper / Pickled Radish with Orange

NT\$80



烤鴨三吃 Roasted Duck in Three Style

- · 茶資每人NT\$90起。
- Minimum tea fee NT\$90.
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· 烈火脆皮燒肉磚 Roasted Pork

NT\$420

·青檸焦糖松阪豬 Caramelized Superior Pork

NT\$420

· 三星香蔥水晶雞 Chicken in Scallion 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\$400

·玫瑰鼓油土雞 Chicken with Soy Sauce

NT\$420

· 松柏長青(素) Stir Chinese Cabbage Shredded, Cordyceps, Black Fungus Shredded, Parsley with Vinegar and Nut

NT\$390

· 鎮江醋溜海蜇頭 Jellyfish with Vinegar

NT\$380

·燒臘雙味拼盤

(烤鴨、叉燒、油雞、鎮江醋溜海蜇頭 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



三星香蔥水晶雞 Chicken in Scallion Sauce

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· 金湯燕液燒刺參(位)

Sea Cucumber with Bird's Nest, Pumpkin Mud and Cream (Per Person)

NT\$580

· 翠玉蠔皇鮑魚炆鵝掌(位)

Braised Abalone, Goose Web and Loofah in Oyster Sauce (Per Person)

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/欖菜蒸/蒜蓉蒸)

Seasonal Fish

(Cooking Methods: Steamed / Steamed with Preserved Vegetable / Steamed with Garlic)

時價 Market Price

· 粵式招牌生抽蝦(6隻)

Fried Shrimps with Garlic and Soy Sauce (6 pieces)

NT\$680

· 鮮帶子(XO醬炒) / 玉蘭琉璃炒)

Scallop

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

NT\$690

·海石斑菲力料理 500g

(琉璃炒/雲腿金蒜蒸/剁椒白玉蒸))

Grouper Fillet

(Cooking Methods: Stir Fried with Snap Pea / Steamed with Ham and Garlic / Steamed with Tofu and Chili)

NT\$720

·活龍蝦料理 300g

(雲腿金蒜蒸 / 花雕蒸 / 乾燒撈汁粉絲煲) / 清蒸) Fresh Lobster

(Cooking Methods: Steamed with Glass Noodle and Ham and Garlic Sauce / Steamed Glass Noodle with Chinese Wine / Braised Glass Noodle with Har Har Chili Bean Sauce and Black Bean Sauce in Clay Pot / Steamed)

NT\$1,180

· 青蟹料理 500g

(雲腿金蒜蒸/麥片避風塘//乾燒撈汁粉絲煲/) Fresh Crab

(Cooking Methods: Steamed with Glass Noodle and Ham and Garlic Sauce / Deep Fried with Oatmeal, Garlic and Chili / Braised Glass Noodle with Har Har Chili Bean Sauce and Black Bean Sauce in Clay Pot)

NT\$1,380

·活石斑魚料理 600g

(花雕蒸/雲腿金蒜蒸/客家福菜蒸)

Fresh Grouper

(Cooking Methods: Steamed with Chinese Wine / Steamed with Ham and Garlic Sauce / Steamed with Preserved Vegetable Sauce)

NT\$1,280

· 蝦球料理

(奶香麥片焗/清炒腰果/葡式沙丹焗)

Shrimps

(Cooking Methods: Wok-fried with Oatmeal and Salty Egg, Cream / Wok-fried with Cashew / Wok-fried with Sadan Sauce)

NT\$690



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



花雕蒸活石斑魚料理 Steamed Fresh Grouper with Chinese Wine

· 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.

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粤亮鴻運蒜香雞(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(2支)

(西檸汁/避風塘/奶油黑椒)

Bone-in Pork Chop (Two Pieces)

(Flavor: Lemon Sauce / Deep Fried with Garlic / Black Pepper and Cream)

NT\$380

· 特調豬肋排

(京都汁/避風塘/西檸汁)

Pork Ribs

(Flavor: Peking Sauce / Deep Fried with Garlic / Lemon Sauce)

NT\$430

·無骨牛小排

(脆椒炒) / 奶油黑胡椒 / 風沙椒鹽)

Boneless Beef Short Ribs

(Flavor: Wok Fried with Green Bean and Crispy Pepper/ Wok-fried with Black Pepper and Cream/

Wok Fried with Garlic, Pepper and Salt)

NT\$680

·清燉陳皮無骨牛

Stewed Beef with Preserved Citrus

NT\$760

· 雞球料理

(嘟嘟高粱雞球煲)/紅酒咕咾雞球)

Chicken Ball

(Flavor: Braised with Kaoliang Liquor in Clay Pot / Braised with Red Wine Sauce)

NT\$490

· 粵亮鴻運蒜香雞(半隻)

Deep Fried Chicken (Half) with Garlic

NT\$650

• 牛肉片

(薑蔥牛肉/玉蘭蠔油牛肉)

Wok Fried Beef Slices

(Flavor: with Scallion and Ginger / Oyster Sauce with Kale)

NT\$520



西檸汁特調豬肋排 Pork Ribs with Lemon Sauce



風沙椒鹽無骨牛小排 Wok Fried Boneless Beef Short Ribs with Garlic, Pepper and Salt

· 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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·粤亮一品海鮮煲

Braised Assorted Seafood with Chu Hou Sauce in Clay Pot

NT\$620

·香茜腐竹牛腩煲

Braised Beef Brisket and Dried Bean Curd and Parsley in Clay Pot

·白甲鮮蝦粉絲煲

Braised Clam and Shrimps with Glass Noodle 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

· 蠔皇鮑魚花膠煲

Braised Abalone with Fish Maw, Mushroom and Oyster Sauce in Clay Pot

NT\$1,280

· 秘製重慶雞公煲 //

Braised Fish Maw, Abalone and Loofah with Crab Roe Sauce

· 羊肚菌金沙南瓜豆腐煲(可素)

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



粵亮一品海鮮煲 Braised Assorted Seafood with Chu Hou Sauce in Clay Pot



Braised Fish Maw, Abalone and Loofah with Crab Roe Sauce

·茶資每人NT\$90起。

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河塘映月色 (每位)

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

NT\$320



一碗莧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

· 香茜皮蛋斑片湯

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

· 蟲草花響螺燉土雞 (每位)

Double Boiled Chicken Soup with Fish Maw, Cordyceps and Snail Meat (Per Person)

NT\$360

· 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

· 棗蔘花膠燉玉排(每位)

Double Boiled Pork Soup with Fish Maw, Ginseng and Snail Meat (Per Person)

NT\$320



蟲草花響螺燉土雞 Double Boiled Chicken Soup with Fish Maw, Cordyceps and Snail Meat



香茜皮蛋斑片湯 Double Boiled Chicken Soup with Grouper, Century Egg and Parsley

·茶資每人NT\$90起。

- ·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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·雲吞芽白干貝雞鍋

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

NT\$1,680

· 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\$360

· 無骨牛小排

Sliced Boneless Beef Short Ribs

NT\$430

松阪豬肉

Sliced Superior Pork

NT\$380

· 手工丸子(墨魚滑、蝦滑 擇一)

Homemade Meatballs

Cuttlefish Balls / Shrimps Balls (Choose One)

NT\$280

·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.
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·濃湯雲耳浸絲瓜

Braised Luffa with Black Fungus

NT\$420

· 百合雲耳炒鮮蘆筍

Stir Fried Asparagus with Lily Bulbs and Fungus

NT\$430

·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

· 貝酥金湯翠玉白菜

Stewed Baby Cabbage with Chicken Soup and Dried Scallop

NT\$420

· 蝦乾皇炒芥蘭

Stir Fried Kale with Dried Shrimp

NT\$380

·蒜子小魚炆莧菜

Stewed Amaranth with White Balt and Garlic

NT\$380



百合雲耳炒鮮蘆筍 Stir Fried Asparagus with Lily Bulbs and Fungus



蝦乾皇炒芥蘭 Stir Fried Kale with Dried Shrimp

- ·茶資每人NT\$90起。
- Minimum tea fee NT\$90.
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· 潮式蘿蔔糕 /

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

NT\$320

· 巴蜀辣跳雞 //

Wok-fried Chicken with Dried Chili, Chili Bean Paste, Coriander and Chili Sauce

NT\$360

· 桂林小炒五花腩 / /

Wok Fried Pork Belly with Dried Tofu, Dried Radish, Garlic, Scallion and Chili Sauce

· 欖菜肉末四季豆

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

NT\$340

·松露滑蛋蝦仁

Scrambled Egg with Shrimp and Truffle Sauce

NT\$420



潮式蘿蔔糕 Wok Fried Turnip Cake with Egg, Chives and X.O Sauce



松露滑蛋蝦仁 Scrambled Egg with Shrimp and Truffle Sauce

· 茶資無人NT\$90起。

- ·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 N1\$500 per bottle, for spirits NT\$800 per bottle.

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· 原隻鮑福建炒飯 (4人份)

Fujian Style Fried Rice with Scallops, Chicken, Shrimp, Pork and Mushroom (for 4 People)

NT\$780

·廣州叉燒蝦仁炒飯

Stir Fried Rice with Cantoness BBQ Pork and Shrimps

· 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\$1,580

·海鮮金菇炆伊麵

Pan Fried E-fu Noodles with Assorted Seafood

·飛天海鮮廣炒麵

Cantonese Crispy Noodle with Assorted Seafood

· 乾炒牛河粉

Fried Rice Noodle with Beef

NT\$380

· 紫菜鹹香砂鍋飯

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



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。

- ·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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港式

百花刺參餃

Steamed Sea Cucumber with Shrimp Dumplings

NT\$200



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\$220

· 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

·鮮蝦韭菜盒

Fried Leek with Shrimp Pancake

NT\$220

魚子燒賣皇

Steamed Fish Roe Shu Mai

NT\$160

· 秘製靓鳳爪

Steamed Chicken Feet in Black Bean Sauce

NT\$160

· 蠔皇叉燒包

Steamed Barbecued Pork Buns

NT\$140

· 豉汁蒸排骨

Steamed Spareribs with Black Bean Sauce

NT\$150

·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\$150

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\$380

· 港式臘味蘿蔔糕

Pan Fried Turnip Cake with Sausage and Dried Shrimps

· 百花刺參餃(2入)

Steamed Sea Cucumber with Shrimp Dumplings

NT\$200

棉花瑤柱火鴨卷

Steamed Tofu Skin Rolls with Duck and Fish Maw, Scallop

NT\$220

· 蟹黃鮮蝦餃

Steamed Shrimp with Crab Roe Dumplings

NT\$220



鮮蝦韭菜盒 Fried Leek with Shrimp Pancake



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。

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· 楓糖綠豆糕

Mung Bean Cake in Maple Syrup

NT\$160

· 燕窩芝麻糊 /每位

Sesame Paste with Bird's Nest (Per Person)

·仙翁冰糖燉水梨(冷)/每位

Braised Pear, Bird's Nest with Nostoc (Per Person)

· 傳統鮮豆花 (熱,約4-5人份)

Douhua (Hot)

NT\$360

· 我不是玉米

Mango Sago Jelly with Cream and Pomelo

NT\$260

· 夢幻海洋白糕(4顆)

Butterfly Pea Jelly with Egg White and Coconut Milk

NT\$200

· 蓮蓉人蔘酥(2條)

Baked Lotus Seed Paste Cake with Ginseng

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



夢幻海洋白糕(4顆) Butterfly Pea Jelly with Egg White and Coconut Milk



仙翁冰糖燉水梨 Braiesed Pear, Bird's Nest with Nostoc

·茶資每人NT\$90起。

- ·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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- 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.





· 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 / 350ml Taiwan Guanxi Mesona Tea (Bottle)

NT\$340 / NT\$200

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

NT\$360 / NT\$220

・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.

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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

金牌台灣啤酒 NT\$280

Gold Medal Taiwan Beer(600ml)

·粤亮精選紅白酒

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 Winery Private Selection

Buttery 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. Shaohsing 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

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