



粵亮

MOONLIGHT

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地道港點，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。







靚皮鴨宴
MOONLIGHT ROASTED DUCK MENU

粵亮精緻三品

Assorted Appetizer

松茸螺頭燉花膠

Double Boiled Fish Maw Soup with Matsutake, Snail Meat and Pork Ribs

靚皮鴨三吃

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 - 脆米生菜鴨肉鬆

Wok-fried Duck Fillet with Lettuce and Fried Rice

第三吃 - 芋香臘味鴨架煲

Braised Duck with Chinese Sausage, Taro and Coconut Milk

蟹黃醬烹活龍蝦

Steamed Lobster with Crab Roe

古法清蒸海石斑

Steamed Grouper and Tofu with Soy Sauce

鴨油蒜炒時蔬

Stir-fried Seasonal Vegetables with Duck oil

粵亮招牌雙美點

仙翁冰糖燉雪梨 / 叉燒酥

Braised Pear with Nostoc / Barbecued Pork Pastry

寶島四季神仙果

Seasonal Fresh Fruits

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 (含六福尊榮卡以及餐飲招待券)

- 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 元；烈酒每瓶 NT\$800 元。
- 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。
- 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.
- Please let us know if you have any special dietary requirements, food allergies or food intolerances.
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靚皮烤鴨
MOONLIGHT ROASTED DUCK

靚皮烤鴨二吃 (全隻) / 限量供應，需三天前預訂
Roast Duck in Two Styles (Whole) / Please Order 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 / 特製口水醬 / 桂花梅子醬
Sauce (Traditional Sauce / Chili Sauce / Osmanthus with Plum Sauce)

第二吃 - 以下任選一種
Second Style (Select 1 from 8)

雪菜鴨絲紋鴛鴦粉
Wok-fried Duck Fillet with Rice Flour, Glass Noodles and
Vegetables

荔灣艇仔鴨架粥
Duck with Pork Skin, Peanut and Cuttlefish Congee

韭黃銀芽炒鴨絲
Wok-fried Duck Fillet with Leek and Bean Sprout

香辣塔香爆鴨架 
Wok-fried Duck with Basil and Ginger

芋香臘味鴨架煲
Braised Duck with Chinese Sausage, Taro and Coconut Milk

陳皮冬瓜鴨架湯
Double Boiled Duck Soup with Winter Melon and Tangerine Peel

客家酸菜鴨骨湯
Double Boiled Duck Soup with Pickled Cabbage and Tofu

脆米生菜鴨肉鬆
Wok-fried Duck Fillet with Lettuce and Fried Rice

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)
Hand Made Pancake
NT\$ 280

黃瓜 / 蔥白 / 酸甜泡高麗菜 /
哈密瓜 / 跳跳糖 /
客家辣蘿蔔
Cucumber or Scallion or
Taiwanese Pickled Cabbage or
Melon or Jumping Sugar or
Dried Radish
NT\$ 80



青檸焦糖松阪豬
Caramelized Superior Pork



金磚脆皮燒肉
Roasted Pork



剝皮辣椒雞卷
Drunken Chicken Roll with Pickled Peeled Pepper



BARBECUE SELECTIONS

燒臘雙味拼盤 (烤鴨、叉燒、油雞 任選二)
Barbecue Platter - Roasted Duck, Barbecue Pork,
Soy Sauce Chicken (Choice of Two)
NT\$ 480

掛爐烤鴨
Roasted Duck in Hong Kong Style
NT\$ 390

經典黑叉燒
Maltose Glazed Barbecue Pork
NT\$ 390

玫瑰桶子油雞
Soy Sauce Chicken with Chinese Herbs and
Shaoxing Rice Wine
NT\$ 390

青檸焦糖松阪豬
Caramelized Superior Pork
NT\$ 400

剝皮辣椒雞卷 
Drunken Chicken Roll with Pickled Peeled
Pepper
NT\$ 480

金磚脆皮燒肉
Roasted Pork
NT\$ 420

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原隻刺參 (每位) (蔥燒 / 蠔油)
Sea Cucumber (Per Person)
(Cooking Methods: Braised with Scallion / Braised with Oyster Sauce)
NT\$ 520

季節時魚 (清蒸 / 蒜蓉蒸)
Seasonal Fish
(Cooking Methods: Steamed / Steamed with Garlic)
時價 Market Price

蠔皇刺參燴鮑魚 (每位)
Braised Sea Cucumber and Abalone (Per Person)
NT\$ 620

X.O 醬百花鑲油條 
Fried Bread Stick Stuff Shrimp Paste in
X.O Sauce
NT\$ 580

鮮帶子 (XO 醬  / 蒜炒)
Scallops
(Cooking Methods: Wok-fried with X.O Sauce / Wok-fried with Garlic)
NT\$ 680

蝦球 (XO 醬  / 蒜炒 / 清炒 / 金沙)
Shrimps
(Cooking Methods: Wok-fried with X.O Sauce / Wok-fried with Garlic / Wok-fried / Wok-fried with Salty Eggs)
NT\$ 680

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原隻刺參 Sea Cucumber

海石斑菲力

(清蒸 / 蒜蓉蒸 / 松露蒸 /
X.O 醬爆斑球 🍷 / 碧綠清炒斑球)

Grouper Fillet

(Cooking Methods: Steamed / Steamed with Garlic /
Steamed with Truffle Sauce / Wok-fried with X.O Sauce /
Wok-fried with Vegetable)

NT\$ 680

活大沙公

(清蒸 / 蒜蓉蒸 / 白胡椒炒 / 避風塘 /
黑胡椒炒 / 薑蔥粉絲煲)

Crab

(Cooking Methods: Steamed / Steamed with Garlic /
Wok-fried with White Pepper /
Wok-fried with Garlic and Chili /
Wok-fried Black Pepper Sauce /
Braised with Glass Noodles)

NT\$ 1,880

活龍蝦

(清蒸 / 蒜蓉蒸 / 古法蒸 / 薑蔥炒 / 薑蔥粉絲 / 撈麵)

Lobster

(Cooking Methods: Steamed / Steamed with Garlic /
Traditional Home Made / Wok-fried with Ginger and Scallion
/ with Glass Noodles / with Noodles)

NT\$ 1,080

活石斑魚 (清蒸 / 蒜蓉蒸 / 古法蒸)

Grouper

(Cooking Methods: Steamed / Steamed with Garlic /
Traditional Home Made)

NT\$ 1,200





清燉陳皮無骨牛
Stewed Beef with Preserved Citrus



脆皮蒜香雞
Deep Fried Chicken (Half) with Garlic



牛肉片 (茶菇靚牛肉)
Wok-fried Beef Slices (Flavor: Mushroom)

家禽肉類 POULTRY AND MEATS

清燉陳皮無骨牛
Stewed Beef with Preserved Citrus
NT\$ 520

脆皮蒜香雞 (半隻)
Deep Fried Chicken (Half) with Garlic
NT\$ 600

戰斧豬排 (一份二支)
(極汁 / 黑胡椒 / 椒鹽 / 京都汁 / 橙花汁)
Bone-in Pork Chop (Two Pieces)
(Flavor: Homemade Sauce /
Black Pepper Sauce / Salt and Pepper /
Peking Sauce / Orange Sauce)
NT\$ 360

特調豬肋排
(橙花汁 / 京都汁 / 椒鹽 / 紅酒糖醋)
Pork Ribs
(Flavor: Orange Sauce / Peking Sauce /
Salt and Pepper /
Red Wine with Sweet and Sour Sauce)
NT\$ 420

無骨牛小排
(極汁 / 黑胡椒 / 椒鹽 / 黑松露)
Boneless Beef Short Ribs
(Flavor: Homemade Sauce /
Black Pepper Sauce / Salt and Pepper /
Truffle Sauce)
NT\$ 520

牛肉片
(茶菇靚牛肉 / 芥藍蠔油牛肉 / 薑蔥)
Wok-fried Beef Slices
(Flavor: Mushroom / Oyster Sauce with Vegetables /
Ginger and Scallion)
NT\$ 520

雞球
(泰式爆炒雞球  / XO 醬干蔥雞球煲  /
紅酒咕啫雞球)
Deep Fried Chicken Ball
(Flavor: Thai Sauce / X.O Sauce /
Red Wine Sauce)
NT\$ 480

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蠔皇八珍海鮮煲

Braised Assorted Seafood with Oyster Sauce
in Clay Pot
NT\$ 620

葡汁椰香海鮮煲

Braised Assorted Seafood with Curry and
Coconut Milk Sauce in Clay Pot
NT\$ 620

海鮮蟹黃豆腐煲

Braised Shrimp, Scallop, Snail Meat, Cuttlefish
and Tofu with Crab Sauce in Clay Pot
NT\$ 580

薑蔥草蝦粉絲煲

Braised Shrimps and Glass Noodles with
Ginger and Scallion in Clay Pot
NT\$ 880

大馬盞豆腐煲

Wok-fried Pork, Egg Tofu, Mushrooms, Chives
with Shrimp Sauce in Clay Pot
NT\$ 580

竹笙瑤柱野菜煲

Braised Bamboo Piths and Vegetables
with Glass Noodles in Clay Pot
NT\$ 420

蘿蔔柱侯牛腩煲 (澳洲牛 Australian Beef)

Braised Beef Brisket and Radish with
Chu Hou Paste in Clay Pot
NT\$ 580

柱候枝竹羊腩煲

Stew Lamb and Water Chestnuts, Bean
Curd Skin, Bamboo Shoot with Chu Hou
Paste in Clay Pot
NT\$ 680

魚唇鮑魚花菇煲

Braised Fish Lip, Abalone, Mushroom
and Vegetable in Clay Pot
NT\$ 1,180

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魚唇鮑魚花菇煲
Braised Fish Lip, Abalone,
Mushroom and Vegetable in Clay Pot



香菜皮蛋魚片湯

Double Boiled Chicken Soup with Fish,
Mushroom, Century Egg and Parsley



香菜皮蛋魚片湯

Double Boiled Chicken Soup with Fish,
Mushroom, Century Egg and Parsley
NT\$ 460

角瓜野菌濃湯煮鮮貝

Chicken Broth with Luffa, Mushrooms, Carrot
and Scallop
NT\$ 680

主廚煲例湯 (每位, 每日一款)

Soup of The Day (Per Person)
NT\$ 180

燕液瑤柱蟹肉羹 (每位)

Double Boiled Chicken Soup with Bird's Nest,
Egg White and Crad Meat (Per Person)
NT\$ 280

松茸螺頭燉花膠 (每位)

Pork Ribs Soup with Fish Maw, Matsutake
and Snail Meat (Per Person)
NT\$ 320



松茸螺頭燉花膠

Pork Ribs Soup with Fish Maw,
Matsutake and Snail Meat

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圍村老廣式盆菜
Traditional Cantonese Feast Bowl

鍋類 HOT POT

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

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、烤鴨、
油雞、花菇、乾燒蝦

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

第二層：五花肉、魚蛋、腐竹
Second Layer : Pork, Fish Egg, Bean Curd Skin

第三層：大白菜、蘿蔔、豬皮
Third Layer : Cabbage, Radish, Pork Skin

- 茶資每人 NT\$90 起。
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鍋類 Hot Pot

鏗鏘鍋 (含海鮮盤、蔬菜盤、美國無骨牛小排、
手工丸子及加湯底一次)

Keng-Qiang Hot Pot

Including : Seafood Platter, Vegetable Combination,
Sliced Boneless Beef Short Ribs, Home Made Meat-
balls and Wonton

NT\$ 3,880

● 湯底：干貝雞湯、番茄蔬菜湯擇一

Choice of Broth : Double Boiled Chicken Soup with Dried Scallops
or Vegetable and Tomato Soup

干貝雞湯底使用瑤柱、雞骨共同熬製

蔬菜湯底使用蔬菜及番茄醬風味調味料共同熬製

● 意猶未盡想加料 Extras

蔬菜盤 Vegetable Combination

NT\$ 320

美國無骨牛小排 Sliced Boneless Beef Short Ribs

NT\$ 420

松阪豬肉 Matsusaka Pork

NT\$ 360

海鮮盤 Seafood Platter (青蟹 Crab / 帶子 Scallops / 蝦 Shrimp /
蛤蠣 Clams / 魚片 Snapper Fillet / 中卷 Squid)

NT\$ 2,080

手工丸子 Homemade Meatballs (墨魚丸 Cuttlefish Balls /

蝦丸 Shrimp Balls / 雲吞 Wonton, 三擇一 Choose One)

NT\$ 260

加湯底 Add Broth

NT\$ 160

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時蔬
VEGETABLES

百合炒鮮蘆筍

Stir Fried Asparagus with Lily Bulbs
NT\$ 420

季節當令時蔬

Seasonal Vegetables
NT\$ 380

櫻花蝦高麗菜

Stir Fried Cabbage with Dried Shrimp
NT\$ 380

蝦醬空心菜

Stir Fried Water Spinach with Shrimp Sauce
NT\$ 360

金銀蛋時蔬

Stir Fried Seasonal Vegetables with Salty Egg and
Century Egg
NT\$ 360

金湯娃娃菜

Stewed Baby Cabbage with Chicken Soup
NT\$ 360

- 茶資每人 NT\$90 起。
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- 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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潮式炒蘿蔔糕

Wok-fried Turnip Cake with Egg, Chives, Dried Radish and Chili Sauce



粵亮招牌小炒皇

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



欖菜肉末四季豆

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

特色港式小炒 CHINESE DISHES

潮式炒蘿蔔糕

Wok-fried Turnip Cake with Egg, Chives, Dried Radish and Chili Sauce
NT\$ 320

干貝海皇蒸水蛋

Steamed Egg with Seafood
NT\$ 360

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

豉椒爆脆生腸

Wok-fried Pig's Intestine with Green Pepper, Chili and Garlic
NT\$ 380

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福建鮑魚刺參炒飯

Fujian Style Fried Rice with Abalone,
Sea Cucumber, Scallops, Fish Maw and Pork

飯 / 粥 / 麵

RICE / CONGEE / NOODLES

福建鮑魚刺參炒飯 (2 人份)

Fujian Style Fried Rice with Abalone, Sea Cucumber,
Scallops, Fish Maw and Pork (for 2 people)
NT\$ 680

XO 醬金銀米炒飯

Stir Fried Rice and Deep Fried Rice with Pork and
Scallion
NT\$ 420

廣州叉燒蝦仁炒飯

Stir Fried Rice with Cantonese BBQ Pork and Shrimps
NT\$ 380

海鮮乾燒伊麵

Pan Fried E-Fu Noodles with Assorted Seafood
NT\$ 480

海鮮廣炒麵

Cantonese Crispy Noodle with Assorted
Seafood
NT\$ 480

乾炒牛河

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)
NT\$ 1,480

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港式點心 DIM SUM

鳳尾蝦燒賣皇
Steamed Shrimp Shu Mai
NT\$ 220

蛤蠣燒賣
Steamed Clam Shu Mai
NT\$ 200

魚子燒賣皇
Steamed Fish Roe Shu Mai
NT\$ 160

晶瑩鮮蝦餃
Steamed Shrimp Dumplings
NT\$ 220

百花刺參餃 (2 粒)
Steamed Sea Cucumber with
Shrimp Dumplings (2 pcs)
NT\$ 180

金魚餃 (2 顆) (限量供應)
Steamed Goldfish Shaped Shrimp Dumplings
(2 pcs) (limited supply)
NT\$ 180

- 茶資每人 NT\$90 起。
Minimum Tea fee NT\$90.
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荷香珍珠雞

Steamed Glutinous Rice with Chicken Wrapped in Lotus Leaf
NT\$ 180

蠔皇叉燒包

Steamed Barbecue Pork Buns
NT\$ 140

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 Barbecued Pork Rice Rolls
NT\$ 150

酸菜肥腸

Steamed Pickled Cabbage and Chitterlings
NT\$ 160

腐皮雞札

Steamed Tofu Skin Rolls Stuffed with Chicken, Bamboo and Mushroom
NT\$ 140

XO 醬靚鳳爪

Steamed Chicken Feet in Black Bean Sauce
NT\$ 150

鼓汁蒸排骨

Steamed Spareribs with Black Bean Sauce
NT\$ 140

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招牌雪山桂花包

Baked Barbecue Pork Buns with Sugar Frost
NT\$ 220

港式叉燒酥

Barbecued Pork Pastry Puffs
NT\$ 180

港式臘味蘿蔔糕

Pan Fried Turnip Cake with Sausage and Dried Shrimps
NT\$ 140

鮮蝦腐皮捲

Deep Fried Tofu Skin Rolls Stuffed with Shrimps
NT\$ 220

西杏果香蝦筒

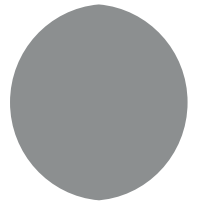
Deep Fried Rice Paper Stuffed with Shrimps and Almond
NT\$ 220



招牌雪山桂花包

Baked Barbecue Pork Buns with
Sugar Frost

- 茶資每人 NT\$90 起。
Minimum Tea fee NT\$90.
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All prices are in TWD and subject to a 10% service charge.
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燕窩仙翁冰糖燉水梨
Braised Pear, Bird's Nest with Nostoc



蓮蓉人蔘酥
Baked Lotus Seed Paste Cake with Ginseng



楊枝奶露凍
Mango Sago Jelly with Cream and Pomelo

甜品
DESSERT

傳統鮮豆花 / 4~5人份，現點現做需時20分（熱）
Douhua (Hot, for 4~5 person)
NT\$ 360

金沙流沙包
Custard Buns with Salty Egg Yolks
NT\$ 160

蓮蓉人蔘酥（2條）
Baked Lotus Seed Paste Cake with
Ginseng (2 pcs)
NT\$ 200

銀耳桂圓紅棗羹（熱）
Stewed Dried Logan, Red Date and White
Fungus (Hot)
NT\$ 150

金磚桂花涼糕
Osmanthus and Coconut Milk Jelly
NT\$ 150

燕窩仙翁冰糖燉水梨
Braised Pear, Bird's Nest with Nostoc
NT\$ 280

豆沙芝麻球
Deep Fried Red Bean Dumpling with Sesame
NT\$ 150

楊枝奶露凍
Mango Sago Jelly with Cream and Pomelo
NT\$ 250



茶品
CHINESE TEA

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

三峽碧螺春
Bi Luo Chun Green Tea
NT\$ 90

鹿谷烏龍茶
Lugu Oolong 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

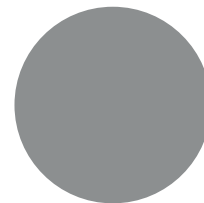
桂花烏龍
Osmanthus Oolong
NT\$ 90

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

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

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粵亮精選合菜
MOONLIGHT SPECIAL MENU

驚艷迎賓燒味盤

招牌掛爐燒鴨 / 馬來西亞黑叉燒 / 剝皮辣椒雞捲

Roasted Duck in Hong Kong Style / Maltose Barbecue Pork /
Drunken Chicken Roll with Pickled Peeled Pepper

燕窩響螺燉軟排

Double Boiled Chicken Soup with Bird's Nest, Scallop, Pork Ribs and Snail Meat

上湯焗大蝦佐伊府麵

Braised Shrimps with Vegetable and Noodles

鮑魚八珍豆腐煲

Braised Abalone and Scallop, Shrimp, Cuttlefish, Snail Meat with Egg Tofu in Clay Pot

蒜香脆皮雞

Deep Fried Chicken (Half) with Garlic

蟹黃蟲草扒津白

Braised Baby Cabbage with Cordyceps and Crab Roe

木桶現沖豆花

Douhua (Hot)

粵亮精緻美點

魚子燒賣皇 / 金磚桂花涼糕

Steamed Fish Roe Shu Mai / Osmanthus and Coconut Milk Jelly

每套四人份新台幣 **3,999** 元，另加一成服務費

NT\$ 3,999 for 4 People and Subjected to 10% Service Charge

原價新台幣 5,600 元加一成，恕不與任何優惠並用（含六福尊榮卡以及餐飲招待券）

- 茶資每人 NT\$90 起。
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