

## 粵亮桌席菜單

### MOONLIGHT TABLE MENU A

#### 經典粵亮四方碟

(玫瑰豉油土雞腿 / 蜜汁叉燒皇 / 掛爐烤鴨 / 潮州桂花炒蘿蔔糕)

Chicken with Soy Sauce / Barbeque Pork / Roasted Duck in Hong Kong Style/ Wok Fried Turnip Cake with Osmanthus

#### 燕液棗蔘燉軟排(位上)

Double Boiled Pork Ribs Soup with Bird's Nest, Red Date, Baby Scallop, Sea Conch, Ginseng and Mushrooms

#### 乾燒撈汁虎蝦粉絲煲

Dry Braised Prawn with Glass Noodles in Black Bean Sauce

#### 碧綠秘醬爆雙鮮

Wok Fried Grouper Belly and Cuttlefish with Vegetables and Crab Sauce

#### 粵亮鴻運炸子雞

Deep Fried Chicken with Garlic

#### 福菜鳳脂富貴魚

Steamed Batfish with Scallion, Preserved Vegetables in Fish Sauce

#### 金絲瑤柱枸杞時蔬

Braised Seasonal Vegetables with Cordyceps, Dried Scallop and Wolfberry

#### 紫菜鮮香砂鍋飯

Clay Pot Rice in Moonlight Style with Dried Oyster, Baby Scallop, Seaweed, Carrot, Minced Meat and Parsley

#### 精緻細品美點

(萌萌香菇流沙包 / 魚子燒賣皇)

Steamed Custard Buns in Mushroom Shape/ Steamed Fish Roe Shu Mai

#### 寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 13,800 元(每桌 10 位) · 另加一成服務費

NT\$13,800 Per Table for Ten Person and Subjected to 10% Service Charge



·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.

## 粵亮桌席菜單

### MOONLIGHT TABLE MENU B

#### 粵亮經典五福碟

(三星香蔥水晶雞 / 蜜汁叉燒皇 / 掛爐烤鴨 / 粵式生抽爆白蝦 / 陳醋海蜇花)

Chicken with Scallion Oil / Barbeque Pork / Roasted Duck in Hong Kong Style /  
Wok-fried Shrimp with Soy Sauce / Jelly Fish with Vinegar

#### 蟲草花響螺燉土雞 (位上)

Double Boiled Chicken Soup with Fish Maw, Baby Scallop, Sea Conch, Cordyceps and Shaoxing Wine

#### 黑松露蒸大蝦鮑魚

Steamed King Prawn and Abalone with Broccoli and Truffle Sauce

#### 西檸豬肋排拼芝麻海鮮捲

Deep Fried Pork Ribs in Lemon Sauce and Deep Fried Seafood Roll with Sesame

#### 剝椒玉露蒸海上鮮

Steamed Grouper with Chopped Chili Pepper Sauce and Scallion

#### 碧綠紅燴虎掌烏參

Braised Pork Knee Ligament and Sea Cucumber with Mushroom, Lettuce and Ginkgo

#### 濃湯雲耳浸絲瓜

Soaked Loofah with Chicken Soup and Fungus

#### 陳香花雕雞糯米飯

Steamed Glutinous Rice with Chicken Legs, Parsley in Chinese Wine

#### 精緻細品美點

(椰汁西米露 / 雙味燒賣)

Steamed Double Shu Mai / Coconut Sago Milk

#### 寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 16,800 元(每桌 10 位) · 另加一成服務費

NT\$16,800 Per Table for Ten Person and Subjected to 10% Service Charge.



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## 粵亮桌席菜單

### MOONLIGHT TABLE MENU C

#### 粵亮經典五彩碟

(藤椒鮮干貝 / 香檸焦糖松阪豬 / 巴蜀辣跳雞 / 陳醋海蜇花 / 粵式生抽爆白蝦)  
Grill Scallops with Sichuan Pepper / Caramelized Superior Pork / Sautéed Chicken with Hot and Green Pepper /  
Jelly Fish with Vinegar / Wok-fried Shrimp with Soy Sauce

#### 花膠菌菇燉竹絲雞 (位上)

Boiled Chicken Soup with Fish Maw, Baby Scallop, Mushrooms and Snail Meat

#### 明太子焗烤龍蝦襯奶油時蔬

Steamed Fresh Lobster with Broccoli, Cheese Cream, Vegetables in Mentaiko Sauce,

#### 粵亮招牌掛爐片皮鴨

第一吃 - 馬告蔥燒餅 或 雜糧鴨餅皮 二選一

配料: 蔥白 / 小黃瓜 / 雙味醬菜

醬: 手作慢推甜麵醬 / 蜂蜜果香金桔醬

Roasted Duck Fillet with Spinach with Mountain Pepper Clay Oven Roll or Wheat and Old Dough, Two Choose One  
Sauce (Sweet Sauce / Kumquat with Honey Sauce)  
Side Dish (Scallion / Cucumber / Winter Melon with Traditional Sauce)

#### 北菇鮑魚煨刺參

Braised Sea Cucumber and Abalone with Green Bamboo Shoot, Ginkgo and Mushroom

#### 黑蒜醬蒸東星斑

Steamed Grouper with Black Garlic Sauce and Fish Oil, Scallion

#### 鮑絲蟲草炒蘆筍

Stir Fried Asparagus, Wolfberry, Cordyceps, Abalone Shredded and Shao Xing Wine

#### 雲吞冬菜鴨架米粉湯

Double Boiled Duck Bone Soup with Wonton, Preserved Vegetables, Scallion Oil and Vermicelli

#### 精緻細品美點

(淘氣人參酥 / 這不是玉米)

Baked Ginseng Pastry / Mango Sago Jelly with Pomelo and Cream

#### 寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 19,800 元(每桌 10 位) · 另加一成服務費

NT\$19,800 Per Table for Ten Person and Subjected to 10% Service Charge.



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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

#### 經典明月迎賓碟

(蜜汁叉燒皇 / 陳醋海蜇頭 / 玫瑰豉油雞腿 / 手作櫻桃鵝肝 / 藤椒鮮干貝)  
Barbecue Pork / Jelly Fish with Vinegar / Soy Sauce Chicken with Chinese Herbs and Shaoxing Wine /  
Foie Gras / Scallop with Sichuan Pepper

#### 金銀菜竹絲雞燉刺參 (位上)

Double Boiled Chicken Soup with Sea Cucumber, Dried Cabbage and Baby Cabbage

#### XO 醬玉筍爆松坂

Wok Fried Pork Neck with Asparagus, Mushroom and XO Sauce

#### 圍村廣東老盆菜

Traditional Cantonese Feast Bowl

First Layer: Fish Maw, Abalone, Goose Web, Roasted Duck in Hong Kong Style,  
Lobster Ball, Mushrooms and Pork,

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

#### 粵亮清燉陳皮無骨牛

Stewed Beef with Preserved Citrus with Glass Noodle

#### 金絲麒麟東星斑

Stewed Grouper with Cordyceps, Mushroom, Jinhua Ham, Ginger and Fish Sauce

#### 仙翁蟹黃干貝扒翠玉白

Braised Baby Cabbage with Scallop, Nostoc in Crab Roe Sauce

#### 金銀米松露雞香炒飯

Stir Fried Rice with Chicken, Asparagus, Egg, Deep Fried Enoki and Truffles

#### 精緻細品美點

(燕窩杏汁油條 / 這不是玉米)

Almond Milk Tea with Bird's Nest and Deep Fried Bread /

Mango Sago Jelly with Cream and Pomelo

#### 寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 26,800 元(每桌 10 位) · 另加一成服務費

NT\$26,800 Per Table for Ten Person and Subjected to 10% Service Charge.



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·本酒店使用美國牛肉。

Our Beef is imported from U.S.A

## 粵亮桌席菜單

### MOONLIGHT TABLE MENU E

#### 經典涵碧御品碟

(香檸焦糖松阪豬 / 陳醋海蜇頭 / 桂花掛爐烤鴨 /  
玫瑰鼓油雞腿 / 手作櫻桃鵝肝 / 松柏長青)

Caramelized Superior Pork / Jelly Fish with Vinegar / Roasted Duck in Hong Kong Style  
Soy Sauce Chicken Leg with Chinese Herbs and Shaoxing Wine/ Chinese Style Vegetables

#### 上湯瑤柱鮑參肚羹(位上)

Double Boiled Chicken Soup with Fish Maw, Sea Cucumber, Scallops and Abalone

#### 花香清蒸帝王蟹

Steamed King Crab Feet with Osmanthus and Glass Noodles

#### 松露芙蓉蒸蟹膏拚極汁戰斧豬

Steamed Egg with Crab Roe with Pork Chop in Homemade Sauce

#### 霸王藤椒帝王蟹

Stir Fried King Crab with Chili Pepper, Sichuan Pepper, Garlic and Parsley

#### 蒜子紅燒東星斑

Braised Grouper with Mushroom, Egg Tofu, Ginger and Garlic

#### 百合香椿虎掌菌炒蘆筍

Stir Fried Sarcodon Aspratus with Asparagus, Lily Bulbs and Ginkgo

#### 濃湯津白雲吞雞

Double Boiled Chicken Soup with Pork Feet, Cabbage, Wonton and Jinhua Ham

#### 精緻細品美點

(燕窩杏汁油條、這不是玉米)

Almond Milk Tea with Bird's Nest and Deep Fried Bread / Mango Sago Jelly with Cream and Pomelo

#### 寶島四季時果集

Seasonal Fresh Fruit Platter

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NT\$32,800 Per Table for Ten Person and Subjected to 10% Service Charge.



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