



海陸風情套餐

MOONLIGHT SET MENU A

東江明月映前菜

(粵亮經典黑叉燒 / 老魯油雞腿 / 明爐烤鴨)

Barbecue Pork / Soy Sauce Chicken with Shaoxing / Roasted Duck in Hong Kong Style

花膠蟲草燉玉排

Pork Ribs Soup with Dried Scallop, Fish Maw, Cordyceps and Snail Meat

蠔皇鮑魚燴虎掌

Braised Abalone with Pork Knee Ligament, Carrot, Broccoli and Bamboo Shoots

撈汁蒜蒸蝴蝶蝦

Steamed Shrimp with Plum Noodles and Garlic Sauce

椒鹽無骨牛小排

Wok-Fried Beef Slices with Mushroom and Green Beans

松露白玉蒸石斑

Steamed Grouper with Tofu and Truffle Sauce

粵亮招牌美點

(粵亮黑金流沙包)

Steamed Custard Bun with Salty Egg Yolk

寰宇四季水果集

Seasonal Fresh Fruits 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

- 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.
- 本套餐使用美國牛肉。
Our Beef is imported from U.S.A.



粵亮典藏套餐
MOONLIGHT SET MENU C

鳳城美饌御品盤

(金磚脆皮燒肉 / 明爐烤鴨 / 松露水晶雞 / 老滷牛腩肉)
Roasted Pork / Roasted Duck in Hong Kong Style /
Soy Sauce Chicken with Truffle Sauce / Braised Beef

虎掌菌燉竹絲雞

Double Boiled Chicken Soup with Cordyceps, Sarcodon Aspratus, Dried Scallop and Snail Meat

豆撈清蒸活龍蝦

Steamed Lobster (Half) with Broccoli, Turnip Cake and Green Beans Sauce

鮑魚鵝掌關東參

Braised Abalone, Sea Cucumber (Half), Goose Palm and Kale

大漠風沙安格斯牛仔粒

Wok-Fried Angus Beef with Garlic and Cumin Powder

雪蓮瑤柱扒蘆筍

Stir Fried Asparagus with Snow Lotus, Dried Scallop and Wolfberry

粵亮精緻雙美點

(燕窩仙翁燉水梨 / 魚子燒賣皇 / 鳳尾蝦燒賣皇)
Braised Pear with Bird's Nest and Nostoc / Steamed Fish Roe Shu Mai and Shrimp Shu Mai

寰宇四季水果集

Seasonal Fresh Fruits 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

- 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.
- 本套餐使用美國牛肉。
Our Beef is imported from U.S.A.



尊榮時尚套餐

MOONLIGHT SET MENU D

羊城風味前菜盤

(明爐烤鴨、焦糖香檸松阪豬、香煎橙汁干貝、老滷牛腩肉)
Roasted Duck in Hong Kong Style / Caramelized Superior Pork /
Pan Fried Scallop with Orange Sauce / Braised Beef

上湯花膠燉陽光豬

Double Boiled Chicken Soup with Fish Maw, Dried Scallop, Cordyceps and Pork Ribs

吉品鮑魚花菇關東參

Braised Abalone, Sea Cucumber (Half) and Mushroom with Broccolis

波士頓龍蝦雲吞褸撈麵

Braised Boston Lobster (Half) and Wonton with Noodles

風沙蒜香焗春雞

Deep Fried Chicken (Half) with Garlic

虎掌菌瑤柱燴時蔬

Braised Sarcodon Aspratus with Dried Scallop and Vegetables

粵亮精緻雙美點

(燕窩椰汁西米露 / 晶瑩鮮蝦餃)
Coconut Sago Milk with Bird's Nest / Steamed Shrimp Dumpling

寰宇四季水果集

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

特殊菜單請於前三天預訂 Special Menu is Scheduled for the Three Days in Advance

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

- 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.
- 本套餐使用美國牛肉。
Our Beef is imported from U.S.A.



粵亮晶饌套餐
MOONLIGHT SET MENU E

廣府宮廷前菜盤

(明爐烤鴨 / 焦糖香檸松阪豬 / 香煎橙汁干貝 / 老滷牛腩肉 / 櫻桃鵝肝)
Roasted Duck in Hong Kong Style / Caramelized Superior Pork /
Pan Fried Scallop with Orange Sauce / Braised Beef / Foie Gras

金銀菜陽光豬燉刺參

Double Boiled Chicken Soup with Sea Cucumber, Pork and Cabbage

滿漢崑崙糖心鮑

Braised Abalone with Fish Maw and Vegetables

燕窩鑲鳳翼襯極汁骰子和牛肉

Birds 'Nest Stuffed in Chicken Wing and Wok- Fried Wagyu Beef Cubes

金湯虎掌菌煨白玉

Braised Baby Cabbage with Sarcodon Aspratus, Cordyceps and Crabmeat

粵亮精緻雙美點

(仙翁冰糖燉雪梨 / 滷鮑燒賣皇)

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

寰宇四季水果集

Seasonal Fresh Fruits 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

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

- 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.
- 本套餐使用美國牛肉。
Our Beef is imported from U.S.A.



酒類及飲料
WINE & BEVERAGE LIST

啤酒BEERS	BOTTLE
海尼根 Heineken (330ml)	NT\$250
朝日啤酒 Asahi (330ml)	NT\$250
金牌台灣啤酒 Gold Medal Taiwan Beer (600ml)	NT\$280

中國茗酒CHINESE TRADITIONAL WINE	BOTTLE
金門高粱酒 58 度 Kinmen Kaoliang Liquor 58° (750ml)	NT\$1,350
精釀陳年紹興酒 Premier V.O. Shaohsing Wine (600ml)	NT\$700

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

• 另有精選紅酒請洽服務員 Private Selected Red & White Wine, Please contact the service staff

清酒Sake	POT
大關相撲清酒OZEKI Junmal Sake (250ml)	NT\$350

汽水SOFT DRINKS	CAN
七喜 7-up	NT\$200
百事可樂 Pepsi Cola	NT\$200

清涼果汁REFRESHING JUICES	
新鮮柳橙汁Orange Juice	NT\$1,200 Pot/壺 / NT\$260 Glass/杯
新鮮奇異果汁Kiwi Juice	NT\$1,200 Pot/壺 / NT\$260 Glass/杯

以上價格另加一成服務費 Subjected to 10% Service Charge