



2021 農曆新年精選菜單
Moonlight Cantonese Restaurant
Lunar New Year Menu

2021.2.11~2021.2.16



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。



2021 春節滿堂吉慶鴨合宴 2021 LUNAR NEW YEAR DUCK MENU

粵亮手作開胃集
Assorted Appetizer

燕窩瑤柱蟹肉羹
Double Boiled Chicken Soup with Dried Scallop, Crab Meat, Egg White and Bird's Nest

招牌靚皮烤鴨兩吃
(片皮鴨附三色餅皮 / 翠玉塔香爆鴨架)
Roasted Duck with Homemade Pancake / Wok-fried Duck with Basil and Ginger

金蒜松露蒸活龍蝦
Steamed Lobster with Glass Noodle, Scallion in Truffle Sauce

鮑魚虎掌刺參煲
Braised Abalone, Sea Cucumber, Pork Knee Ligament in Clay Pot

清炒季節時蔬
Stir Fried Seasonal Vegetables

寰宇四季鮮果/粵亮美點集
(魚子燒賣皇、楊枝甘露凍、四季鮮果)
Steamed Fish Roe Shu Mai / Mango Sago Jelly with Cream and Pomelo /
Fresh Seasonal Fruit Platter

每套四人份新台幣 9,999 元，加人加量每位新台幣 2,490 元
另加一成服務費

NT\$9,999 for 4 People, Add One Person NT\$2,490 and Subjected to 10% Service Charge

- 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.
- This hotel does NOT use GMO Bean products
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2021 春節鴻運當頭套餐 2021 LUNAR NEW YEAR SET MENU

Fun 肆玩樂迎賓碟

(香檸焦糖松阪豬、招牌掛爐烤鴨、松露水晶雞、梅汁番茄)
Caramelized Superior Pork/ Roasted Duck in Hong Kong Style/
Chicken with Truffle Sauce/ Sweet Tomato in Plum Sauce

頂湯花膠鮑魚盅

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

菌皇玉露鮮龍蝦

Braised Lobster with Sarcodon Aspratum, Morels, Broccoli and Rice Noodle

無骨牛小排(口味：奶油黑椒/避風塘) 或 君度香檳戰斧豬

Boneless Beef Short Ribs (Flavor: Black Pepper and Cream/ Deep Fried with Garlic and Chili)
Or Deep Fried Bone-in Pork Chop with Color Pepper, Green Bean in Champagne Sauce

鮮蔬金蒜龍虎斑

Steamed Giant Grouper with Tofu, Lily Bulbs, Vegetables in Fish Sauce

金絲蟹黃翠玉白

Braised Seasonal Vegetables with Crab Sauce and Cordyceps

粵亮春節雙美點

(鮮蝦魚子燒賣皇、仙翁冰糖燉雪梨)
Steamed Shrimp, Fish Roe Shu Mai / Braised Pear with Nostoc

季節生鮮果

Fresh Seasonal Fruit Platter

每位新台幣 **1,888** 元，另加一成服務費

NT\$1,888 per person and subjected to 10% service charge.

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2021 春節春風得意桌菜 2021 LUNAR NEW YEAR TABLE MENU

六福彩盈開泰盤

(酒浸鮑螺、蔥油水晶雞、粵亮掛爐烤鴨、黃金香魚捲、招牌黑叉燒)
Abalone with Chinese Wine/ Chicken with Scallion/ Roasted Duck in Hong Kong Style/
Deep Fried Sweetfish Roll/ Barbecue Pork with Honey

鮑魚蟲草燉花膠

Double Boiled Chicken Soup with Abalone, Fish Maw, Pork Ribs, Snail Meat and Cordyceps

菌皇清蒸鮮龍蝦

Steamed Lobster with Sarcodon Aspratum, Morels, Broccoli and Rice Noodle

松露無骨牛小排佐爐烤時蔬 或 君度香檳戰斧豬排佐爐烤時蔬

Braised Boneless Beef Short Ribs with Grilled Vegetables in Truffle Sauce or
Deep Fried Bone-in Pork Ribs with Grilled Vegetables in Champagne Sauce

鮮蔬清蒸龍虎斑

Steamed Giant Grouper with Mushroom, Green Bean and Wolfberry

蠔皇鮑浦扒虎掌

Braised Abalone with Pork Knee Ligament, King Oyster Mushroom and Gingko

港式臘味鳳爪排骨盅飯

Steamed Rice with Chicken Feet, Spareribs, Chinese Sausage and Scallion

仙翁雪蓮扒時蔬

Braised Seasonal Vegetables with Nostoc, Snow Lotus and Mushroom

粵亮春節美點

(蠔皇叉燒酥、椰汁燕絲燉西米、楊枝奶露凍)
Barbecue Pork Pastry Puffs/ Coconut Sago Milk with Bird's Nest/
Mango Sago Jelly with Cream and Pomelo

季節當令生鮮果

Fresh Seasonal Fruit Platter

每桌新台幣 **18,888** 元 (每桌10位)，另加一成服務費

NT\$18,888 Per Table for Ten Person and Subjected to 10% Service Charge.

- 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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青檸焦糖松阪豬
Caramelized Superior Pork

燒臘
BARBECUE SELECTIONS

燒臘雙味拼盤
(Choice of Two)
NT\$ 620

粵亮招牌掛爐烤鴨
Roasted Duck in Hong Kong Style
NT\$ 420

松露水晶雞
Chicken with Truffle Sauce
NT\$ 520

玫瑰油雞腿
Chicken Leg with Soy Sauce
NT\$ 420

青檸焦糖松阪豬
Caramelized Superior Pork
NT\$ 460

老魯柱侯牛腩肉 (美國牛 U.S Beef)
Braised Beef
NT\$ 480

陳醋涼拌海蜇花
Jellyfish with Vinegar
NT\$ 420

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活青蟹料理500g

(清蒸/古法花菜干/薑蔥粉絲)

Fresh Crab

(Cooking Methods: Steamed /

Steamed with Pork Slice, Dried Cabbage /

Braised with Glass Noodle, Scallion and Ginger in Clay Pot)

NT\$ 1,580

活龍蝦料理300g

(清蒸/古法花菜干/薑蔥粉絲)

Fresh Lobster

(Cooking Methods: Steamed /

Steamed with Pork Slice, Dried Cabbage /

Braised with Glass Noodle, Scallion and Ginger in Clay Pot)

NT\$ 1,280

活石斑料理650g

(清蒸/蒜茸蒸)

Fresh Grouper

(Cooking Methods: Steamed / Steamed with Garlic)

NT\$ 1,280

鮮帶子料理

(玉蘭琉璃/蒜炒)

Scallop

(Cooking Methods: Stir Fried with Kale /

Stir Fried with Garlic)

NT\$ 720

蝦球料理

(奶香麥片/琉璃炒)

Shrimps

(Cooking Methods: Oatmeal and Salty Egg, Cream/

Sweet Bean, Ginger and Scallion)

NT\$ 680

蠔皇鮑魚刺參 (位)

Braised Abalone,

Sea Cucumber with Oyster Sauce (Per Person)

NT\$ 680



活青蟹料理
Crab

海石斑菲力

(清蒸/豆撈汁蒸/琉璃炒)

Grouper Fillet

(Cooking Methods: Steamed /

Steamed with Black Bean and Tofu /

Stir Fried with Garlic and Scallion, Ginger)

NT\$ 720

草蝦料理 4 隻

(薑蔥粉絲/避風塘)

Shrimp (4 Pieces)

(Cooking Methods: Braised with Ginger and Scallion / Deep

Fried with Garlic and Chili)

NT\$ 880

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粵亮鴻運炸子雞
Deep Fried Chicken (Half) with Garlic



清燉陳皮無骨牛
Stewed Beef with Preserved Citrus

家禽肉類 POULTRY AND MEATS

粵亮鴻運炸子雞 (半隻)
Deep Fried Chicken (Half) with Garlic
NT\$ 680

清燉陳皮無骨牛 (美國牛 U.S Beef)
Stewed Beef with Preserved Citrus
NT\$ 580

豬肋排料理
(君度香檳汁/避風塘/京都汁)
Pork Ribs
(Flavor: Champagne Cream /
Deep Fried with Garlic and Chili / Peking Sauce)
NT\$ 460

無骨牛小排料理
(奶油黑胡椒/避風塘)
Boneless Beef Short Ribs
(Flavor: Black Pepper Cream/ Garlic and Chili)
NT\$ 560

雞球料理
(XO醬雞球煲/紅酒咕咾雞球)
Deep Fried Chicken Ball
(Flavor : X.O Sauce / Red Wine Sauce)
NT\$ 480

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蘿蔔台塑牛腩筋煲 (澳洲牛 Australian Beef)
Braised Beef Brisket,
Beef Tendon and Radish with
Chu Hou Paste in Clay Pot
NT\$ 620

粵亮一品八珍海鮮煲
Braised Assorted Seafood with
Chu Hou Sauce in Clay Pot
NT\$ 660

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

大馬盞豆腐煲
Wok-fried Pork, Egg Tofu, Mushroom,
Chives with Shrimp Sauce in Clay Pot
NT\$ 580



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粵亮一品八珍海鮮煲
Braised Assorted Seafood with
Chu Hou Sauce in Clay Pot



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



鮑魚螺頭燉花膠
Double Boiled Pork Ribs Soup with
Fish Maw, Abalone and Snail Meat

時蔬 VEGETABLES

瑤柱枸杞高麗菜
Stir Fried Cabbage with
Wolfberry and Dried Scallop
NT\$ 400

娃娃菜料理
(瑤柱金湯/貝酥蒜炒)
Baby Cabbage
(Flavor: Stewed with Chicken Soup and Dried Scallop /
Stir Fried with Garlic and Dried Scallop)
NT\$ 400

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

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湯 SOUP

燕窩瑤柱蝦蟹羹 (位)
Double Boiled Chicken Soup with Bird's Nest,
Egg White, Shrimp and Crab Meat (Per Person)
NT\$ 360

角瓜蝦仁煮鮮貝
Chicken Broth with Loofah, Shrimps Mushroom, Carrot
and Scallop
NT\$ 780

鮑魚螺頭燉花膠 (位)
Double Boiled Pork Ribs Soup with Fish Maw,
Abalone and Snail Meat (Per Person)
NT\$ 420

黑蒜干貝雞鍋
Double Boiled Chicken Soup with Dried Scallops,
Clams, Baby Cabbage, Glass Noodles and Black Garlic
NT\$ 1,580

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XO 醬廣州蝦仁炒飯
Stir Fried Rice with Cantonese BBQ Pork,
Shrimps in X.O Sauce

飯 / 麵
RICE / NOODLES

XO 醬廣州蝦仁炒飯
Stir Fried Rice with Cantonese BBQ Pork,
Shrimps in X.O Sauce
NT\$ 420

頭抽乾炒牛河
Fried Rice Noodle with Beef
NT\$ 420

海皇乾燒炆伊麵
Pan Fried E-Fu Noodles with
Assorted Seafood
NT\$ 520

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港式點心
DIM SUM



蠔皇叉燒酥
Barbecued Pork Pastry Puffs



焗皮雪山桂花包
Baked Barbecue Pork Buns



手作靚鳳爪
Steamed Chicken Feet in Black Bean Sauce



招牌臘味蘿蔔糕
Pan Fried Turnip Cake with Sausage and Dried Shrimps

港式點心 DIM SUM

晶瑩百花刺參餃 (2 粒)
Steamed Sea Cucumber with Shrimp Dumplings
NT\$ 180

玉帶燒賣皇 (3 粒)
Steamed Scallop Shu Mai
NT\$ 200

鮑魚燒賣皇 (3 粒)
Steamed Abalone Shu Mai
NT\$ 220

鮮蝦腐皮捲 (3 條)
Deep Fried Tofu Skin Rolls Stuffed with
Shrimps
NT\$ 250

蠔皇叉燒酥 (3 粒)
Barbecued Pork Pastry Puffs
NT\$ 200

焗皮雪山桂花包 (3 粒)
Baked Barbecue Pork Buns
NT\$ 250

手作靚鳳爪
Steamed Chicken Feet in Black Bean Sauce
NT\$ 180

招牌臘味蘿蔔糕 (3 片)
Pan Fried Turnip Cake with
Sausage and Dried Shrimps
NT\$ 150

豉汁嫩排骨
Steamed Spareribs with Black Bean Sauce
NT\$ 180

叉燒鮮蝦滑腸粉 (3 條)
Steamed Shrimp and Barbecue Pork Rice Rolls
NT\$ 250

- 茶資每人 NT\$90 起。
Minimum Tea fee NT\$90.
- 以上價格皆以新台幣計算，需另加 10% 服務費。
All prices are in TWD and subject to a 10% service charge。
- 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
- 本餐廳所提供牛肉為美國牛肉，非美國牛肉餐點已標註於菜單上。
Most of our beef is imported from U.S.A. Beef products from other origin are specified on the menu.

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現沖木桶豆花
Douhua



黃金流沙包
Steamed Custard Buns with Salty Egg Yolks
NT\$ 180

楊枝甘露凍
Mango Sago Jelly with Cream and Pomelo
NT\$ 250

仙翁燕窩燉水梨
Braised Pear, Bird's Nest with Nostoc
NT\$ 280

現沖木桶豆花
Douhua
NT\$ 360

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茶品
CHINESE TEA

杉林溪烏龍
Shanlinsi Oolong Tea
NT\$ 150

桂花烏龍
Osmanthus Oolong
NT\$ 90

北埔東方美人
Oriental Beauty Tea
NT\$ 150

三峽碧螺春
Bi Luo Chun Green Tea
NT\$ 90

1997 年普洱熟茶 *
Ripe Puer Tea 1997
NT\$ 150

魚池紅玉 (台茶18號)
Black Tea
NT\$ 90

鹿谷烏龍茶
Lugu Oolong Tea
NT\$ 90

普洱生茶
Raw Puer Tea
NT\$ 90

* 無咖啡因

自備茶葉酌收水資 NT\$ 80

茶資及水資 (熱水) 皆以人頭計

Caffeine-free

Price for Bring Your Own Tea NT\$80 (per person)

Tea and Hot Water are Billed Per Person

菊花茶 (原片) *
Chrysanthemum Tea
NT\$ 90

台灣關西仙草茶 * 1,000ml
Taiwan Guanxi Mesona Tea (Bottle)
NT\$ 350

六福皇宮頤園酸梅湯 * 1,000ml
Leofoo Plum Juice
NT\$ 350

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

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酒類 及 軟性飲料類

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
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

飲酒勿開車  未滿十八歲者，禁止飲酒