



多人歡聚饗宴

兩人 / 四人 / 六人分享餐
主廚精選招牌菜 道地組合推薦



雙饗餐
TWO PERSON SET MENU

中式茶品 (二選一)

香片 或 鹿谷烏龍

Jasmine Tea or Lugu Oolong Tea

迎賓燒味盤 (經典黑叉燒、老魯油雞腿)

Cantonese Barbecue Pork and Soy Sauce Chicken

精選湯品 (每位選一)

燕液瑤柱蟹肉羹 或 松茸螺頭燉花膠

Double Boiled Chicken Soup with Bird's Nest, Egg White and Crab Meat or

Pork Ribs Soup with Fish Maw, Matsutake and Snail Meat

招牌煲仔料理 (二選一)

蟹黃海鮮豆腐煲 或 大馬盞豆腐煲

Braised Shrimps, Scallop, Snail Meat, Cuttlefish and Tofu with Crab Sauce in Clay Pot or

Wok-fried Pork, Egg Tofu, Mushrooms, Chives with Shrimp Sauce in Clay Pot

主食飯麵 (三選一)

廣州叉燒蝦仁炒飯 或 乾炒牛河 或

蟹肉干燒伊麵

Stir Fried Rice with Shrimps and Cantonese BBQ Pork or Pan Fried Rice Noodle with Beef or

Pan Fried E-fu Noodle with Crab Meat

手作精緻美點 (四選二 Choose Two)

魚子燒賣皇 或 蠔皇叉燒酥 或

桂花涼糕 或 椰汁西米露

Steamed Fish Roe Shu Mai or

Barbecue Pork Pastry Puffs or

Sweet Osmanthus Jelly or Coconut Sago Milk

寶島四季時果集

Fresh Seasonal Fruit Platter

優惠價新台幣 1,680 元 / 每桌 2 位 (免收一成服務費，不適用任何優惠折扣)

NT \$1,680 Per Table (2 person each table)

- 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。
- 本菜單使用美國牛肉。

- 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.
- Our Beef is imported from U.S.A.



大滿足四人餐

FOUR PERSON SET MENU

中式茶品 (三選一)

香片 或 鹿谷烏龍 或 魚池紅玉

Jasmine Tea or Lugu Oolong Tea or
Black Tea (Ruby 18)

招牌迎賓燒味盤

(掛爐烤鴨、老魯油雞腿、梅汁番茄)

Roasted Duck in Hong Kong Style and
Soy Sauce Chicken and Pickled Tomato

精選湯品 (每位選一)

燕液瑤柱蟹肉羹 或 松茸螺頭燉花膠

Double Boiled Chicken Soup with Bird's Nest,
Egg White and Crab Meat or
Pork Ribs Soup with Fish Maw, Matsutake and
Snail Meat

粵亮招牌主菜 (二選一)

蒜香脆皮雞 或 清燉陳皮無骨牛

Deep Fried Chicken with Garlic or
Stewed Beef with Preserved Citrus

招牌煲仔料理 (二選一)

鮑魚八珍豆腐煲 或 薑蔥大蝦粉絲煲

Braised Abalone with Assorted Seafood and Tofu in Clay Pot or
Braised Shrimps and Glass Noodle with Ginger and Scallion in Clay Pot

主食飯麵 (三選一)

廣州叉燒蝦仁炒飯 或

乾炒牛河 或 蟹肉干燒伊麵

Stir Fried Rice with Shrimps and Cantonese BBQ Pork or
Pan Fried Rice Noodle with Beef or
Pan Fried E-fu Noodle with Crab Meat

手作精緻美點 (四選三 Choose Three)

魚子燒賣皇 或 黃金流沙包 或

桂花涼糕 或 蠔皇叉燒酥

Steamed Fish Roe Shu Mai or
Steamed Custard Buns with Salty Egg Yolks or
Sweet Osmanthus Jelly or
Barbecue Pork Pastry Puffs

寶島四季時果集

Fresh Seasonal Fruit Platter

優惠價新台幣 3,980 元 / 每桌 4 位 (免收一成服務費，不適用任何優惠折扣)

NT \$3,980 Per Table (4 person each table)

- 自備酒水服務費：葡萄酒每瓶 NT\$500 元；烈酒每瓶 NT\$800 元。
- 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。
- 本飯店使用非基因改良的豆類製品。
- 本菜單使用美國牛肉。

- 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.
- Our Beef is imported from U.S.A.

六人分饗餐

SIX PERSON SET MENU

中式茶品 (四選一)

香片 或 鹿谷烏龍 或
魚池紅玉 或 三峽碧螺春

Jasmine Tea or Lugu Oolong Tea or
Black Tea (Ruby 18) or Bi Luo Chun Green Tea

粵亮迎賓燒味盤

(掛爐烤鴨、老魯油雞腿、經典黑叉燒)

Roasted Duck in Hong Kong Style and
Soy Sauce Chicken and Cantonese Barbecue Pork

精選湯品 (每位選一)

燕液瑤柱蟹肉羹 或 松茸螺頭燉花膠 或
主廚煲例湯

Double Boiled Chicken Soup with Bird's Nest, Egg
White and Crab Meat or
Pork Ribs Soup with Fish Maw, Matsutake and Snail
Meat or
Soup of The Day

粵亮招牌主菜 (三選一)

蒜香脆皮雞 或 清燉陳皮無骨牛 或
金箔小炒陳醋骨

Deep Fried Chicken with Garlic or
Stewed Beef with Preserved Citrus or
Deep Fried Pork Ribs with Vinegar

招牌煲仔料理 (三選一)

鮑魚八珍豆腐煲 或 薑蔥大蝦粉絲煲 或
柱喉枝竹羊腩煲

Braised Abalone with Assorted Seafood and Tofu in Clay Pot or
Braised Shrimps and Glass Noodle with Ginger and Scallion in Clay Pot or
Stewed Lamb and Water Chestnuts, Bean Curd Skin, Bamboo Shoot with
Chu Hou Paste in Clay Pot

季節食蔬 (三選一)

蝦醬空心菜 或 櫻花蝦高麗菜 或 金湯娃娃菜

Stir Fried Water Spinach with Shrimp Sauce or
Stir Fried Cabbage with Dried Shrimps or
Stewed Baby Cabbage with Chicken Soup

主食飯麵 (三選一)

廣州叉燒蝦仁炒飯 或

乾炒牛河 或 蟹肉干燒伊麵

Stir Fried Rice with Shrimps and Cantonese BBQ Pork or
Pan Fried Rice Noodle with Beef or
Pan Fried E-fu Noodle with Crab Meat

手作精緻美點 (五選三 Choose Three)

港式蘿蔔糕 或 魚子燒賣皇 或

黃金流沙包 或 桂花涼糕 或 現沖木桶豆花

Pan Fried Turnip Cake with Sausage and Dried Shrimp or
Steamed Fish Roe Shu Mai or
Steamed Custard Buns with Salty Egg Yolks or
Sweet Osmanthus Jelly or Handmade Douhua

寶島四季時果集

Fresh Seasonal Fruit Platter

優惠價新台幣 5,980 元 / 每桌 6 位 (免收一成服務費，不適用任何優惠折扣)

NT \$5,980 Per Table (6 person each table)

- 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。
- 本菜單使用美國牛肉。

- 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.
- Our Beef is imported from U.S.A.