



季節限定 秋蟹盛宴

ENJOY SEASONAL FRESH HAIRY CRAB

仲秋正值品蟹好時節，精選活體螃蟹產地直送
細嫩蟹肉海味滿盈，豐饒滋味暖胃舒心



大閘蟹套餐 HAIRY CRAB SET MENU

萬怡尊榮御品盤

焦糖香檸松阪豬、明爐烤鴨、陳醋蜆花、梅汁番茄

Caramelized Superior Pork /
Roasted Duck in Hong Kong Style /
Jellyfish with Vinegar / Tomato in Plum Sauce

鮑魚花膠燉螺頭

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

清蒸江蘇大閘蟹附乾隆養心薑茶

Steamed Hairy Crab with Ginger Tea

乾煎無骨牛小排菜飯

Stir Fried Rice with Pan Fried Beef Boneless Chop
and Vegetables

粵亮精緻雙美點

魚子燒賣皇、仙翁燕窩燉水梨

Steamed Fish Roe Shu Mai /
Braised Pear, Bird's Nest with Nostoc

寰宇四季水果集

Fresh Seasonal Fruit Platter

每位新台幣 2,080 元，另加一成服務費

NT\$2,080 Per Person and Subjected to 10% Service Charge

此為優惠套餐，恕不使用任何優惠折扣

- 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.



秋蟹饗宴四人合菜 SEASONAL CRAB SPECIAL MENU

粵亮招牌燒味盤

招牌掛爐燒鴨、陳醋涼拌海蜇頭、老魯油雞腿
Roasted Duck in Hong Kong Style /
Jellyfish with Vinegar /
Soy Sauce Chicken Leg

花膠蟲草燉軟排

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

蟹黃花蟹芙蓉蛋

Steamed Flower Crab with Crab Roe,
Egg and Broccoli

蒜香脆皮雞

Deep Fried Chicken with Garlic

本港生猛三點蟹 (薑蔥粉絲煲 / 蒜蓉粉絲蒸)

Three-spotted Crab (Cooking Methods: Braised with
Glass Noodle, Ginger and Scallion or Steamed with
Glass Noodle and Garlic)

手作港式點心集

魚子燒賣皇、蠔皇叉燒酥、流沙奶黃包
Fish Roe Shu Mai / Barbecue Pork Pastry Puffs /
Steamed Custard Buns with Salty Egg Yolks

木桶現沖豆花

Homemade Douhua

寶島四季時果集

Fresh Seasonal Fruit Platter

每套四人份新台幣 **4,999** 元，另加一成服務費。
NT \$4,999 for 4 People and Subjected to 10% Service Charge
此為優惠套餐，恕不使用任何優惠折扣

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一蟹之秋
HAIRY CRAB

花蟹 (350g)
Flower Crab

\$1,280

三點蟹 (500g)
Three-spotted Crab

\$1,280

作法三選一：

酸菜水煮萬里蟹 / 活蟹砂鍋海鮮粥 / 花雕芙蓉蒸鮮蟹

Boiled with Pickled Cabbage or Assorted Seafood Congee or Steamed with Egg and Chinese Wine

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