

粵亮

MOONLIGHT

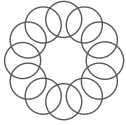


粵亮為六福旅遊集團餐廳之一，喻意為之一亮

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、煲湯的時間、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。

套餐系列





望月套餐

MOONLIGHT SET MENU A

- 花城饗粵映前菜
(粵亮蜜汁叉燒皇 / 蔥香水晶雞 / 明爐烤鴨)
Barbeque Pork / Chicken with Scallion Sauce / Roasted Duck in Hong Kong Style
- 黑蒜元貝燉玉排
Double Boiled Pork Ribs Soup with Baby Scallop, Baby Cabbage and Black Garlic
- 松露黃油焗海大蝦
Braised Shrimp with Crispy Rice, Zucchini, Truffle and Truffle Sauce
- 花膠鮑魚扣北菇
Braised Abalone with Fish Maw and Mushrooms
- 碧綠豉汁蒸斑球
Wok Fried Grouper Fillet with Asparagus and Black Bean Sauce
- 燕液楊枝甘露
Braised Mango Sago with Pomelo and Bird's Nest
- 寰宇四季水果集
Seasonal Fresh Fruit Platter

每位新台幣 1,680 元，另加一成服務費

NT\$1,680 Per Person and Subjected to 10% Service Charge

• 茶資每人NT\$90起。

Minimum tea fee NT\$90.

• 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。

Please let us know if you have and special dietary requirements, food allergies or food intolerances.

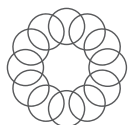
• 本飯店使用非基因改良的豆類製品。

This hotel does NOT use GMO Bean products.

• 本餐廳使用牛肉原產地為美國、澳洲、日本，豬肉原產地為台灣、加拿大、荷蘭、丹麥、西班牙。

The origins of all the beef served by our restaurant are U.S.A, Australia and Japan. And the origins of all the pork served by our restaurant are Taiwan, Canada, Netherlands, Demark and Spain.





弦月套餐

MOONLIGHT SET MENU B

- 古城東海舞彩蝶
(香檸松阪豬 / 掛爐烤鴨 / 金沙櫻花蝦瓜仁)
Caramelized Superior Pork / Roasted Duck in Hong Kong Style / Dried Shrimps with Salty Eggs
- 蟲草響螺竹絲雞
Double Boiled Silky Fowl Soup with Small Scallop, Snail Meat and Cordyceps
- 黑蒜醬焗龍蝦佐松露鹽烤鮮蔬
Grilled Half Lobster with Grilled Vegetable in Truffle Salty and Black Garlic Sauce
- 梅果脆梅豬肋排
Wok Fried Pork Ribs with Crispy Plum Sauce
- 帕瑪火腿浸海石斑
Braised Grouper Fillet with Loofah and Ham
- 蟹黃撈稻庭麵
Braised Japanese Inaniwa Udon with Crab Meat in Crab Roe Sauce
- 仙翁冰糖燉仙草
Braised Pear with Nostoc and Mesona Tea
- 寰宇四季水果集
Seasonal Fresh Fruit Platter

每位新台幣2,280元，另加一成服務費

NT\$2,280 Per Person and Subjected to 10% Service Charge

• 茶資每人NT\$90起。

Minimum tea fee NT\$90.

• 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。

Please let us know if you have and special dietary requirements, food allergies or food intolerances.

• 本飯店使用非基因改良的豆類製品。

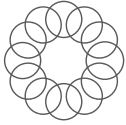
This hotel does NOT use GMO Bean products.

• 本餐廳使用牛肉原產地為美國、澳洲、日本，豬肉原產地為台灣、加拿大、荷蘭、丹麥、西班牙。

The origins of all the beef served by our restaurant are U.S.A, Australia and Japan. And the

origins of all the pork served by our restaurant are Taiwan, Canada, Netherlands, Demark and Spain.





粵亮大地套餐

MOONLIGHT SET MENU C

- 羊城風味前菜盤
(桂花明爐烤鴨 / 粵亮蜜汁叉燒皇 / 藤椒鮮干貝 / 潮式桂花蘿蔔糕)
Roasted Duck in Hong Kong Style / Barbeque Pork / Scallop with Sichuan Pepper /
Wok Fried Turnip Cake with Osmanthus Sauce
- 上湯花膠燉陽光豬
Double Boiled Sunny Pork Ribs Soup with Fish Maw, Baby Scallop, Cordyceps and Sea Conch
- 吉品鮑鵝掌關東參
Braised Abalone with Sea Cucumber, Goose Webs and Loofah
- 上湯龍蝦襯雲吞
Steamed Fresh Lobster (Half) with Wonton and Broccoli
- 極汁米香炆骰子和牛肉
Deep Fried A5 Wagyu Beef with Crispy Rice and Garlic
- 虎掌菌瑤柱燴時蔬
Stewed Baby Cabbage with Sarcodon Aspratus and Dried Scallop
- 粵亮精緻雙美點
(晶瑩鮮蝦餃 / 燕窩椰汁西米露)
Steamed Shrimps Dumpling / Coconut Milk Sago with Bird's Nest
- 寰宇四季水果集
Seasonal Fresh Fruit 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

• 茶資每人NT\$90起。

Minimum tea fee NT\$90.

• 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 and special dietary requirements, food allergies or food intolerances.

• 本飯店使用非基因改良的豆類製品。

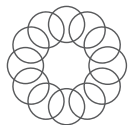
This hotel does NOT use GMO Bean products.

• 本餐廳使用牛肉原產地為美國、澳洲、日本，豬肉原產地為台灣、加拿大、荷蘭、丹麥、西班牙。

The origins of all the beef served by our restaurant are U.S.A, Australia and Japan. And the

origins of all the pork served by our restaurant are Taiwan, Canada, Netherlands, Demark and Spain.





眉月套餐

MOONLIGHT SET MENU D

- 廣府宮廷前菜盤
(金磚脆皮燒肉 / 松露蒜香牛仔粒 / 金沙蟹肉烏魚子塔 / 鍋巴乾椒多子魚 🌶️🌶️)
Roasted Pork / Beef with Truffle and Garlic / Crab Meat with Salty Egg and Mullet Tart / Deep Fried Sweet Fish with Chili Sauce
- 雞粥菜膽燉花膠
Double Boiled Chicken Thick Soup with Fish Maw, Baby Cabbage and Pork Ribs
- 碧綠塘心鮑扣花菇
Braised Candy Abalone with Mushroom and Vegetables
- 蔥薑XO醬龍蝦撈麵
Braised Fresh Lobster with Noodle and XO Sauce
- 牛肝菌蟹黃煨翠玉環
Braised Loofah Ring with Shrimps Paste, Boletus and Crab Roe Sauce
- 荷塘景色雙魚悠游
Steamed Goldfish Shaped Shrimps Dumplings
- 寰宇四季水果集
Seasonal Fresh Fruit 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

• 茶資每人NT\$90起。

Minimum tea fee NT\$90.

• 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 and special dietary requirements, food allergies or food intolerances.

• 本飯店使用非基因改良的豆類製品。

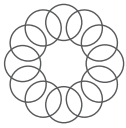
This hotel does NOT use GMO Bean products.

• 本餐廳使用牛肉原產地為美國、澳洲、日本，豬肉原產地為台灣、加拿大、荷蘭、丹麥、西班牙。

The origins of all the beef served by our restaurant are U.S.A, Australia and Japan. And the

origins of all the pork served by our restaurant are Taiwan, Canada, Netherlands, Demark and Spain.





朔月套餐

MOONLIGHT SET MENU E

- 鳳城饗宴前菜盤
(威士忌牛仔粒 / 蜂巢荔蓉帶子 / 燕窩釀走地鳳翼 / 三味三色石)
Beef Cubes with Whisky Sauce / Deep Fried Taro Mud Dumpling / Grilled Chicken Wing with Bird's Nest
/ Tree Kinds Sauce Stone
- 粵式波士頓龍蝦濃湯
Double Boiled Fresh Boston Lobster Soup
- 龍皇魚膠扣吉品鮑魚
Braised Best Japanese Abalone with Fish Maw and Seasonal Vegetables
- 清燉菌皇和牛臉頰
Stewed Beef Cheek Meat F1 Wagyu with Morels and Shrimps Paste
- 老菜脯燕液東星斑
Braised Red Coral Trout with Pickled Radish and Bird's Nest
- 梅花清池映明月
Stewed Plum Dumpling with Crab Roe and Chicken Paste
- 粵亮手沖燕窩豆花
Hand Made Douhua with Nuts, Ginger Syrup and Bird's Nest
- 寰宇四季水果集
Seasonal Fresh Fruit Platter

特殊菜單請於前三天預訂

Special Menu is Scheduled for the Three Days in Advance

每位新台幣4,680元，另加一成服務費

NT\$4,680 Per Person and Subjected to 10% Service Charge

• 茶資每人NT\$90起。

Minimum tea fee NT\$90.

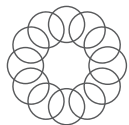
• 若是您對某種食物會過敏不適或有其他需求，請告知現場服務人員協助您。

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.





粵亮素食套餐

MOONLIGHT VEGETARIAN SET MENU

- 天蓬懷石寶島盤
(金桔胡麻秋葵 / 洛神蜜醬蘿蔔 / 香椿涼拌半天筍 / 玫瑰鹽拌綜合海藻 / 麻香腐竹 🌶️)
Okra with Sesame and Kumquat Sauce / White Radish with Roselle Syrup /
Bamboo Shoots with Homemade Sauce / Seaweed with Rose Salt /
Tofu Skin Roll with Spicy Sauce
- 黃耳蘆薈四寶盅
Double Boiled Chestnut, Bamboo Shoots Soup with Yellow Fungus, Aloe Vera and Red Dates
- 松露猴菇燒雙冬
Braised Mushrooms with Fungus and Bamboo Shoots
- 羊肚菌金瓜豆腐煲
Braised Morels with Asparagus, Tofu and Pumpkin in Clay Pot
- 欖菜肉鬆爆三鮮
Stir Fried Green Bean with King Oyster Mushroom and Zucchini
- 仙翁蟲草燴湯包
Steamed Vegetable Soup with Cordyceps and Nostoc
- 龍眼銀耳酸梅湯
Braised Plum Juice with Longan and White Tremella
- 寰宇四季水果集
Seasonal Fresh Fruit Platter

每位新台幣1,680元，另加一成服務費

NT\$1,680 Per Person and Subjected to 10% Service Charge

• 茶資每人NT\$90起。

Minimum tea fee NT\$90.

• 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 and 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.

• 本餐廳使用牛肉原產地為美國、澳洲、日本，豬肉原產地為台灣、加拿大、荷蘭、丹麥、西班牙。

The origins of all the beef served by our restaurant are U.S.A, Australia and Japan. And the

origins of all the pork served by our restaurant are Taiwan, Canada, Netherlands, Demark and Spain.

