



## 粵亮尋飽PLUS+ 菜單

MOONLIGHT ALL YOU CAN EAT MENU

活動日期：2024/7/17 (三)至8/30(五)

活動時間：平日週一至週五 11:30-14:00 (最後入場時間13:00)

活動價格：成人 **NT\$1,099**+10%/位

孩童(身高130cm以下) **NT\$699**+10%/位

幼兒(身高100cm以下) 不收費

每位茶資另外計算，每人**NT\$90**+10%起

- 僅接受兩位(含)以上之訂位，訂位人數到齊後方可入座，用餐時間120分鐘。
- 餐點現點現做，每一次點餐限點六道，因應永續環保請勿浪費食材，如有浪費情形將依餐點牌價進行收費，且不提供外帶服務。
- 此活動不適用里民、環哩匯、特約企業、City Link會員、信用卡、萬豪會員或餐廳其他優惠。





椒汁水煮白肉  
Boiled Pork with Chili Sauce

### 前菜集Appetizer (5道)

老滷油雞腿

Soy Sauce Chicken

蒜泥白切肉

Sliced Pork with Garlic Sauce

涼拌蟲草蜆絲

Jelly Fish with Cordyceps

掛爐烤鴨

Roasted Duck

香根涼拌雲耳

Fungus with Coriander

### 暖身湯品 Soup (2道)

每日例湯(每位)

Day of The Soup (Per Person)

粟米雞蓉海鮮羹(每位)

Seafood Thick Soup with Chicken and Corn  
(Per Person)

### 經典熱炒 Hot Dishes (10道)

蟹黃一品豆腐煲

Braised Seafood with Crab Roe Clay Pot

豆撈清蒸鱸魚件

Steamed Sea Bass with Black Bean Sauce

椒汁水煮白肉

Boiled Pork with Chili Sauce

沙嗲野菇牛肉粉絲煲

Braised Beef with Mushrooms, Glass Noodle in Clay Pot

蜜汁咕咾肉

Wok Fried Pork with Sweet Sauce

松露滑蛋蝦仁

Wok Fried Shrimps with Egg and Truffle

花雕雞球煲

Braised Chicken with Chinese Wine in Clay Pot

欖菜肉末四季豆

Wok Fried Green Bean with Pork Minced and Preserved Kale

清炒季節時蔬

Stir Fried Seasonal Vegetable

鮮菇白菜滷

Braised Cabbage with Mushrooms



老滷油雞腿  
Soy Sauce Chicken



涼拌蟲草蜆絲  
Jelly Fish with Cordyceps





魚子燒賣皇(3顆)  
Steamed Fish Roe Shu Mai (3 Pcs)



金牌叉燒酥(3顆)  
Baked BBQ Pork Pastry (3 Pcs)



松露鮮蝦炸春卷(3卷)  
Deep Fried Shrimps Paste Rolls with Truffle Sauce (3 Pcs)



蟲草松子松露餃(3顆)  
Steamed Dumpling with Cordyceps, Pine Nuts and Truffle Sauce (3 Pcs)

## 風味主食 Rice / Noodle (2道) 🐷

豉油皇肉絲炒麵  
Stir Fried Noodle with Sliced Pork and Black Bean Oil

臘味叉燒炒飯  
Stir Fried Rice with BBQ Pork and Chinese Sausage

## 港式點心 Dim Sum (17道) 🐷

鮑魚灌湯包(每位)  
Steamed Abalone Soup Dumpling (Per Person)

荷香珍珠糯米雞(每顆)  
Steamed Glutinous Rice with Sliced Pork and Chicken (Per Person)

魚子燒賣皇(3顆)  
Steamed Fish Roe Shu Mai (3 Pcs)

叉燒蝦仁蒸腸粉(3條)  
Steamed Shrimps and BBQ Pork with Rice Rolls (3 Rolls)

蟹皇鮮蝦餃(3顆)  
Steamed Shrimps and Crab Roe (3 Pcs)

蟲草松子松露餃(3顆) 🌿  
Steamed Dumpling with Cordyceps, Pine Nuts and Truffle Sauce (3 Pcs)

香煎蘿蔔糕(3片)  
Pan Fried Turnip Cake with Chinese Sausage and Small Dried Shrimps (3 Pcs)

蜜汁叉燒包(3顆)  
Steamed BBQ Pork Minced Buns (3 Pcs)

松露鮮蝦炸春卷(3卷)  
Deep Fried Shrimps Paste Rolls with Truffle Sauce (3 Pcs)

鮮蝦腐皮卷(3卷)  
Deep Fried Shrimps Paste Rolls with Tofu Skin (3 Pcs)

蘿蔔絲酥餅(3顆)  
Deep Fried Minced Radish Pancake (3 Pcs)

豉汁排骨  
Steamed Pork Ribs with Black Bean Sauce

蠔皇鳳爪 🌶️  
Steamed Chicken Feet

金牌叉燒酥(3顆)  
Baked BBQ Pork Pastry (3 Pcs)

海鮮煎餅(3顆)  
Pan Fried Seafood and Pork Pancake (3 Pcs)

香茜魚冠餃(3顆)  
Steamed Fish and Pork with Coriander Dumplings (3 Pcs)

黑椒蟹柳球(3顆)  
Steamed Crab Meat Ball with Black Pepper (3 Pcs)

## 港式糖水 SWEET SOUP (2道)

椰汁西米露(每位)

Coconut Milk Sago (Per Person)

楊枝甘露(每位)

Mango Sago with Pomelo and Milk (Per Person)

## 飲料 DRINK (4款)

可口可樂 Coca Cola

零卡可樂 Zero Cola

百事可樂 Pepsi Cola

七喜 7-up

鹹檸七 7-up with Salty Lemon

## 港式甜點 DESSERT (4道)

招牌奶黃包(3顆) 🍩

Steamed Custard Buns with (3 Pcs)

芝麻球(3顆) 🥮

Deep Fried Sesame Dumplings with Red Bean (3 Pcs)

絲滑奶酪(每位)

Panna Cotta (Per Person)

楓糖綠豆糕(每顆) 🍮

Mung Bean Cake in Maple Syrup (Per Person)



招牌奶黃包(3顆)  
Steamed Custard Buns with (3 Pcs)



龍眼銀耳酸梅湯  
Braised Plum Juice with Longan and White Tremella

## 全素食專區 FULLY VEGETARIAN 🌱

素食賓客將提供個人全素食套餐菜單：

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

野菌金瓜豆腐煲

Braised Mushrooms 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

羅漢炆素伊麵

Stir Fried E-fu Noodle with Vegetables

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

· 茶資每人NT\$90起。

· 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。