

## 2025 尾牙春酒菜單 A

### MOONLIGHT ANNUAL TABLE MENU A

#### 粵亮迎賓舞彩碟

(豆酥櫻花蝦南瓜仁、百香果酪梨鮮蘆筍、泡椒脆瓜水晶雞、  
海皇沙嗲炒海蜆、椒汁牛腩心)

Pumpkin Seed with Dried Shrimps / Asparagus with Passion Fruit and Avocado /  
Chicken with Homemade Sauce / Jelly Fish with Satay Sauce / Braised Beef Shank with Spicy Sauce

#### 雞粥菌皇燉豬腱(位上)

Braised Chicken Soup with Pork Tendon, Baby Scallop, Morels and Matsutake

#### 葡汁咖喱波龍襯黃金蝦球

Braised Fresh Boston Lobster with Cantonese Style Curry Sauce and Deep Fried Shrimps Ball

#### 粵亮深井靚燒鵝

(粵亮深井靚燒鵝 - 三色餅皮)

Roasted Goose Fillet with Homemade Pancake

(Spinach with Mountain Pepper / Whole Wheat with Old Dough / Carrot with Scallion)

#### 麻婆熊貓豆腐海石斑

Braised Grouper with Spicy Black and White Tofu

#### 鵝油鮑魚紫菜砂鍋飯

Wok Fried Seaweed Rice with Goose Oil, Dried Shrimps and Dried Oyster

#### 蝦乾百合蒜炒青花筍

Stir Fried Broccoli with Dried King Shrimps and Lily Bulbs, Garlic

#### 花膠陳皮菜脯鵝架湯

Braised Goose Bone Soup with Fish Maw, Pickled Vegetables and Tangerine Peel

#### 黑芝麻流沙雪山包

Baked Sesame Custard Buns with Egg Yolks

#### 寰宇四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 20,800 元(每桌 10 位) · 另加一成服務費 · 恕無享任何優惠折扣

NT\$20,800 Per Table for Ten Person and Subjected to 10% Service Charge ·

Cannot Be Used with Other Discount.

· 茶資每人 NT\$90 起。

Minimum tea fee NT\$90.

· 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。

Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800 per bottle.

· 若是您對某種食物會過敏不適或有其他需求 · 請告知服務人員協助您。

Please let us know if you have any special dietary requirement, food allergies or food intolerances.

· 本酒店使用非基因改良的豆類製品。

Our hotel does NOT use GMO bean products.



2025 粵亮尾牙春酒桌菜 B  
MOONLIGHT YEAR END TABLE MENU B

五福經典饗賓碟

(蜜汁燒無骨牛、老滷沙嗲鴨腩頭、脆皮燒肉磚、金沙麥片錦繡蝦球、嗆鍋皮蛋黑豆腐🌶️🌶️)

Maltose Glazed Boneless Beef / Stewed Satay with Duck Intestines / Roasted Pork / Deep Fried Shrimps  
Ball with Salty Eggs / Stir Fried Black Tofu with Century Egg and Spicy Sauce

黃魚膠鼈龍燉鳳翼(位上)

Double Boiled Crocodile Meat Soup with Fish Maw, Chicken Wings and Scallop

滬式醬爆紅蟳年糕🌶️

Stir Fried Red Crab with Rice Cake in Shanghai-style

吉品網鮑酒膳掛爐鴨

Braised Japanese Yoshihama Abalone with Whole Roasted Duck and Chinese Wine

芋香野米炆關東參(位上)

Braised Sea Cucumber with Wild Rice, Taro Puree, Quinoa and Broccoli

松露大良炆龍虎斑

Steamed Giant Grouper with Egg White and Truffle Sauce

頂湯蟲草白玉藏珍

Braised Winter Melon Roll with Cordyceps, Scallop and Double Boiled Chicken Thick Soup

蟹黃蟹腿千層豆腐

Braised Layered Tofu with Crab legs and Crab Roe Sauce

金絲燕杏汁油條(位上)

Almond Milk Tea with Bird's Nest and Deep Fried Bread

寰宇四季時果集

Fresh Seasonal Fruit Platter

每桌新台幣 25,800 元(每桌 10 位)，另加一成服務費，恕無享任何優惠折扣

NT\$25,800 Per Table for Ten Person and Subjected to 10% Service Charge.

Cannot Be Used with Other Discount.



·茶資每人 NT\$90 起·

Minimum tea fee NT\$90.

·自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800·

Corkage fee for beverage and wine NT\$500 per bottle; for spirits NT\$800per bottle.

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