

2025 母親節限定桌菜

2025 MUMMY DAY TABLE MENU

粵亮經典五福碟

(乾椒蜜汁鍋粿脆鱈、蜜汁叉燒皇、粵亮招牌掛爐烤鴨、花雕酒蒸鮑螺、蟹醬脆炒海蜆)

Crispy Eel with Sweet Spicy Sauce/ Barbeque Pork/ Roasted Duck In Hong Kong/
Halitidae with Chinese Wine/ Jellyfish with Crab Roe Sauce

頂湯黑蒜蟲草一品盅

Double Boiled Pork Ribs Soup with Cordyceps, Black Garlic and Chicken Legs

金銀蒜蒸海大蝦

Braised King Shrimps with Garlic and Grass Noodles

XO 醬響螺玉帶子

Wok Fried Scallop and Sliced Whelk with Kale in XO Sauce

法式紅酒醬戰斧豬佐爐烤鮮蔬

Deep Fried Bones in Pork Chop in Red Wine Sauce and Roasted Seasonal Vegetables

金湯酸菜野米浸海石斑

Stewed Grouper with Mushrooms, Wild Rice, Pickled Vegetables and Chili

鮑參花膠蠔皇海味什菜

Braised Sea Cucumber and Abalone with Fish Maw, Dried Bamboo Shoot and Pork Feet

松露香椿百合鮮蘆筍

Stir Fried Asparagus with Lily Bulbs in Premium Truffle Toona Sauce

粵亮經典雙美點

(楊枝甘露蛋塔、楓糖綠豆糕)

Mango Sago with Pomelo Egg Tart/ Mung Bean Cake in Maple Syrup

季節當令生鮮果

Seasonal Fresh Fruit Platter

※ 每桌內含以下：

1. Robert Mondavi

紅酒乙瓶(價值\$1,980)

2. 台灣茗品暢飲

每桌新台幣 23,800 元(每桌 10 位) · 另加一成服務費 · 恕無享任何優惠折扣

每桌加贈 Elite Concept 一禮莊園母親節花束(價值\$ 4,500)

NT\$23,800 Per Table for Ten Person and Subjected to 10% Service Charge, Cannot Be Used with Other Discount.

This Table Menu Gift A Bouquet Special Mother's Flower (Original Price \$4,500)



·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.

·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.