



## 粵亮尋飽PLUS+ 菜單

MOONLIGHT ALL YOU CAN EAT MENU

平日週一至週五 11:30-14:00 (最後入場時間13:00, 最後點餐時間13:15)

Monday to Friday 11:30 am – 14:00pm (Last admission: 13:00 pm | Last order: 13:15pm)

成人 **NT\$1,280**+10%/位

Adult : NT\$1,280+10% per person

每位孩童(滿6歲~未滿12歲) **NT\$799**+10%/位

Child (6 to under 12 years old): Special rate NT\$799+10% per person

幼兒(未滿6歲) 不收費

Toddler (under 6 years old): No charge

每位茶資另外計算, 每人**NT\$100**+10%起

A tea service fee will be charged separately: from NT\$100+10% per person

- 僅接受兩位(含)以上之訂位, 訂位人數到齊後方可入座。
- 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, 如有浪費之情形, 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、環哩匯會員、特約企業、City Link會員、信用卡、萬豪會員或餐廳其他優惠。
- Reservations are accepted for parties of two or more only. All guests must be present before being seated.
- All dishes are freshly made to order. A maximum of six items may be ordered at a time. In support of sustainability, please avoid food waste. Any leftovers may be charged based on menu prices. Take-out service is not available.
- This promotion cannot be combined with any other discount.



## 前菜集 Appetizer

慢火老滷牛腩肉 🍲🍷🌿🐷

Braised Beef Cheek

蔥香玫瑰油雞腿 🍲🍷🌿🐔

Chicken Legs with Scallion Sauce

酒蒸鮑螺海蜆絲 🍲🍷🌿🐚🐚

Ormer and Jelly Fish with Chinese Wine

粵亮掛爐烤鴨 🍲🍷🌿🦆

Roasted Duck in Hong Kong Style

麻香涼拌脆耳 🍲🍷🌿🐷

Pig Ears with Spicy Sauce

## 游水海鮮 Seafood

爆炒蠔汁牛蹄蟹 🍲🍷🌿🐚🐚

Wok Fried Sand Crab with Seafood Sauce

豉汁炆龍膽石斑 🍲🍷🌿🐟

Giant Grouper Fillet with Black Bean Sauce

巴蜀辣跳爆中卷 🍲🍷🌿🐚

Cuttlefish with Spicy Sauce

金不換炒海瓜子 🍲🍷🌿🐚

Wok Fried Clam with Basil Sauce

燒椒醬蒸鮮魚件 🍲🍷🌿🐟

Sea Bass Fillet with Spicy Chili Sauce

魚子海鮮大良奶 🍲🍷🌿🐟

Seafood with Egg White and Fish Roe

避風塘白蝦 🍲🍷🌿🦐

Shrimps with Garlic and Chili

## 瓦甕煲仔 Clay Pot

蠔皇北菇臘味滑雞 🍲🍷🌿🐔

Braised Chicken with Chinese Sausage

古早味蠔皇什菜 🍲🍷🌿🐚🐚

Japchae with Oyster Sauce

一品八珍海鮮煲 🍲🍷🌿🐚🐚

Braised Assorted Seafood with Chu Hou Sauce

麻婆鮮蝦熊貓豆腐煲 🍲🍷🌿🐚

Braised Black and White Tofu with Shrimps and Spicy Sauce

蟹黃海鮮豆腐煲 🍲🍷🌿🐚

Braised Egg Tofu with Scallop and Crab Roe

## 風味主食 Rice / Noodle

濃湯雪菜肉絲麵 🍲🍷🌿🐷

Noodle Soup with Pickled Vegetables and Shredded Pork

頭抽松阪豬炒飯 🍲🍷🌿🐷

Fried Rice with Superior Pork

XO醬桂花蘿蔔糕 🍲🍷🌿🐷

Fried Turnip Cake with XO Sauce

蠶豆病患者避免食用蠶豆或其製品。  
Avoid consuming fava beans (broad beans) or their products.



蔥香玫瑰油雞腿  
Chicken Legs with Scallion Sauce



蟹黃海鮮豆腐煲  
Braised Egg Tofu with Scallop and Crab Roe



一品八珍海鮮煲  
Braised Assorted Seafood with Chu Hou Sauce



XO醬桂花蘿蔔糕  
Fried Turnip Cake with XO Sauce



## 暖身湯品 Soup

港式慢火例湯(每位) 🍲🥘🍲🌿🐟🐷

Soup of the Day (Per Person)

仙翁瑤柱海鮮羹(每位) 🍲🥘🍲🌿🐟🐷🐷

Boiled Seafood Thick Soup (Per Person)

## 港式小炒 Chinese Dishes

松露蝦仁滑蛋 🍳🍤🐷

Fried Egg with Shrimps and Truffle

薄荷西檸咕咾肉 🐷

Pork with Sweet Lemon Sauce

蠔油玉蘭牛肉 🍲🥘🍲🌿🐟🐷🐷

Sliced Beef with Kale and Oyster Sauce

蒜炒季節時蔬 🥘🍲🌿🌿🐟🐷

Seasonal Vegetables with Garlic

粵式小炒皇 🍲🍳🌿🐟🐷🐷

Stir Fried Chives, Dried Shrimps and Pork Belly

瑤柱吻魚莧菜 🍲🥘🍲🌿🐟🐷

Amaranth with White Bait and Garlic

## 手作港點 Dim Sum

蜜汁叉燒腸粉(3條) 🥘🍳🌿🐷

Steamed Rice Rolls with BBQ Pork (3 Rolls)

蟹黃鮮蝦腐皮卷(3捲) 🥘🍳🍲🌿🐟🐷🐷

Deep Fried Tofu Rolls Skin with Shrimps and Crab Roe(3 Rolls)

松露鮮蝦餃(3顆) 🍲🌿🐟🐷🐷

Steamed Shrimps Dumpling with Truffle (3 Pcs)

腐衣牛肉丸(3顆) 🍳🐷

Steamed Beef Balls (3 Pcs)

鳳尾蝦燒賣(3顆) 🌿🐟🐷

Steamed Shrimps Shu Mai (3 Pcs)

蠔皇炆鳳爪 🍲🍳🍲🌿🐟🐷🐷

Steamed Chicken Feet with Homemade Sauce

豉汁蒸排骨 🍲🍳🌿🐷

Steamed Pork Ribs with Black Bean Sauce

蠔皇叉燒酥(3顆) 🍳🌿🐷

Baked BBQ Pork Pastry (3 Pcs)

飛魚卵燒賣皇(3顆) 🌿🐟🐷🐷

Steamed Flying Fish Roe Shu Mai (3 Pcs)

蟲草香齋脆皮筒(3捲) 🌿🍳🍳🌿

Deep Fried Crispy Roll with Cordyceps and Purple Yam (3 Rolls)

紅油港式炒手(3顆) 🌶️🍲🥘🍲🌿🐟🐷🐷

Boiled Pork and Shrimps Wonton with Spicy Oil (3 Pcs)

藜麥珍珠丸(3顆) 🐟🐷

Steamed Pork Ball with Quinoa and Glutinous Rice (3 Pcs)

韭菜海鮮煎餅(3顆) 🍳🌿🌿🐟🐷

Pan Fried Leek and Seafood Pancake (3 Pcs)



豉汁排骨

Steamed Pork Ribs with Black Bean Sauce



松露鮮蝦餃(3顆)

Steamed Shrimps Dumpling with Truffle (3 Pcs)



鳳尾蝦燒賣(3顆)

Steamed Shrimps Shu Mai (3 Pcs)



蠔皇炆鳳爪

Steamed Chicken Feet with Homemade Sauce



蠔皇叉燒酥(3顆)

Baked BBQ Pork Pastry (3 Pcs)



腐衣牛肉丸(3顆)

Steamed Beef Balls (3 Pcs)



蠶豆病患者避免食用蠶豆或其製品。






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## 港式糖水 Sweet Soup



小米銀耳桂圓露(每位) 

Sweet Longan and White Fungus Soup (Per Person)






仙翁楊枝甘露(每位)     

Mango Sago with Cream and Pomelo (Per Person)

## 甜品 Dessert

港式芋泥酥(3顆)  

Deep Fried Mashed Taro Pastry (3 Pcs)

招牌奶黃包(3顆)     

Custard Buns with Salty Egg Yolks (3 Pcs)

酥炸芝麻球(3顆)    

Deep Fried Sesame Ball (3 Pcs)

楓糖綠豆糕(3顆) 

Green Bean Cake (3 Pcs)

枸杞桂花糕(3顆) 

Goji Berry and Osmanthus Jelly (3 Pcs)

## 飲料 Soft Drink

柳橙汁 Orange Juice

鹹檸七 7 UP with Salty Lemon

零卡可樂 Zero Coke

可口可樂 Coke

七喜 7 UP

百事可樂 Pepsi



楓糖綠豆糕(3顆)  
Green Bean Cake (3 Pcs)





招牌奶黃包(3顆)  
Custard Buns with Salty Egg Yolks (3 Pcs)

## 素食套餐 / 每位





### Vegetarian Set Menu (Per Person)

黑松露素佛跳牆    

Boiled Vegetable Soup with Baby Cabbage,  
Bamboo Shoot, Chayote and Truffle Sauce

蠔汁牛肝菌素什錦  



Wok Fried Seasonal Fresh Mushrooms with Boletus  
and Asparagus in Vegetarian Oyster Sauce

上湯羊肚菌鮮角瓜    

Braised Luffa Noodles with Morels and Nostoc

蟲草香齋脆皮筒   

Deep Fried Crispy Roll with Cordyceps, Pine Nuts,  
Purple Yam, Pumpkin, Taro and Mushrooms

鮮蔬虎掌菌素伊麵  

Wok Fried E-fu Noodles with  
Sarcodon Aspratus Mushrooms and Vegetables

仙翁冰糖燉水梨佐楓糖綠豆糕

Braised Pear with Nostoc / Mung Bean Cake in Maple Syrup

寰宇四季水果集

Seasonal Fresh Fruit Platter

## 料理過敏原 Allergen Notice



甲殼類  
Shells



堅果類  
Nuts



亞硫酸類  
Sulfites



芒果  
Mangoes



芝麻  
Sesame



頭足類  
Cephalopods



花生  
Peanuts



含麩質之穀物  
Gluten



螺貝類  
Mollusks



牛奶、羊奶  
Dairy



大豆  
Soybean



種子類  
Seeds



蛋  
Egg



魚類  
Fish



奇異果及其製品  
Kiwifruit



牛肉及其製品  
Beef



豬肉及其製品  
Pork



素食  
Vegetarian

·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。

·本餐廳豬肉原產地為台灣、西班牙、加拿大，牛肉原產地為澳洲、美國、紐西蘭。

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

·This hotel does NOT use GMO Bean products.

·The pork served in this restaurant is sourced from Taiwan, Spain, and Canada, while the beef is sourced from Australia, the United States, and New Zealand.