

粵亮平日午間限訂桌席菜單

MOONLIGHT WEEKDAYS LUNCH TABLE MENU

五福經典饗賓碟

撈汁雲耳海蜇頭/ 蜜汁叉燒皇/ 欖菜四季豆/ X.O 炒蘿蔔糕

Jellyfish with Homemade Sauce/ Barbeque Pork/ Wok Fried Green Bean with Pickled Vegetables/
Wok Fried Turnip Cake with XO Sauce

黑蒜土雞燉鮑魚(位上)

Double Boiled Chicken Soup with Black Garlic and Abalone

大漠風沙海虎蝦襖青檸汁豬肋排

Wok Fried King Shrimp with Garlic and Pepper in Pork Ribs with Sweet Lemon Sauce

粵亮招牌掛爐片皮鴨_附三色餅皮

Roasted Duck Fillet with Homemade Pancake

薑蔥鮮魷爆鴨架

Wok Fried Duck Bone in Scallion and Cuttlefish

豉汁玉露蒸石斑

Steamed Giant Grouper with Fish Sauce

吻魚鮮貝浸時蔬

Braised Baby Cabbage with White Salt and Baby Scallop

芋香鴨絲米粉湯

Braised Duck Fillet with Taro and Rice Noodles

蠔皇蜜汁叉燒酥

Barbeque Pork Pastry

楓糖綠豆糕/ 寶島四季時果集

Green Bean Cake/ Seasonal Fresh Fruit Platter

平日定義：

周一 – 周五 午間

WEEKDAYS LUNCH

每桌新台幣 15,800 元(每桌 10 位) · 另加一成服務費

NT\$15,800 per Table for Ten Person and Subjected to 10% Service Charge.

· 茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

· 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.

· 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。

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.



粵亮桌席菜單

MOONLIGHT TABLE MENU A

粵亮饗賓開胃碟

蔥香澎湖冰捲 / 蜜汁叉燒皇 / 掛爐烤鴨 / 涼拌雲耳海蜇頭 / 欖菜肉鬆炒四季豆

Cuttlefish in Scallion Sauce / Barbeque Pork / Roasted Duck / Jellyfish and Black Fungus /
Wok Fried Minced Meat with Green Bean, Mushrooms and Garlic

蟲草花膠燉玉排 (位上)

Double Boiled Pork Ribs Soup with Fish Maw and Cordyceps

野米風沙脆皮雞襯蟹黃鮮蝦腐皮捲

Deep Fried Chicken with Garlic, Sichuan Pepper and Wild Rice,
Served with Tofu Skin Rolls with Shrimps Paste and Crab Roe Sauce

松露鮑魚炒雙鮮

Wok Fried Abalone and Ocean Sunfish with Cuttlefish and Mushroom in Truffle Sauce

豉汁玉露海上鮮

Steamed Grouper with Black Bean and Fish Oil Sauce

薄荷西檸戰斧豬

Deep Fried Bone-In Pork Chop with Mint, Served in Sweet Lemon Sauce

蝦乾紫菜鹹香砂鍋飯

Steamed Rice with Dried Oyster, Shellfish, Seaweed, Dried Shrimp, Mushrooms, Pork and Egg

仙翁雪蓮蟹肉燴鮮蔬

Braised Luffa with Snow Lotus and Nostoc

椰汁小米銀耳露

Chilled White Fungus and Millet in Coconut Juice

楓糖綠豆糕佐寶島四季時果集

Mung Bean Cake in Maple Syrup / Seasonal Fresh Fruit Platter

每桌新台幣 18,800 元(每桌 10 位) · 另加一成服務費

NT\$18,800 per Table for Ten Person and Subjected to 10% Service Charge.

· 茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

· 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.

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MOONLIGHT TABLE MENU B

五福經典饗賓碟

野米藤椒避風塘雞球 / 鮮果橙汁咕咾肉 / 撈汁冰捲貢菜 / 豉油皇鴨腱頭 / XO 醬海蜇花

Deep Fried Chicken Ball with Garlic, Sichuan Pepper and Wild Rice / Deep Fried Pork with Orange Sauce /
Dried Balloflower with Cuttlefish in Black Bean Sauce / Braised Duck Tendon in Premium Soy Sauce / Jellyfish with XO Sauce

羊肚菌烏雞燉花膠(位上)

Double Boiled Silkie Chicken Soup with Morel Mushrooms, Fish Maw, Sliced Conch and Dried Small Scallops

豉汁炆波龍襖頭抽乾炒河粉

Braised Boston Lobster with Black Bean Sauce and Wok Fried Rice Noodles with Soy Sauce

粵亮招牌掛爐片皮鴨_附三色餅皮

Roasted Duck Fillet with Homemade Pancake

老滷帶骨牛小排佐黑蒜法式醬

Braised Bone-in Beef Short Rib with French Black Garlic Sauce

金湯藜麥蝦滑扒津白

Stewed Baby Cabbage with Quinoa, Shrimps Paste and Pumpkin Mud

油浸松露海石斑

Oil Poached Grouper with Garlic Truffle Sauce

鰻魚醉腩糯米飯

Steamed Glutinous Rice with Eel and Sliced Pork in Chinese Wine

象形鼓獅奶酪

Matcha with Purple Rice Panna Cotta

寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 22,800 元(每桌 10 位) · 另加一成服務費

NT\$22,800 per Table for Ten Person and Subjected to 10% Service Charge.

· 茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

· 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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粵亮壽宴桌席菜單

MOONLIGHT BIRTHDAY FEAST TABLE MENU

金枝玉葉好福氣 - 粵亮特色前菜碟

(薄荷西檸雞球 / 焦糖松阪豬 / 潮汕海皇炒海蜆 / 烏魚子金沙瓜仁 / 粵亮招牌掛爐烤鴨)

Deep Fried Chicken Ball with Lemon Mint Sauce / Caramelized Superior Pork / Jellyfish with Homemade Sauce /
Wok Fried Mullet, Melon Seed with Salty Egg / Roasted Duck in Hong Kong Style

增福增壽增富貴 - 花膠菌皇燉土雞

Double Boiled Chicken Soup with Clam, Baby Scallop, Fish Maw and Morels

福如東海日月昇 - 上湯松露焗波士頓龍蝦

Braised Fresh Boston Lobster with Truffle Sauce and Shred Parma Ham

人傑地靈欣獻瑞 - 清燉陳皮和牛頰

Stewed Wagyu Beef Cheek with Tangerine Peel

長春不老心常在 - 麒麟玉露東星斑

Steamed Red Grouper Roll with Egg Tofu, Kale and Fish Sauce

壽比南山常青松 - 豬蹄長壽麵

Braised Rice Noodles in Sesame Oil with Pork Knuckle

壽龜金魚成雙對 - 胭脂壽龜餃拼金魚餃

Steamed Rice Dumplings with Truffle Minced Meat / Steamed Shrimps Dumpling in Goldfish Style

松鶴延年青山里 - 仙翁瑤柱蟹腿扒鮮蔬

Braised Baby Cabbage with Nostoc, Crab Meat and Dried Scallop

添光添彩添吉祥 - 福氣母子壽桃

Steamed Giant Birthday Buns

六福臨門四季春 - 寰宇四季水果集

Seasonal Fresh Fruit Platter

※每桌內含以下兩款:

1. Robert Mondavi 紅酒

1 瓶 (價值\$1,980)

2. 台灣寶島熱茶暢飲

每桌新台幣 23,800 元(每桌 10 位) · 另加一成服務費 · 包套專案無享任何優惠

NT\$23,800 per Table for Ten Person and Subjected to 10% Service Charge.

Special Price Cannot Be Combined with Any Discount

· 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.

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MOONLIGHT TABLE MENU C

廣府鳳城五彩碟

燒椒香滷千層耳 / 香檸焦糖松阪豬 / 琥珀核果辣子雞🔥 /

威士忌蒜香牛仔粒 / 梅汁晶凍五彩番茄

Pork Ear with Spicy Sauce / Caramelized Superior Pork / Deep Fried Spicy Chicken with Walnut and Macadamia /
Diced Beef Cubes with Whisky / Tomato in Plum Juice Jelly

手拆蟹肉千絲羹(位上)

Double Boiled Chicken Thick Soup with Water Shield, Shredded Crab Meat, Shredded Scallop and Tofu

XO 醬三蔥爆龍蝦🔥

Braised Lobster with XO Sauce, Red Onion, Shallots, Scallions and Broccoli

吉品網鮑酒膳鴨

Braised Japanese Yoshihama Abalone with Whole Roasted Duck in Chinese Wine

天九花膠婆參扣花腩

Braised Abalone, Sea Cucumber and Pork Belly with Ginkgo, Mushrooms, Bamboo Shoots and King Oyster Mushrooms

黃金湯脆米東星斑

Steamed Coral Grouper Rolls with Golden Chicken Broth with Crispy Rice

蝦乾蟲草炒蘆筍

Stir Fried Asparagus with Dried King Shrimps and Cordyceps

濃湯酸菜海鮮鴨架湯🔥

Double Boiled Duck Bone Soup with Pickled Vegetables, Shrimps, Squid, Fish Ball, Clams and Sichuan Pepper

招牌雪山桂花包

Baked Barbeque Pork Buns in Osmanthus Syrup

寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 25,800 元(每桌 10 位) · 另加一成服務費

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



·茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

·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.

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MOONLIGHT TABLE MENU D

粵府珍饈百味盤

莓果沙律鳳尾蝦 / 老滷炙燒牛舌 / 蜜汁叉燒皇 / XO 醬涼拌腐竹雲耳 / 金沙烏魚子瓜仁

Grilled Beef Tongue / Wok Fried Shrimps with Berry and Blueberry Salad Sauce Barbeque Pork /

Tofu Skin with Black Fungus in XO Sauce / Wok Fried Mullet, Melon Seed with Salty Egg

元貝鮑魚燉花膠 (位上)

Double Boiled Chicken Soup with Abalone, Fish Maw and Sliced Whelk

上湯奶油焗干貝龍蝦

Braised Half Lobster with Scallops and Broccoli in Butter Sauce

粵亮深井靚皮燒鵝_附三色餅皮

Roasted Goose Fillet with Homemade Pancake

香煎帶骨小牛肋眼佐松露法式醬

Pan Fried Bone-in Rib Eyes with Truffle Sauce

欖菜金釀七星斑

Coral Grouper Roll with Preserved Kale, Ham, Bamboo Shoots, Spinach Tofu and Kale

燕液菌皇翠玉藏珍

Shredded Morels, Sarcodon Aspratus, Cordyceps, Mushrooms with Spinach Sauce

潮汕海鮮鵝肉粥

Braised Goose Bone Congee with Dried Oyster, Small Scallop, Clam and Mushrooms

燕液仙翁杏仁露佐黑芝麻雪山流沙包、

Almond with Nostoc and Bird's Nest / Baked Custard Buns with Black Sesame

寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 29,800 元(每桌 10 位) · 另加一成服務費

NT\$29,800 per Table for Ten Person and Subjected to 10% Service Charge.

· 茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

· 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.

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粵亮桌席菜單

MOONLIGHT TABLE MENU E

東江明月迎賓碟

糖網蜜汁叉燒皇 / 麻香老滷無骨鴨翅 / XO 醬牛仔粒

薄荷西檸雞球 / 鍋粬芝麻脆鱈 / 芝士堅果烏魚子

Maltose Glazed Barbeque Pork / Boneless Duck Wings with Spicy Sauce / Diced Beef Cubes with XO Sauce
/ Deep Fried Chicken Balls with Sweet Lemon Sauce / Sesame Crispy Eel / Mullet Roe with Cheese and Nuts

潮州薑汁滷水鵝

Marinated Goose with Ginger Sauce, Goose Liver, Duck Blood, Duck Intestines, Bean Curd Tofu and Peanuts

琉金龍湯極品鍋二吃

Lobster Bisque with Fresh Lobster, Scallop, Abalone, Grass Shrimps, Grouper Fillet, Squid, Shrimps and Seasonal Vegetables
Platter Hot Pot and Congee

避風塘風沙野米紅蟳

Wok Fried Mud Crab with Wild Rice, Quinoa, Corn Shoots, Broccoli, in Garlic and Crispy Rice

陳皮清燉和牛頰肉佐牛肝菌法式醬

Stewed Wagyu Beef Cheek with Tangerine Peel in Porcini Sauce

琉璃玉簪蝦滑星斑球

Wok Fried Coral Grouper Ball with Shrimps Ball and Asparagus

仙翁蟲草白玉滿香匣

Braised Cordyceps, Shredded Ham, Shredded Dried Scallop in Double Boiled Chicken Thick Soup

金牌鮑魚桂花叉燒酥佐寶島四季時果集

Baked Barbecued Pork Pastry Puffs with Abalone and Seasonal Fresh Fruit Platter

每桌新台幣 32,800 元(每桌 10 位) · 另加一成服務費

NT\$32,800 per Table for Ten Person and Subjected to 10% Service Charge.

· 茶資每人 NT\$100 起。

Minimum tea fee NT\$100.

· 自備酒水服務費：葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$800。

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