





# 2021 母親節靚皮烤鴨合宴 (需三天前預訂)

## 2021 MOTHER'S DAY ROASTED DUCK MENU

(Please Preorder 3 Days Advance)

### 粵亮手作開胃集

(滬式慢火烤麩 / 梅香蜜番茄 / 雲耳拌青木瓜)

Selection of Appetizer

### 燕絲清燉蟹粉獅子頭

Double Boiled Chicken Soup with Crab Roe Meat Ball, Baby Cabbage and Bird's Nest

### 醬爆年糕活龍蝦

Steamed Lobster with Broccoli and Rice Cake

### 招牌靚皮烤鴨二吃

(片皮烤鴨附三色餅皮 / 蘿蔓炸兩鴨肉鬆)

Roasted Duck with Homemade Pancake /

Duck Fillet with Deep Fried Bread Stick and Romaine Lettuce

### 金沙鮑魚花膠煲

Braised Fish Maw with Abalone, Mushroom, Salty Egg, Tofu and Pumpkin Mud

### 瑤柱清炒時蔬

Stir Fried Seasonal Vegetable with Dried Scallop

### 粵亮美點集 / 寰宇四季鮮果

(魚子燒賣皇 / 仙翁紅豆奶酪 / 當令水果)

Steamed Fish Roe Shu Mai / Red Bean Panna Cotta with Nostoc / Seasonal Fresh Fruit Platter

每套四人份新台幣 6,999 元  
加人加量每位新台幣 1,200 元 · 另加一成服務費  
NT\$6,999 for Four Persons, Add One Person  
NT\$1,200 and Subjected to 10% Service Charge

※ 本菜單加贈粵亮精選紅酒一瓶 (原價 \$1,518 元) , 及 \$1,000 餐飲抵用券 (限下次使用)。  
This Menu Comes with A Bottle of Selected Red Wine (original price \$1,518) and \$1,000 Coupon (for next use only).  
※ 恕無享任何優惠折扣。  
Cannot Be Use with Credit Card Discount or Other Discount.

- 茶資每人 NT\$90 起。
- 以上價格皆以新台幣計算，需另加 10% 服務費。
- 自備酒水服務費，葡萄酒每瓶 NT\$500 元，烈酒每瓶 NT\$800 元。
- 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、加拿大、澳洲、日本、紐西蘭，豬肉原產地為台灣、加拿大、荷蘭、丹麥、西班牙。

- Minimum Tea fee NT\$90.
- All prices are in TWD and subject to a 10% service charge.
- Corkage fee for beverage and wine NT\$500 per bottle ; for spirits NT\$800 per bottle.
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- This Hotel does NOT use GMO Bean products.
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# 2021 粵亮母親節限訂桌菜

## 2021 MOTHER'S DAY TABLE MENU

### 六福彩盈龍鮑

( 磯煮鮑魚 / 熟龍蝦 / 黃金香魚捲 / 甜玉米 / 彩色番茄 / 水蜜桃  
黑豆 / 小豆苗 / 紫高麗菜苗 / 洋地瓜 / 栗子地瓜 / 水耕生菜 / 和風芥子醬 )  
Boiled Abalone, Lobster and Sweet Fish Roll Salad

### 清燉花膠蟲草獅子頭

Double Boiled Chicken Soup with Fish Maw, Meat Ball, Baby Cabbage and Cordyceps

### 蝦籽紅燴一品參

Braised Sea Cucumber with Abalone, Pork, Tendons of Pork and Dried Shrimps Roe

### 招牌鴻運蒜香雞拼粵亮蝦餅

Deep Fried Chicken with Garlic and Pan Fried Shrimps Pancake

### 農村豇豆肉末蒸青斑

Steamed Grouper with Cowpea Beans and Minced Pork Sauce

### 家傳麻油糯米飯

Steamed Glutinous Rice with Superior Pork and Sesame Oil

### 仙翁金湯扒時蔬

Braised Luffa with Chicken Soup, Ginkgo and Nostoc

### 粵亮嚴選雙美點

( 雙味燒賣 / 燕窩椰汁西米露 )

Steamed Shu Mai / Coconut Milk Sago with Bird's Nest

### 季節當令生鮮果

Seasonal Fresh Fruit Platter

每桌十人份新台幣 16,800 元  
加人加量每位新台幣 1,680 元 · 另加一成服務費  
NT\$16,800 for ten Persons, Add One Person  
NT\$1,680 and Subjected to 10% Service Charge

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Cannot Be Use with Credit Card Discount or Other Discount.  
※ 本菜單可做五人份 NT\$8,888 元 ( 無贈送 ) , 另加一成服務費  
NT\$8,888 for Five Persons and Subjected to 10% Service Charge

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# 掛爐片皮烤鴨二吃

限量供應·需三天前預訂

## Roasted Duck in Two Style

( Please Preorder 3 Days in Advance )

NT\$2,580

### 第一吃

#### 片皮鴨三色餅皮 (各四片)

First Style: Duck Fillet with Hand Made Pancake

菠菜馬告  
Spinach with  
Mountain Pepper

全麥老麵  
Whole Wheat with  
Old Dough

紅蘿蔔刺蔥  
Carrot with  
Scallion



· 招牌甜麵醬 Traditional Sauce · 金蒜燒鴨醬 Duck Sauce in Thai Style with Garlic  
· 蜂蜜金桔醬 Kumquat with Honey Sauce

### 第二吃

#### 以下任選一款

Second Style: Choose of One

荔灣艇仔鴨架小米粥  
Duck with Pork Skin, Cuttlefish  
and Millet Congee

風沙韭銀炒鴨絲  
Wok-fired Duck Fillet with Leek,  
Bean Sprout and Garlic

翠玉白塔香爆鴨架  
Wok-fried Duck with Baby  
Cabbage, Basil, Scallion and  
Ginger

烈火白菜豆腐鴨骨湯  
Double Boiled Duck Soup with  
Chinese Cabbage and Tofu

蘿蔓蛋白炒鴨肉鬆  
Wok-fried Duck Fillet with Fried  
Egg White and Lettuce

### 意猶未盡想加料

Extras

三色餅皮 (各四片)  
Home Made Pancake  
NT\$280

烤鴨配料 (每款)  
蔥白 / 桂花情人果 / 哈密瓜 / 花生跳跳糖 / 黃金青木瓜 / 小黃瓜  
Scallion / Sweet Mango with Osmanthus / Melon /  
Jumping Sugar with Nut / Gold Green Papaya / Cucumber  
NT\$80

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## 燒臘 BARBECUE SELECTIONS

燒臘雙味拼盤 (以下任選 2 款)

Barbecue Platter (Choice of Two)

NT\$620

青檸焦糖松阪豬 (不可雙拼)

Caramelized Superior Pork (Cannot be Platter)

NT\$460

粵亮招牌掛爐烤鴨

Roasted Duck in Hong Kong Style

NT\$420

松露水晶雞

Chicken with Truffle Sauce

NT\$520

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### 玫瑰油雞腿

Chicken Leg with Soy Sauce

NT\$420

### 老魯柱侯牛臉肉

Braised Beef

NT\$480

### 陳醋涼拌海蜇花

Jellyfish with Vinegar

NT\$420

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## 海鮮 SEAFOOD

活青蟹料理 500g (清蒸 / 古法花菜干 / 薑蔥粉絲)

NT\$1,580

Fresh Crab

(Cooking Methods: Steamed / Steamed with Pork Slice,  
Dried Cabbage / Braised with Glass Noodle,  
Scallion and Ginger in Clay Pot)

活龍蝦料理 300g (清蒸 / 古法花菜干 / 薑蔥粉絲)

NT\$1,280

Fresh Lobster

(Cooking Methods: Steamed / Steamed with Pork Slice,  
Dried Cabbage / Braised with Glass Noodle,  
Scallion and Ginger in Clay Pot)

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活石斑料理 650g (清蒸 / 蒜茸蒸)  
Fresh Grouper  
(Cooking Methods: Steamed / Steamed with Garlic)

NT\$1,280

鮮帶子料理 (玉蘭琉璃 / 蒜炒)  
Scallop  
(Cooking Methods: Stir Fried with Kale / Stir Fried with Garlic)

NT\$720

蝦球料理 (奶香麥片 / 琉璃炒)  
Shrimps  
(Cooking Methods: Oatmeal and Salty Egg, Cream/  
Sweet Bean, Ginger and Scallion)

NT\$680

蠔皇鮑魚刺參 (位)  
Braised Abalone, Sea Cucumber with Oyster Sauce  
(Per Person)

NT\$680

海石斑菲力 (清蒸 / 豆撈汁蒸 / 琉璃炒)  
Grouper Fillet  
(Cooking Methods: Steamed / Steamed with Black Bean and Tofu /  
Stir Fried with Garlic and Scallion, Ginger)

NT\$720

草蝦料理 4 隻 (薑蔥粉絲 / 避風塘)  
Shrimp (4 Pieces)  
(Cooking Methods: Braised with Ginger and Scallion /  
Deep Fried with Garlic and Chili)

NT\$880

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## 家禽肉類

## POULTRY AND MEATS

粵亮鴻運炸子雞 (半隻) Deep Fried Chicken (Half) with Garlic	NT\$680
清燉陳皮無骨牛 Stewed Beef with Preserved Citrus	NT\$580
豬肋排料理 (君度香檳汁 / 避風塘 / 京都汁) Pork Ribs (Flavor: Champagne Cream / Deep Fried with Garlic and Chili / Peking Sauce)	NT\$460
無骨牛小排料理 (奶油黑胡椒 / 避風塘) Boneless Beef Short Ribs (Flavor: Black Pepper Cream / Garlic and Chili)	NT\$560
雞球料理 (XO 醬雞球煲 / 紅酒咕啫雞球) Deep Fried Chicken Ball (Flavor : X.O Sauce / Red Wine Sauce)	NT\$480

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燕窩瑤柱蝦蟹羹 (位)

Double Boiled Chicken Soup with Bird's Nest,  
Egg White, Shrimp and Crab Meat (Per Person)

NT\$360

鮑魚螺頭燉花膠 (位)

Double Boiled Pork Ribs Soup with Fish Maw,  
Abalone and Snail Meat (Per Person)

NT\$420

角瓜蝦仁煮鮮貝

Chicken Broth with Loofah, Shrimps Mushroom,  
Carrot and Scallop

NT\$780

黑蒜干貝雞鍋

Double Boiled Chicken Soup with Dried Scallops,  
Clams, Baby Cabbage, Glass Noodles and Black  
Garlic

NT\$1,580



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碧玉蟹黃鮑魚花膠煲 Braised Fish Maw, Abalone and Loofah with Crab Roe Sauce	NT\$1280
蘿蔔台塑牛腩筋煲 Braised Beef Brisket, Beef Tendon and Radish with Chu Hou Paste in Clay Pot	NT\$620
粵亮一品八珍海鮮煲 Braised Assorted Seafood with Chu Hou Sauce in Clay Pot	NT\$660
海鮮蟹黃豆腐煲 Braised Shrimp, Scallop, Snail Meat, Cuttlefish and Tofu with Crab Roe Sauce in Clay Pot	NT\$620
大馬蓋豆腐煲 Wok-fried Pork, Egg Tofu, Mushroom, Chives with Shrimp Sauce in Clay Pot	NT\$580

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## 季節時蔬 SEASONAL VEGETABLES

瑤柱枸杞高麗菜 NT\$400  
Stir Fried Cabbage with Wolfberry and Dried Scallop

百合雲耳炒鮮蘆筍 NT\$420  
Stir Fried Asparagus with Lily Bulbs and Fungus

娃娃菜料理 (瑤柱金湯 / 貝酥蒜炒) NT\$400  
Baby Cabbage  
(Flavor: Braised with Chicken Soup and Dried Scallop / Stir Fried with Garlic and Dried Scallop)

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- 自備酒水服務費，葡萄酒每瓶 NT\$500 元，烈酒每瓶 NT\$800 元。
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- 本餐廳使用牛肉原產地為美國、加拿大、澳洲、日本、紐西蘭，豬肉原產地為台灣、加拿大、荷蘭、丹麥、西班牙。

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## 主食 RICE / NOODLE

### XO 醬廣州蝦仁炒飯

Stir Fried Rice with Cantonese BBQ Pork,  
Shrimps in X.O Sauce

NT\$420

### 頭抽乾炒牛河

Fried Rice Noodle with Beef

NT\$420

### 海皇蟹肉乾燒炆伊麵

Pan Fried E-fu Noodles with Assorted Seafood

NT\$520

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晶瑩百花刺參餃 ( 2 粒 ) Steamed Sea Cucumber with Shrimp Dumplings	NT\$180
鮑魚燒賣皇 ( 3 粒 ) Steamed Abalone Shu Mai	NT\$220
玉帶燒賣皇 ( 3 粒 ) Steamed Scallop Shu Mai	NT\$200
鮮蝦腐皮捲 ( 3 捲 ) Deep Fried Tofu Skin Rolls Stuffed with Shrimps	NT\$250
蠔皇叉燒酥 ( 3 粒 ) Barbecued Pork Pastry Puffs	NT\$200
手作靚鳳爪 Steamed Chicken Feet in Black Bean Sauce	NT\$180
豉汁嫩排骨 Steamed Spareribs with Black Bean Sauce	NT\$180
焗皮雪山桂花包 ( 3 顆 ) Baked Barbecue Pork Buns	NT\$250
招牌臘味蘿蔔糕 ( 3 片 ) Pan Fried Turnip Cake with Sausage and Dried Shrimps	NT\$150
叉燒鮮蝦滑腸粉 ( 3 條 ) Steamed Shrimp and Barbecue Pork Rice Rolls	NT\$250

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黃金流沙包 ( 3 粒 ) Steamed Custard Buns with Salty Egg Yolks	NT\$180
楊枝甘露凍 Mango Sago Jelly with Cream and Pomelo	NT\$250
仙翁燕窩燉水梨 / 位 ( 冷 ) Braised Pear, Bird's Nest with Nostoc	NT\$280
現沖木桶豆花 約 4-5 人份 ( 熱 ) Douhua	NT\$360

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北埔東方美人  
Bai Pu Dong Fang Mei Ren

三峡碧螺春  
San Xia Bi Luo Chun

桂花乌龙  
Gui Hua Wu Long

鹿谷烏龍  
Lu Gu Wu Long

生普洱  
Raw Puer Tea

熟普洱  
Ripe Puer Tea



杉林溪烏龍 Shanlinsi Oolong Tea	NT\$150
北埔東方美人 Oriental Beauty Tea	NT\$150
1997 年普洱熟茶 <sup>*</sup> Ripe Puer Tea 1997	NT\$150
鹿谷烏龍茶 Lugu Oolong Tea	NT\$ 90
桂花烏龍 Osmanthus Oolong	NT\$ 90
三峽碧螺春 Bi Luo Chun Green Tea	NT\$ 90
魚池紅玉 (台茶 18 號) Black Tea	NT\$ 90
普洱生茶 Raw Puer Tea	NT\$ 90
菊花茶 (原片) <sup>*</sup> Chrysanthemum Tea	NT\$ 90
台灣關西仙草茶 <sup>*</sup> 1000ml Taiwan Guanxi Mesona Tea ( Bottle )	NT\$ 350
六福皇宮頤園酸梅湯 <sup>*</sup> 1000ml Leofoo Plum Juice ( Bottle )	NT\$ 350
礦泉水 Mineral Water ( Bottle ) - San Pellegrino / Panna	NT\$ 180

\* 無咖啡因 Caffeine-free

自備茶葉酌收水資 NT\$80

茶資及水資 (熱水) 皆以人頭計

Price for Bring Your Own Tea NT\$80 (Per Person)

Tea and Hot Water are Billed Per Person



# 酒類及軟性飲料類

## WINE & BEVERAGE LIST

### 啤酒 BEERS

海尼根 Heineken( 330ml )

朝日啤酒 Asahi ( 330ml )

金牌台灣啤酒 Gold Medal Taiwan Beer ( 600ml )

BOTTLE

NT\$250

NT\$250

NT\$280

### 中國茗酒 CHINESE TRADITIONAL WINE

金門高粱酒 58 度 Kinmen Kaoliang Liquor 58° ( 750ml )

精釀陳年紹興酒 Premier V.O. Shaohsing Wine ( 600ml )

NT\$1,350

NT\$700

### 粵亮精選紅白酒 RED & WHITE WINE

#### RED WINE

Robert Mondavi, Private Selection Bourbon Barrel-Aged Cabernet Sauvignon

Yellow Diamond Butterfly Red Wine

NT\$1,800

NT\$1,380

#### WHITE WINE

Robert Mondavi, Private Selection Bourbon Barrel-Aged Chardonnay

NT\$1,800

### 汽水 SOFT DRINKS

七喜 7-up

百事可樂 Pepsi Cola

CAN

NT\$200

NT\$200

### 果汁 REFRESHING JUICE

新鮮柳橙汁 Orange Juice

新鮮奇異果汁 Kiwi Juice

壺 POT / 杯 GLASS

NT\$1,200 / \$260

NT\$1,200 / \$260