

2026 粵亮廣式料理 尾牙春酒桌菜

MOONLIGHT YEAR END TABLE MENU

粵亮迎賓舞彩碟

(琥珀核果口水雞、撈汁貢菜冰捲、老酒仙翁醉薄肉、Xo 醬銀耳拌海蜇、粵亮私房小炒皇)

Chicken with Sweet Walnut/ Cuttlefish with Pickled Vegetables/ Sliced Pork with Chinese Wine/
Jellyfish with White Fungus and X.O Sauce/ Wok Fried Pork Cutlet with Pickled Radish Strips and Squid

老菜脯花膠燉烏雞(位上)

Double Boiled Black Chicken Soup with Pickled Radish, Fish Maw, Red Dates and Wolfberry

蔥薑波龍粉絲煲

Braised Boston Lobster with Grass Noodles in Ginger and Scallion Sauce

粵亮招牌靚片皮烤鴨

第一吃 - 附三色餅皮 (菠菜馬告、全麥老麵、紅蘿蔔刺蔥)

Roasted Duck Fillet with Homemade Pancake

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

黑蒜豉汁海石斑

Steamed Giant Grouper with Black Bean Sauce

北菇鮑魚燴烏參

Braised Sea Cucumber with Mushroom, Ginkgo, Fish Maw and Abalone

蝦乾百合濃湯浸角瓜

Stewed Luffa with Dried Shrimp and Lily Bulb

脆薑三味炒鴨架

Wok Fried Duck Bone with Chinese Sausage and Crispy Ginger

港式金牌叉燒酥

Baked BBQ Pork Pastry

寰宇四季時果集

Seasonal Fresh Fruit Platter

※ 每桌內含以下酒水茶飲：1. 三峽碧螺春 2. Pierre Chainier Chinon AOP 紅酒乙瓶

※ 加價 NT\$1,500 享片皮靚皮烤鴨二吃升等片皮燒鵝二吃(片皮燒鵝附三色餅皮、松露鵝油拌烏龍麵)

Upgrade to Roasted Goose in Two Styles for an additional NT\$1,500

每桌新台幣 20,800 元(每桌 10 位) · 另加一成服務費

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

※此菜單恕不適用任何優惠折扣(使用期限 2025/10/01~2026/3/31)



·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.