Lunar New Year's

粵亮

MOONLIGHT

春節精選菜單

Moonlight Cantonese Restaurant

{2027}

Menu



茶品
CHINESE TEA

梨山紅烏龍 / 每位 Lishan Alpine Red Oolong Tea	NT$160
東方美人 / 每位 Oriental Beauty Tea	NT$160
普洱熟茶 / 每位 Ripe Puer Tea	NT$160
菊花普洱熟茶 / 每位 Chrysanthemum Ripe Puer Tea	NT$160
桂花烏龍茶 / 每位 Osmanthus Oolong Tea	NT$100
文山包種茶 / 每位 Wenshan Baozhong Tea	NT$100
三峽碧螺春 / 每位 Bi Luo Chun Green Tea	NT$100
日月潭紅玉 / 每位 Sun Moon Lake Red Jade Black Tea	NT$100
* 菊花茶（原片）/ 每位 Chrysanthemum Tea * 無咖啡因 Decaffeinated	NT$100
柚香金萱 / 每位 Pomelo Jin Xuan Tea	NT$100

料理過敏原 Allergen Notice


甲殼類
Shells


堅果類
Nuts


亞硫硝酸類
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

- 茶資每人NT$100起。
- Minimum tea fee NT$100.
- 價格皆以新台幣計算，需另加10%服務費。
- All prices are in TWD and subject to a 10% service charge.
- 自備酒水服務費：葡萄酒系列每瓶NT$500；烈酒系列每瓶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，請告知現場服務人員協助您。
- Please let us know if you have and special dietary requirements, food allergies or food intolerances.
- 本飯店使用非基因改良的豆類製品。
- This hotel does NOT use GMO Bean products.



2027春節滿堂吉慶鴨合宴
2027 LUNAR NEW YEAR ROASTED DUCK MENU

粵亮手作開胃集
Assorted Appetizer

蟲草鮑膠御膳盅
Double Boiled Chicken Soup with Fish Maw, Abalone and Snail Meat

招牌靚皮烤鴨三吃
Roasted Duck in Prepared Three Styles

第一吃 - 靚皮片皮鴨附三色餅皮 (菠菜馬告、全麥老麵、紅蘿蔔刺蔥)
Duck Fillet with Three Kinds Homemade Pancake
(Spinach with Mountain Pepper / Whole Wheat with Old Dough / Carrot with Scallion)

第二吃 - XO醬蔥香爆鴨架
Wok Fried Duck Bone with Snap Pea in X.O Sauce

第三吃 - 臘味欖菜鴨鬆炒飯
Stir Fried Rice with Fried Egg White and Duck Fillet

松露龍蝦菌皇燜野米
Braised Lobster with Truffle, Wild Rice, Mushroom in Lobster Soup

金湯酸菜豆醬斑豚煲
Stewed Golden Broth with Grouper Fillet and Superior Pork and Pickled Cabbage

蟹黃蟹腿娃娃菜
Wok Fried Baby Cabbage with Crab Roe and Crab Meat

粵亮美點集
(仙翁楊枝甘露/ 干貝燒賣皇)
Mango Grapefruit Sago / Steamed Scallop Shu Mai

寰宇四季鮮果
Seasonal Fresh Fruit Platter

每套新台幣 **8,999** 元，另加一成服務費，恕不與任何優惠並用
Special Price **NT$8,999** and Subjected to 10% Service Charge.
This Offer Cannot Be Combined with Any Other Discount

神仙乾坤燒鵝・四吃
CANTONESE ROASTED GOOSE PREPARED IN FOUR STYLES

第一吃 - 神仙乾坤燒鵝附三色餅皮 (菠菜馬告、全麥老麵、紅蘿蔔刺蔥)
First Style - Roasted Goose with Three Kinds Homemade Pancake
(Spinach with Mountain Pepper / Whole Wheat with Old Dough / Carrot with Scallion)

第二吃 - 松露鵝油拌烏龍麵
Second Style - Stewed Thick Noodle in Goose Oil and Truffle Sauce

第三吃 - 桂花冰梅醬鵝腿
Third Style - Roasted Goose Leg with Plum and Osmanthus Sauce

第四吃 - 烈火津白濃鵝湯
Forth Style - Double Boiled Goose Bone Soup with Cabbage and Tofu

NT$4,990+10% / 全隻 (限量供應，建議提前預訂)
NT$4,990+10% (Whole, Please Preorder in Advance)

招牌靓皮烤鴨三吃
ROASTED DUCK IN PREPARED THREE STYLES

NT$3,690+10%

第一吃 - 靓皮烤鴨附三色餅皮
(菠菜馬告、全麥老麵、紅蘿蔔刺蔥)

First Style - Duck Fillet with Three Kinds Homemade Pancake
(Spinach with Mountain Pepper / Whole Wheat with Old Dough / Carrot with Scallion)

第二吃 - 蘿蔓松露欖菜炒鴨鬆
Wok Fried Duck Fillet with Fried Egg White, Dried Cabbage and Lettuce

第三吃 - 蟲草瑤柱鴨架湯
Third Style - Double Boiled Duck Bone Soup with Cordyceps, Cabbage and Tofu

意猶未盡想加點
EXTRAS

三色餅皮 NT$380
(蔥花馬告、全麥老麵、紅蘿蔔刺蔥各四片)
Home Made Pancake
(Scallion with Mountain Pepper / Whole Wheat with Old Dough / Carrot with Scallion)

配料 (每款) NT$100
蔥段 / 黃瓜 / 花生跳跳糖 /
櫻花蝦金沙芋絲 /川味麻香酸菜 /
金鑽星果木瓜絲
Scallion / Cucumber / Peanut Candy /
Shredded Taro Salty Egg and Dried Shrimp /
Spicy Pickled Vegetables / Shredded Papaya
Star Fruit and Pineapple Sauce

2027春節春風得意桌菜
2027 LUNAR NEW YEAR TABLE MENU

六福羊年喜慶盤
(老酒仙翁醉白蝦、五味醬澎湖冰捲、招牌掛爐烤鴨、XO醬涼拌海蜇花、老滷牛腱心)
Shrimp with Chinese Wine / Cuttlefish with Spicy Sauce/ Roasted Duck / Jellyfish with XO Sauce / Braised Beef Shank

蟲草花膠御膳盅
Double Boiled Chicken Soup with Matsutake, Fish Maw, Baby Scallop and Cordyceps

松露龍蝦菌皇燜野米
Braised Lobster with Truffle Lobster Soup

菠蘿極汁戰斧豬佐爐烤時蔬
Grilled Tomahawk Pork Chop with Pineapple Sauce and Roasted Vegetables

金湯酸菜青石斑
Stewed Grouper with Pickled Mustard Greens

吉品鮑魚燴烏參
Braised Sea Cucumber with Abalone and Pork Tendon

臘味櫻花蝦鰻魚糯米糕
Steamed Glutinous Rice with Chinese Sausage, Dried King Shrimp and Eel

蟹皇蟹腿燴時蔬
Braised Baby Cabbage with Crab Meat and Crab Roe Sauce

金玉盈門楊枝甘露
Mango Grapefruit Sago

節當令生鮮果
Seasonal Fresh Fruit Platter

每桌新台幣 **23,880**元(每桌10位)，另加一成服務費
NT$23,880 Per Table for Ten Person and Subjected to 10% Service Charge
半桌新台幣 **19,880** 元(每桌5位)，另加一成服務費
NT$19,880 Per Table for Five Person and Subjected to 10% Service Charge.

※十人桌菜內含：新鮮果汁兩壺及台灣寶島熱茶暢飲
Each Table Menu Includes Two Pitchers Fresh Juice and Unlimited Hot Tea.

※五人桌菜內含：新鮮果汁一壺及台灣寶島熱茶暢飲
Half Table Menu Includes One Pitchers Fresh Juice and Unlimited Hot Tea.

2027 春節鴻運當頭套餐
2027 LUNAR NEW YEAR SET MENU

羊年鴻運迎賓碟
（蔥油水晶雞、招牌掛爐烤鴨、涼拌海蜇花、蜜汁叉燒五花腩）
Chicken Legs with Scallion Sauce / Roasted Duck / Jellyfish with Homemade Sauce / BBQ Pork

蟲草鮑膠御膳盅
Double Boiled Chicken Soup with Abalone, Fish Maw, Baby Scallop and Cordyceps

松露龍蝦菌皇燜野米
Braised Lobster with Truffle Lobster Soup

老滷和牛頰肉佐爐烤季節時蔬
Braised Wagyu Beef Cheek with Roasted Vegetables

酸菜金湯龍虎斑
Stewed Grouper Fillet with Pickled Mustard Greens

蟹黃蟹腿燴菜膽
Braised Baby Cabbage with Crab Meat and Crab Roe Sauce

粵亮春節雙美點
（干貝魚子燒賣、仙翁楊枝甘露）
Steamed Fish Roe and Scallop Shu Mai / Mango Grapefruit Sago

寰宇季節生鮮果
Seasonal Fresh Fruit Platter

每位新台幣 **2,388** 元，另加一成服務費
NT$2,388 Per Person and Subjected to 10% Service Charge.

2027 春節鴻運當頭素食套餐
2027 LUNAR NEW YEAR VEGETARIAN SET MENU

天篷懷石寶島盤
（農家十香菜 / 欖菜豌豆仁塔 / 琥珀核果 / 貢菜拌腐竹 / 杏桃果律山藥）
Stir Fried Assorted Vegetable Shreds / Pickled Vegetables and Pea in Tart / Sweet Walnut / Tofu Rolls Skin with Pickled Vegetables / Yam with Apricot Jam

猴菇松茸燉黃耳
Boiled Vegetarian Soup with Yellow Fungus, Matsutake and Ginkgo

蠔汁北菇牛肝菌獅子頭
Braised Boletus Ball with Noble Bottle-tree

星洲麥片素錦鮮
Wok Fried Snap Bean with Mushrooms and Baby Corn

松露菌菇奶油伊府麵
Wok Fried E-fu Noodles with Scaly Tooth and Vegetables

羊肚菌百合鮮蘆筍
Stir Fried Asparagus with Morels with Lily Bulbs

老陳皮紅豆玉露、葫蘆擂茶貢糖糕
Sweet Red Bean Soup with Dried Tangerine Peel/ Hakka Tea with Peanut Candy

寰宇四季水果集
Seasonal Fresh Fruit Platter

每套新台幣 **1,980** 元，另加一成服務費
NT$1,980 Per Person and Subjected to 10% Service Charge.



港式燒臘
BARBECUE SELECTIONS

燒臘雙味拼盤(任選二)
Barbecue Platter (Choice of Two) **NT$780**

黑金叉燒皇 **NT$680**
Maltose Glazed Barbecue Pork

慢火老滷牛腱心 **NT$680**
Braised Beef Shank with Homemade Sauce

青檸焦糖松阪豬 **NT$620**
Caramelized Superior Pork

粵亮招牌掛爐烤鴨 **NT$580**
Roasted Duck in Hong Kong Style

蔥油水晶雞 **NT$560**
Chicken Leg with Scallion Oil

海鮮
SEAFOOD

活石斑料理 NT$1,980
(清蒸 / 金湯酸菜炆 / 雲腿金蒜蒸 / 黑蒜豉汁蒸)
Fresh Grouper
(Steamed / Stewed Golden Broth with Pickled Cabbage/ Steamed with Ham and Garlic Sauce / Steamed with Black Garlic Sauce)

龍蝦料理 350g NT$1,780
(蔥薑粉絲煲 / 松露蝦湯焗 / 黑蒜豉汁燒)
Fresh Lobster
(Braised Scallion and Grass Noodles / Baked with Truffle Shrimp Soup / Steamed with Black Garlic Sauce)

蠔皇鮑魚烏參煲 NT$1,380
Braised Abalone and Sea Cucumber with Chu Hou Sauce in Clay Pot

蝦球料理 NT$880
(松露香蒜炒 / 羊肚菌琉璃炒)
Shrimps
(Wok Fried with Truffle and Garlic / Stir Fried with Morels)

鮮干貝料理 NT$880
(豉汁欖菜炒 / 琥珀核果炒)
Scallop
(Wok Fried with Chinese Olive Vegetables in Black Bean Sauce / Wok Fried with Sweet Walnut)

海石斑菲力 NT$820
(麻婆豆腐 / 豉汁欖菜炒)
Grouper Fillet
(Braised with Spicy Tofu/ Wok Fried with Chinese Olive Vegetables in Black Bean Sauce)

蟹黃海鮮豆腐煲 NT$780
Braised Abalone, Shrimps, Scallop, Snail Meat, Cuttlefish and Tofu with Crab Roe Sauce in Clay Pot

明蝦料理 / 隻 NT$ 480
(花菜干古法蒸 / 鍋巴乾燒焗)
Prawn / Piece
Steamed with Traditional Sauce/ Dry Braised with Crispy Rice

價格皆以新台幣計算，需另加10%服務費
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肉品類
MEATS

粵式慢火戰斧牛 **NT$4,380**
Tomahawk Beef

砂鍋鮑魚東坡肉 **NT$1,880**
(建議分量：4人份；附手作荷葉夾4個)
Braised Pork Belly with Abalone and Pancake

粵亮脆皮功夫雞 (半隻) **NT$880**
Deep Fried Chicken (Half) with Garlic

骰子牛料理 (菌皇松露炒/ XO醬香蒜炒) **NT$880**
Diced Beef Cubes
(Wok Fried with Mushrooms and Truffle Sauce/ Wok Fried with X.O Sauce)

極汁菠蘿戰斧豬 / 3支 (加購一隻250元) **NT$ 780**
Wok Fried Tomahawk Pork Chop with Homemade Sauce

野米藤椒避風塘雞球 **NT$590**
Deep Fried Chicken Ball with Pepper and Chili

酸湯豆醬松阪豬 **NT$ 580**
Braised Superior Pork with Bean Paste-

季節時蔬
VEGETABLES

百合羊肚菌鮮蘆筍 NT$580
Stir Fried Asparagus with Morels and Fungus

娃娃菜料理 NT$580
(瑤柱金湯 / 蟹黃蟹腿)
Baby Cabbage
(Flavor: Braised with Chicken Soup and Dried Scallop / Stir Fried with Crab Roe and Crab Meat)

瑤柱小魚炆莧菜 NT$560
Stewed Amaranth with White Balt, Dried Scallop and Garlic

田園炒時蔬 NT$490
(清炒 / 蒜炒)(可素食)
Stir Fried / Stir Fried with Garlic

湯品
SOUP

濃湯蟲草津白雞鍋 NT$1,980
(建議分量：4-6人份)
Double Boiled Whole Chicken Soup with Wonton, Dried Scallops, Cabbage, Mushrooms and Glass Noodles

燕液瑤柱蟹肉羹 (每位) NT$420
Double Boiled Chicken Thick Soup with Bird's Nest, Egg White and Crab Meat (Per Person)

蟲草花膠燉土雞 (每位) NT$420
Double Boiled Chicken Soup with Fish Maw and Cordyceps (Per Person)

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主食
RICE / NOODLE

黑松露欖菜海鮮炒飯 **NT$620**
Wok Fried Rice with Truffle and Preserved Olive Vegetables and Seafood

飛天海鮮廣炒麵 **NT$580**
Deep Fried Noodles with Cuttlefish, Shrimps, Crab Meat and Scallop

海鮮乾燒伊麵 **NT$580**
Pan Fried Noodles with Scallop, Shrimp, Cuttlefish and Chives

頭抽乾炒牛河 **NT$580**
Fried Rice Noodle with Beef Slices





港式點心
DIM SUM

鮑魚燒賣皇 (3粒) — **NT$360**
Steamed Abalone Shu Mai (3 Pieces)

晶瑩鮮蝦餃 (3粒) — **NT$280**
Steamed Shrimps Dumplings (3 Pieces)

鮮蝦腐皮捲 (3捲) — **NT$280**
Deep Fried Tofu Skin Rolls Stuffed with Shrimps (3rolls)

雪山桂花包 (3粒) — **NT$280**
Baked Barbecue Pork Buns (3 Pieces)

叉燒鮮蝦滑腸粉 — **NT$260**
Steamed Shrimps and Barbecue Pork Rice Rolls

蠔皇叉燒酥 (3粒) — **NT$240**
Barbecued Pork Pastry Puffs (3 Pieces)

鮮蝦韭菜盒 (3粒) — **NT$240**
Fried Leek with Shrimps Pancake (3 Pieces)

手作靚鳳爪 — **NT$220**
Steamed Chicken Feet in Black Bean Sauce

豉汁嫩排骨 — **NT$220**
Steamed Spareribs with Black Bean Sauce

招牌臘味蘿蔔糕 (3片) — **NT$220**
Pan Fried Turnip Cake with Sausage and Dried Shrimps (3 Pieces)

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甜品
DESSERT

現沖木桶豆花 (熱，約4~5人份) **NT$420**
配料: 蜜花生、蜜紅豆、薑汁糖水
Douhua with Nut, Red Bean and Ginger Sryup (Hot)

我不是玉米 **NT$320**
Mango Sago Jelly with Cream and Pomelo

仙翁冰糖燉水梨 (每位) **NT$240**
Braised Pear with Nostoc (Per Person)

葫蘆擂茶貢糖糕 (3粒) **NT$240**
Hakka Tea with Peanut Candy (3 Pieces)

楓糖綠豆糕 (3顆) **NT$240**
Mung Bean Cake in Maple Syrup (3 Pieces)

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Moonlight
Cantonese Restaurant