萬怡酒店
COURTYARD BY MARRIOTT
台北六福
Taipei

粵亮桌席菜單

MOONLIGHT TABLE MENU A

粵亮饗賓開胃碟

蒜蓉貢菜冰捲、蜜汁叉燒皇、港式掛爐烤鴨、玉瓜涼拌海蜇頭、欖菜炒蘿蔔糕

Cuttlefish with Pickled Vegetables and Garlic/ BBQ Pork/ Roasted Duck/ Jellyfish with Homemade Sauce/ Wok Fried Radish Cake with Olive Vegetables

蟲草松茸燉玉排 (位上)

Double Boiled Pork Ribs Soup with Matsutake and Cordyceps

鍋粑藤香脆皮雞襯韭菜海鮮煎餅

Deep Fried Chicken with Garlic, Sichuan Pepper and Wild Rice,
Served with Seafood Pancake and Chives

XO 醬爆鮑魚三鮮

Wok Fried Cuttlefish, Ocean Sunfish and Abalone with XO Sauce

清蒸玉露海上鮮

Steamed Grouper with Black Bean and Fish Oil Sauce

避風塘戰斧豬佐爐烤鮮蔬

Deep Fried Bone-In Pork Chop with Chili and Garlic with Roasted Vegetables

櫻花蝦鰻魚蒸米糕

Steamed Glutinous Rice with Dried Shrimp, Mushrooms and Eel

蟹皇海鮮燴鮮蔬

Braised Luffa with Crab Roe Sauce and Seafood

葫蘆擂茶貢糖糕

Hakka Tea and Peanut Candy

寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 16,800 元(每桌 10 位)，另加一成服務費

NT$16,800 per Table for Ten Person and Subjected to 10% Service Charge.

粵 MOONLIGHT 亮

2027 尾牙春酒桌菜

MOONLIGHT YEAR END TABLE MENU

粵亮迎賓舞彩碟

(乾鍋藤椒雞、撈汁海蜇冰捲、黑金叉燒花腩、老滷牛腱心、紹興醉白蝦)

Chicken Ball with Vine Pepper/ Jellyfish with Homemade Sauce/
BBQ Pork/ Braised Beef Shank/ Shrimp with Chinese Wine

松露奶油波士頓龍蝦

Braised Boston Lobster with Cheese Cream Truffle Sauce

粵亮招牌掛爐片皮鴨

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)

金湯酸菜海石斑

Braised Golden Broth Pickled Cabbage with Grouper Fillet

北菇鮑魚燴鵝掌

Braised Abalone with Mushroom, Ginkgo and Goose Web

蟹黃蝦滑扒菜膽

Braised Baby Cabbage with Shrimp Paste and Crab Roe

花菜干臘味炒鴨架

Wok Fried Duck Bone with Dried Cauliflower and Chinese Sausage

花膠蟲草燉烏雞

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

千層蘿蔔酥餅

Baked Radish Pastry

寰宇四季時果集

Seasonal Fresh Fruit Platter

※ 加價 NT$1,999 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$1,999

※ 此菜單每桌內含 Amora 紅酒 乙瓶(產地：西班牙)

※ 早鳥優惠：凡於 2026/11/30 前預付訂金每桌 NT$3,000，即加贈每桌哈根達斯冰淇淋!!

※ 此菜單恕**不適用任何優惠折扣**(使用期限 2026/10/01~2027/3/31)

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.

粵 MOONLIGHT 亮

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粵亮桌席菜單

MOONLIGHT TABLE MENU B

五福經典饗賓碟

霸王乾椒雞球、青檸焦糖松阪豬、醉翁老酒白蝦、豉油港式小炒皇、芝麻琥珀核桃

Deep Fried Chicken Ball with Garlic and Sichuan Pepper / Caramelized Superior Pork /
Shrimp with Chinese Wine/ Wok Fried Pork Cutlet with Pickled Radish Strips and Squid/ Sweet Walnut

蟲草烏雞燉元貝(位上)

Double Boiled Silkie Chicken Soup with Cordyceps, Sliced Conch and Dried Small Scallops

古法花菜干蒸澎湖明蝦

Braised King Prawn with Grass Noodles in Traditional Sauce

粵亮招牌掛爐片皮鴨_附三色餅皮

Roasted Duck Fillet with Homemade Pancake

老滷帶骨牛小排佐松露奶油醬

Braised Bone-in Beef Short Rib with Cream Milk Truffle Sauce

瑤柱莧菜蝦滑娃菜捲

Stewed Shrimp Paste in Baby Cabbage with Amaranth Soup and Dried Scallop

酸菜豆醬海石斑

Braised Grouper with Pickled Vegetables with Bean Sauce

五福臘味蒸盅飯

Steamed Rice with Chinese Sausage and Pork Ribs

千酥蘿蔔酥餅

Baked Radish Pastry

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.

粵 MOONLIGHT 亮

※ 加價 NT$1,999 享 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$1,999

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粵亮桌席菜單

MOONLIGHT TABLE MENU C

廣府鳳城五彩碟

蟲草欖菜十香蔬/ 鴛鴦京醬炆玉豚/ 鍋巴辣跳脆骨丸

九環醬炆牛舌/ 老滷拌無骨鵝翅

Stir Fried Assorted Vegetable Shreds / Wok Fried Shredded Pork with Sweet Bean Sauce /

Deep Fried Crispy Bone Ball with Spicy Sauce/ Beef Tongue with Homemade Sauce/ Boneless Goose Wings

元貝蟲草燉響螺(位上)

Double Boiled Superior Pork with Baby Scallop and Cordyceps

XO 醬三蔥爆龍蝦

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

粵亮深井靚皮燒鵝_附三色餅皮

Roasted Goose Fillet with Homemade Pancake

鮑魚鵝掌婆參扣花腩

Braised Abalone, Goose Web, Sea Cucumber and Pork Belly with Ginkgo, Mushrooms and King Oyster Mushrooms

松露蝦湯東星斑

Steamed Coral Grouper Rolls with Shrimp Soup and Truffle

蟹黃獅子頭扒菜膽

Braised Baby Cabbage with Crab Roe Pork Ball with Pea

花膠海鮮生滾鵝架粥

Double Boiled Goose Bone Soup with Shrimps, Squid, Fish Ball, Clams and Fish Maw

招牌秧日悠游金魚餃

Steamed Shrimp Paste Dumpling in Goldfish Style

杏汁桂花百合糕/ 寶島四季時果集

Almond Osmanthus Cake/ 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.

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MOONLIGHT TABLE MENU D

粵府珍饈百味盤

菠蘿極汁鳳尾蝦/ 蔥焙宜蘭香魚/ 金磚脆皮燒肉/ 潮州滷水鵝/ 烏魚子貢菜虎皮捲

Shrimp Ball with Sweet Pineapple Sauce / Sweet Fish with Scallion/ Roasted Pork/
Marinated Goose Platter/ Mullet Roe with Pickled Vegetables in Egg Rolls

頂湯元貝燉鮑魚 (位上)

Double Boiled Chicken Soup with Abalone and Sliced Whelk

松露蝦湯鮮龍蝦

Braised Half Lobster with Wild Rice in Lobster Soup and Truffle

粵式爐烤戰斧牛

Roasted Tomahawk Steak with Chinese Toon Sauce and Deep Fried Garlic

豉汁醬爆紅蝳年糕

Stewed Mud Crab with Spicy Bean Sauce

蟲草金釀七星斑

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

琉璃玉帶鮮蘆筍

Stir Fried Asparagus with Lily Bulbs and Dried King Shrimp

魚子醬花膠刺參餃

Steamed Shrimp Paste in Sea Cucumber with Fish Maw and Caviar

燕液生磨核桃露/ 淘氣人蔘酥

Walnut Paste and Bird’ s Nest / Baked Lotus Seed Paste Cake with Ginseng

寶島四季時果集

Seasonal Fresh Fruit Platter

每桌新台幣 30,800 元(每桌 10 位)，另加一成服務費

NT$30,800 per Table for Ten Person and Subjected to 10% Service Charge.

粵 MOONLIGHT 亮