

西廂桌菜 Table Menu A

繽紛開胃餐前菜

醬滷九孔鮑 / 脆皮松坂豬 / 爽脆海蜇 / 特製素鵝卷 / 五香滷鵝翅
Baby abalone / Barbecued pork neck /
Marinated jellyfish / Smoked bean curd roll / Soy sauce braised goose wing

無花果珠貝花膠雞湯

Double boiled chicken soup, conpoy, fig, fish maw

松露金蒜烏冬大蝦

Steamed king prawn, truffle paste, garlic

漂亮招牌脆皮雞

Pearl Liang signature crispy fried chicken

鮮露火焗蒸海斑

Steamed grouper, Chinese ham, soy sauce

雲耳雪花鮮帶子

Wok fried scallop, black fungus

宮廷醬汁烤豬腱腿

Braised pork knuckle

瑤柱珍菇娃娃菜

Braised Chinese cabbage, mushroom, conpoy

荷葉珍珠雞

Lotus leaf wrapped glutinous rice and chicken

季節鮮水果 / 楊枝甘露

Fresh fruit / Mango pomelo, sago dessert

飲料專案3選1

君悅精選紅酒兩瓶 或 盒裝果汁 或 礦泉水無限暢飲
Hyatt selection red wine 2 bottles or free flow of juice or
free flow of mineral water

每桌新台幣 26,800 元+10%

NT\$26,800 per table and subject to a 10% service charge

顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶NT\$500，烈酒每瓶NT\$1,000
The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirit

珍珠桌席
Table Menu B

漂亮迎賓六彩風味盤

酒香醉雞卷 / 廣式烤鴨 / 爽脆海蜇
蘋果烏魚子 / 脆皮松坂豬 / 乾扁四季豆

Drunken chicken roll / Roasted duck / Marinated jellyfish
Dried mullet roe, apple / Barbecued pork neck / Wok fried long bean

黃湯燕窩花膠燉豬腱

Double boiled bird's nest soup, fish maw, pork shank

金磚海皇醬蒸花龍蝦

Steamed Lobster, seafood sauce

八味葷菇龍膽粒

Braised giant grouper fillet, mushroom

蝦醬燒烤戰斧犢牛排(紐西蘭)

Baked NZ veal rib, shrimp paste

漂亮八寶珍珠雞

Braised eight-treasure chicken

蠔皇海參鑲鮑魚

Braised abalone, sea cucumber

鹿茸菇濃湯浸時蔬

Coral mushroom braised seasonal vegetable

芹香花枝餅 / 鮮蝦腐皮捲

Pan fried squid cake, celery / Deep fried shrimp roll

季節鮮水果 / 現磨核桃露

Fresh fruit / Walnut cream soup

每桌新台幣 34,800 元+10%

NT\$34,800 per table and subject to a 10% service charge

顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶NT\$500，烈酒每瓶NT\$1,000
The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirit

壽宴專案桌席 Birthday party table menu

神仙祝壽

松坂叉燒 / 蔭油蒜九孔 / 豉油皇油雞 / 明爐烤鴨
爽脆海蜇 / 洛神沙拉筍 / 特製素鵝卷

Barbecued pork cheek / Baby abalone / Soy sauce braised chicken /
Cantonese roasted duck / Marinated jellyfish / Bamboo shoot salad / Smoked bean curd roll

日月昌明 | 黑蒜花膠燉烏雞湯

Double boiled black bone chicken, fish maw, fermented black garlic

松柏長青 | 松露銀絲蒸南非鮑

Steamed fresh abalone, truffle paste

生龍活虎 | 上湯燴龍蝦球

Braised lobster broth, lobster meat ball, shrimp roe

福如東海 | 古法白玉蒸海虎斑

Steamed grouper, mushroom, Chinese ham

壽與天齊 | 蠔油虎掌燴烏參

Braised sea cucumber, pork tendon, oyster sauce

祥瑞萬千 | 百果扒時蔬

Braised seasonal vegetable, ginkgo nut

金玉滿堂 | 千絲蘿蔔酥/鮮蝦腐皮捲

Crispy fried turnip roll / Deep fried bean curd sheet roll, prawn

九如之頌 | 豬腳壽麵線

Braised pork knuckle with noodle soup

蓬島長青 | 壽桃甜湯鮮果集

Dessert, Seasonal fresh fruit

飲料專案3選1

君悅精選紅酒兩瓶 或 盒裝果汁 或 礦泉水無限暢飲

Hyatt selection red wine 2 bottles or free flow of juice or
free flow of mineral water

每桌新台幣 30,800 元+10%

NT\$30,800 per table and subject to a 10% service charge

顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶NT\$500，烈酒每瓶NT\$1,000

The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirit

文定喜宴專案桌席 Wedding party table menu

天賜良緣

松坂叉燒 / 蔭油蒜九孔 / 豉油皇油雞 / 明爐烤鴨

爽脆海蜇 / 洛神沙拉筍 / 特製素鵝卷

Barbecued pork cheek / Marinated baby abalone / Soy sauce braised chicken /
Cantonese roasted duck / Marinated jellyfish / Bamboo shoot salad / Smoked bean curd roll

花好月圓 | 脆皮炸湯圓

Deep fried glutinous rice ball

天作之合 | 黑蒜花膠燉烏雞湯

Double boiled black bone chicken, fish maw, fermented black garlic

琴瑟和鳴 | 松露銀絲蒸南非鮑

Steamed fresh abalone, truffle paste

幸福美滿 | 上湯燴龍蝦球

Braised lobster broth, lobster meat ball, shrimp roe

永結同心 | 古法白玉蒸海虎斑

Steamed grouper, mushroom, Chinese ham

才子佳人 | 蠔油虎掌燴烏參

Braised sea cucumber, pork tendon, oyster sauce

白頭偕老 | 百果扒時蔬

Braised seasonal vegetable, ginkgo nut

花開富貴 | 千絲蘿蔔酥/鮮蝦腐皮捲

Crispy fried turnip roll / Deep fried bean curd sheet roll, prawn

永浴愛河 | 荷葉糯米雞

Lotus leaf wrapped glutinous rice, chicken

心心相印 | 甜湯鮮果集

Dessert, Seasonal fresh fruit

飲料專案3選1

君悅精選紅酒兩瓶 或 盒裝果汁 或 礦泉水無限暢飲

Hyatt selection red wine 2 bottles or free flow of juice or
free flow of mineral water

每桌新台幣 30,800 元+10%

NT\$30,800 per table and subject to a 10% service charge

顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶NT\$500，烈酒每瓶NT\$1,000

The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits

香粵套餐
Set Menu A

煙燻腐皮捲 / 蘋果烏魚子 / 廣式燒鴨 / 松坂叉燒 / 涼拌海蜇

Smoked bean curd roll / Dried mullet roe, apple
Roasted duck / Barbecued pork neck / Marinated jellyfish

菜膽花膠燉雞湯

Double boiled chicken soup, Chinese cabbage, fish maw

干燒意麵燴大蝦

Braised king prawn, E-Fu noodle, fish roe

花雕芙蓉龍膽斑

Steamed giant grouper fillet, Chinese yellow wine

紅燒虎掌扒烏參

Braised sea cucumber, pork tendon

醬燒帶骨豬腱腿

Braised pork knuckle

乾蠔臘味糯米飯

Steamed glutinous rice, Chinese sausage, dried oyster

季節鮮水果 / 楊枝甘露 / 精品冰淇淋

Fresh fruit / Mango pomelo, sago dessert
Ice cream

每位新台幣 2,480 元+10%

NT\$2,480 per person and subject to a 10% service charge

顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶NT\$500，烈酒每瓶NT\$1,000
The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirit

漂亮套餐
Set Menu B

洛神沙拉筍 / 酥皮松坂肉 / 酒香醉雞 / 沙拉魚子捲 / 涼拌海蜇

Bamboo shoot salad / Barbecued pork neck /
Drunken chicken / Fish roe roll / Marinated jellyfish

鹿茸菇干貝花膠烏雞湯

Double boiled black bone chicken soup, coral mushroom, dried scallop, fish maw

薑蔥焗波士頓龍蝦

Braised Boston lobster, ginger, scallion

蛋白鮮露蒸筍殼魚

Steamed Marble Goby fish, egg, soy sauce

大漠燒汁犢牛排 (紐西蘭)

Braised NZ veal rib

紅燒鮑魚燴海參

Braised abalone, sea cucumber in rich brown sauce

芹香花枝餅/鮮蝦腐皮捲

Pan fried squid cake, celery
Deep fried shrimp roll

季節鮮水果 / 現磨核桃露 / 手工蛋塔

Fresh fruit / Walnut cream soup / Baked egg tart

每位新台幣 3,480 元+10%

NT\$3,480 per person and subject to a 10% service charge

顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶NT\$500，烈酒每瓶NT\$1,000
The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirit

兒童套餐
Kid's set menu

蟹粉海鮮豆腐羹

Seafood soup, crab meat bean curd

蜜汁烤雞排

Baked chicken, honey glaze

季節野菇時蔬

Wok fried vegetable, mushroom

廣式雙寶點 或 鮮蝦炒飯

Dim sum or prawn fried rice

季節鮮水果

Fresh fruit

精緻甜點

Dessert

12歲以下兒童適用

The kids' menu is available for children under 12 years old to order

每位新台幣 1,080 元+10%

NT\$1,080 per person and subject to a 10% service charge

顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶NT\$500，烈酒每瓶NT\$1,000

The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirit

素膳套餐 Vegetarian set menu

涼拌雲耳 / 鳥巢橙汁地瓜 / 五彩蔬菜捲 / 煙燻素鵝捲
Marinated black fungus / Sweet potato orange juice /
Vegetable roll / Smoked bean curd roll

菩提菜膽佛跳牆
Mini "Buddha jump over the wall" delight soup

翠綠紅燒百寶袋
Braised assorted vegetable dumpling

野菇時蔬素黃雀
Wok fried white fungus, vegetable, mushroom

覃香蟲草花米糕
Steamed glutinous rice cake

雙色百果娃娃菜
Braised Chinese cabbage, ginkgo nut

圓籠素雙寶點
Steamed vegetarian dim sum

季節時鮮果 / 蓮子紅豆沙 / 芋香菇菇包
Seasonal fresh fruit
Sweetened red bean and lotus seed mousse
Homemade dessert

每位新台幣 2,480 元+10%
NT\$2,480 per person and subject to a 10% service charge

顧客自帶酒水需酌收自帶酒水服務費，葡萄酒每瓶NT\$500，烈酒每瓶NT\$1,000
The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirit