

Chinese Set Menu A

漂亮開胃集

明爐烤鴨、沙拉冷筍、特製素鵝卷、爽脆海蜇

Roasted duck

Bamboo shoot salad

Smoked bean cured roll

Marinated Jellyfish

花膠津白海鮮羹

Seafood soup, baby cabbage, fish maw

上湯魚子焗海大蝦

Wok fried king prawn, E-Fu noodle, fish roe, superior sauce

冬菜鮮露蒸海斑

Steamed sea grouper, preserved vegetable

蠔油原只鮑冬菇

Braised whole abalone, black mushroom, oyster sauce

酸辣紫茄嫩羊排

Wok seared New Zealand lamb chop, eggplant, hot and sour sauce

圓籠三寶點

Steamed assorted dim sum in bamboo basket

漂亮甜點水果集

Pearl Liang dessert, seasonal fruit

每位新台幣 2,200 元, 外加 10% 服務費
NT\$ 2,200 per person 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 500 元, 烈酒每瓶 1,000 元

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

Chinese Set Menu B

柚子醬龍蝦鉗、帶子

Boston lobster claw and scallop salad, pomelo dressing

猴頭菇蟲草花膠雞湯

Double boiled chicken soup, mushroom, cordyceps flower, fish maw

紅咖哩焗波士頓龍蝦、米餅

Wok fried Boston lobster, crispy rice, red curry sauce

酸辣紫茄海虎斑

Wok sea grouper, eggplant, hot and sour sauce

蠔油原隻鮑燴烏參

Braised whole abalone, sea cucumber, oyster sauce

紅酒菌菇牛腱心

Braised US beef shank, mushroom, red wine sauce

荷香蟹肉糯米飯

Steamed glutinous rice, crab meat, in lotus leaf

漂亮甜點水果集

Pearl Liang dessert, seasonal fruit

每位新台幣 3,000 元, 外加 10% 服務費
NT\$ 3,000 per person 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 500 元, 烈酒每瓶 1,000 元

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