

漂亮錦繡開胃集

酒香醉雞卷, 蜜汁叉燒, 爽脆海蜇
乾扁四季豆, 花生白丁蝦, 特製素鵝卷, 滷水牛腱
Drunken chicken roll / Barbecued pork / Marinated Jellyfish
Wok fried green bean / Crispy dried white prawn peanut
Smoked bean cured roll / Braised US beef shank

香檸紅咖哩焗大蝦、銀絲卷

Wok fried king prawn, potato, onion, carrot, silver wire roll, red curry sauce

碧綠雲耳鮮鮑帶

Wok fried abalone, scallop, black fungus

花膠津白海皇羹

Seafood soup, baby cabbage, fish maw

鮮露冬菜蒸海斑

Steamed sea grouper, preserved vegetable, ginger

洛神花焗肉排、鮮蝦腐皮捲

Baked pork rib, roselle sauce
Deep fried bean curd sheet roll, prawn

松露炒雙筍時蔬

Fried asparagus, bamboo shoot, black truffle paste

荷葉蟹肉糯米飯

Crab meat steamed glutinous rice, crab meat,
mushroom, conpoy, salted egg yolk, in lotus leaf

漂亮甜點水果集

Pearl Liang dessert combination

君悅精選紅酒 2 瓶，亦可選擇盒裝果汁或礦泉水無限暢飲
Choice of Hyatt selection red wine 2 bottles, mix juice or mineral water

每桌新台幣 22,000 元，外加百分之十服務費

NT\$22,000 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 元，烈酒每瓶 NT\$1,000 元

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

漂亮錦繡開胃集

松坂叉燒, 沙拉魚子卷, 豉油皇油雞

明爐烤鴨, 爽脆海蜇, 沙拉涼筍, 花生白丁蝦

Barbecued pork cheek / Fish roe roll / Marinated chicken

Roasted duck / Marinated Jellyfish / Bamboo shoot salad

Crispy dried white prawn, peanut

蒜蓉烏冬南非鮑

Steamed fresh whole abalone, udon noodle, garlic sauce

蜜椒碧綠炒雙脆

Wok fried scallop, prawn, bell pepper

蟲草杏鮑菇干貝花膠雞湯

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

扁尖筍蒸海虎斑

Steamed sea grouper, bamboo shoot, Yunnan ham

蠔油原隻鮑燴烏參

Braised whole abalone, sea cucumber, oyster sauce

蜜製柚子烤肋排

Roasted pork rib, pomelo sauce

松露銀杏鮮筍蔬

Wok fried vegetable, ginkgo nut, bamboo, black truffle paste

漂亮甜點水果集

Pearl Liang dessert combination

君悅精選紅酒 2 瓶, 亦可選擇盒裝果汁或礦泉水無限暢飲

Choice of Hyatt selection red wine 2 bottles, mix juice or mineral water

每桌新台幣 26,000 元, 外加百分之十服務費

NT\$26,000 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 元, 烈酒每瓶 NT\$1,000 元

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

漂亮錦繡開胃集

燻鮭魚, 酒香醉雞卷, 滷水牛腱

爽脆海蜇, 蘋果烏魚子, 松坂叉燒, 乾扁四季豆

Smoked salmon / Drunken chicken roll / Braised US beef shank
Marinated Jellyfish / Dried mullet roe, apple / Barbecued pork cheek
Stir fried green bean

沙律龍蝦鉗, 帶子

Boston lobster claw and scallop salad, fish roe sauce, mashed potato

紫芋焗烤波士頓龍蝦

Baked Boston lobster, taro crumble

猴頭菇蓮子花膠雞湯

Double boiled chicken soup, mushroom, lotus seed, fish maw

古法雲腿蒸虎斑

Steamed "Hu-dan" grouper, Yunnan ham, bamboo shoot

蠔油原只鮑烏參

Braised whole abalone, sea cucumber, oyster sauce

酸辣紫茄嫩羊排

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

漂亮美點映雙輝

燒汁鵝肉酥、鮮蝦腐皮捲

Baked goose meat puff
Deep fried bean curd roll, prawn

漂亮甜點水果集

Pearl Liang combination of dessert

君悅精選紅酒 2 瓶，亦可選擇盒裝果汁或礦泉水無限暢飲

Choice of Hyatt selection red wine 2 bottles, mix juice or mineral water

每桌新台幣 30,000 元，外加百分之十服務費

NT\$30,000 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 元，烈酒每瓶 NT\$1,000 元

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