

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

日月長明 (蒜蓉烏冬南非鮑)

Steamed fresh whole abalone, udon noodle, garlic sauce

如沐春風 (蜜椒碧綠炒雙脆)

Wok fried scallop, prawn, bell pepper

松鶴延年 (蟲草杏鮑菇干貝花膠雞湯)

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

福如東海 (扁尖筍蒸海虎斑)

Steamed sea grouper, bamboo shoot, Yunnan ham

吉祥如意 (蠔油原隻鮑燴烏參)

Braised whole abalone, sea cucumber, oyster sauce

壽比南山 (洛神花肉排, 鮮蝦腐皮捲)

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

九如之頌 (豬腳壽麵線)

String noodles soup, braised pork knuckle

蓬島長青 (壽桃甜點鮮果集)

Dessert

Seasonal fresh fruit

君悅精選紅酒 2 瓶 及 盒裝果汁 無限暢飲

Hyatt selection red wine 2 bottles and mix juice

祝賀壽字布置

每桌新台幣 26,800 元, 外加百分之十服務費

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 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