

琴瑟合鳴

(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

百年好合 (蒜蓉烏冬南非鮑)

Steamed fresh whole abalone, udon noodle, garlic sauce

花好月圓 (脆皮小湯圓)

Sweet crispy dumpling

珠聯璧合 (蜜椒碧綠炒雙脆)

Wok fried scallop, prawn, bell pepper

錦繡龍鳳 (蟲草杏鮑菇干貝花膠雞湯)

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

白首偕老 (扁尖筍蒸海虎斑)

Steamed sea grouper, bamboo shoot, Yunnan ham

緣定三生 (蠔油原隻鮑燴烏參)

Braised whole abalone, sea cucumber, oyster sauce

永浴愛河 (洛神花肉排, 鮮蝦腐皮捲)

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

心心相印 (松露銀杏鮮筍蔬)

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

佳偶天成 (漂亮甜點水果集)

Pearl Liang dessert combination

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

囍字及鮮花佈置

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