

漂亮 PEARL LIANG

台北君悦大飯店  
GRAND HYATT TAIPEI

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## 漂亮私房集 Pearl's Recipes

廣東掛爐片皮鴨(半隻/壹隻)	Cantonese Roasted Duck (Half / Whole)	850 / 1,800
生菜片鴨鬆(壹隻兩吃)	Wok Fried Minced Duck, Bamboo Shoots, Fresh Lettuce	
蘿蔔鴨湯(壹隻三吃)	Roasted Duck Soup	
古法鹽焗放山雞 (桌邊服務)	Cantonese Baked Chicken in Spicy Salt Crust (Table Side Service)	1,150
一品佛跳牆 (八人份, 需兩天前預訂)	Superior "Buddha Jump Over the Wall" Herbal Broth (For eight portions, two days advanced order is required)	6,600
麻醬山藥珍珠鮑	Pearl Abalone, Wild Yam, Sesame Dressing	400
藥膳醉雞卷	Drunken Chicken, Wolfberries, Chinese Herbs	540
鮑汁千層耳	Pig Ear Layered, Abalone Sauce	340

## 開味小菜 Appetisers

明爐燒味拼 叉燒、烤鴨、油雞	Mixed Barbecued Platter Barbecued Pork, Roasted Duck, Marinated Soya Chicken	720
明爐烤鴨	"Kao Ya" Roasted Barbecued Duck, Sour Plum Sauce	540
豉油皇油雞	"You Ji" Marinated Soya Chicken, Peanuts	540
蜜汁叉燒	"Char Siu" Honey Glazed Barbecued Pork	340
乳豬海蜇拼	"Ru Zhu" Crispy Suckling Pig, Jellyfish Salad	820

## 魚翅類 Shark's Fin

金華雞燉翅	Double Boiled "Zuisa" Shark's Fin, Jin Hwa Ham	1,900
上湯菜膽雞燉翅	Double Boiled Shark's Fin, Chicken, Chinese Cabbage, Superior Stock	1,780
蟹肉大排翅	Braised Shark's Fin, Crab Meat, Superior Bouillon	1,780

所有價格皆以新台幣計算，另須外加百分之十服務費。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

ALL PRICES ARE IN NT DOLLARS AND SUBJECT TO A 10% SERVICE CHARGE. THE CORKAGE CHARGE PER BOTTLE AT THIS RESTAURANT IS NT\$500 FOR WINES AND NT\$1,000 FOR SPIRITS.

## 羹湯類 Soups

酸辣海鮮羹	Hot and Sour Seafood Soup, Bamboo Shoots, Soft Bean Curd	400
瑤柱雲蛤羹	Dried Scallops Broth, Hasma	400
野菇燉雞湯	Double Boiled Chicken Soup, Wild Mushrooms	400

## 游水海鮮 Live Seafood

鮑魚	Fresh Abalone	480 / each
龍蝦	Rock Lobster	2,300 / each
東星斑	Spotted Garoupa	160 / 37.5gm
黃石斑	Yellow Garoupa	130 / 37.5gm
黑毛	Fish Hamou	880 / 375~450gm

有關料理方式，請與現場服務人員洽詢

For the preparation method, please contact with Service Attendance

斯里蘭卡大公蟹  
Sri - Lanka Crab

避風塘式、椒鹽炒、花雕蒸、薑蔥焗

"Bi Fang Tang" Style / Sauteed with Pepper & Fragrant Salt  
Steamed with Hua Tiao Wine / Baked with Ginger, Spring Onions

2,200 / 1000gm

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## 海鮮及貝類 Seafood Dishes

鮑魚鵝掌燴海參	Braised Abalone, Sea Cucumber, Goose Web, Oyster Sauce	760
沙茶野菇九孔鮑	Wok Fried "Jiu Kong" Abalone, Wild Mushrooms, Sha-Cha Sauce	850
豉汁鮮貝炒花枝	Wok Fried Maine Scallops, Squid, Preserved Black Bean Sauce	820
蘆筍鮮蝦球	Wok Fried Prawns, Green Asparagus, Ginger, Wolfberries	750
辣味鮮露蝦	Wok Fried Prawns, Spicy Soya Sauce	720
黑椒鱈魚柳	Wok Fried Cod Fillet, Black Pepper Sauce	860
金瓜海鮮煲	Braised Maine Scallops, Prawns, Cuttlefish, Pumpkin Sauce	860
山珍海味燴時蔬	Braised Shredded Abalone, Mushrooms, Vegetables	600

## 肉及家禽類 Meat & Poultry

香根澳洲牛柳粒	Wok Fried Australian Beef Tenderloin, Dried Bean Curd, Coriander	820
白灼澳洲嫩肥牛	Poached Australian Beef Rib Eye, Premium Soya Sauce, Onions	720
油泡松阪肉	Wok Fried Pork Cheeks, Spring Onion, Ginger	620
彩椒鳳梨咕咾肉	Sweet and Sour Pork, Pineapple, Bell Pepper	620
脆皮黃油雞(半隻)	Crispy Fried Corn Fed Chicken, Fragrant Salt (Half)	580
大千爆雞球	Wok Fried Chicken, Dried Chilli	580
鹹魚雞粒豆腐煲	Braised Chicken, Bean Curd, Salty Fish	650

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## 蔬菜類 Vegetables

腐皮豆腐扎	Braised Bean Curd Sheet, Tofu, Vegetables, Brown Sauce	500
每日時蔬	Daily Fresh Vegetables	380

## 麵飯類 Rice and Noodles

干燒伊府麵	Braised E-Fu Noodles, Straw Mushrooms, Bean Sprouts, Yellow Chives	500
醬皇乾炒牛河(台灣)	Wok Fried Flat Rice Noodles, Taiwanese Beef Tenderloin, XO Chilli Sauce	500
蟹肉瑤柱蛋白炒飯	Egg White Fried Rice, Crab Meat, Dried Scallops	500
臘味香炒飯	Fried Rice, Preserved Pork Belly, Sausage	500

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## 漂亮台灣料理 Pearl's Taiwanese Hometown Cuisine

### 開味小菜 Appetisers

活龍蝦沙拉 (一隻)	Lobster Salad (Whole)	2,300
碳烤烏魚子	Charcoal Roasted Mullet Roe, Turnip, Young Leeks	440
鹽水鵝	Salted Goose, Ginger, Basil	440
蒜泥豬頸肉	Poached Pork Neck, Garlic Sauce	340

### 湯類 Soups

台式佛跳牆 (一人份, 需預訂)	"Buddha Jump Over the Wall" Herbal Broth (For one portion, advanced order is required)	920
杞子山藥烏雞湯 (半隻 / 六人份)	Black Bone Chicken Soup, Wild Yam, Wolfberries (Half Chicken/ For six persons)	1,280

### 熱食 Hot Dishes

白玉牛仔骨	Steamed US Beef Spare Ribs, Turnips, Bean Curd Sticks, Black Pepper Sauce	920
香芋蒸排骨	Steamed Pork Spare Ribs, Taro, Rice Wine	620
三杯米酒雞	Braised Chicken, Rice Wine, Vinagar, Garlic, Basil	580
百花豆腐卷	Crispy Fried Bean Curd Sheet, Shrimp Mousse, Soft Bean Curd	580
味噌燒旗魚排	Roasted Sailfish Fillet, Miso Sauce	700
椒鹽田雞腿	Wok Fried Frog Legs, Fragrant Salt, Pepper	720
五柳海中卷	Wok Fried Squids, Sweet and Sour Sauce	500
蛋白蛤蜊煮絲瓜	Braised "Pan Hu" Luffa, Clams, Egg White	520

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## 甜點 Desserts

冰糖燉燕窩	Double Boiled Bird Nest, Rock Sugar Syrup	1,280
養生龜苓膏	Tortoise Jelly, Honey "Gui Ling Gao"	160
播沙靚湯圓	Glutinous Rice Dumplings, Ground Peanut	190
古法杏仁茶	Almond Cream Soup, Traditional Style	160
水晶桂花蓮子凍	Sweetened Scented Osmanthus Jelly, Lotus Seeds	130
椰果相思露	Sweetened Red Bean Soup, Coconut Jelly	120
清潤白河蓮藕羹	Sweetened "Bai He" Lotus Roots Broth	120
醉冰鮮果碟	Seasonal Fresh Fruit, Moscato Snow	350
冰淇淋或雪冰砂(任選三球)	Ice Cream or Sherbet (three Scoops)	340
香草、焦糖、椰子、草莓	Vanilla, Caramel, Coconut or Strawberry Ice Cream	
芒果或青蘋果雪冰砂	Mango or Green Apple Sherbet	

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