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Pearl Liang at Hyatt Taipei presents 'Wine and Dine' special September 2

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On September 2, Grand Hyatt Taipei will present a remarkable food and wine evening, with Pearl Liang Restaurant's Chef de Cuisine Chef Chien Hung Wen (see picture) and Asia's first Master of Wine, Jeannie Cho Lee.

Jeannie Cho Lee was the first Asian in the world to be honoured with the title of Master of Wine (MW). Her famous [book](#), Asian Palate, is a sophisticated wine matching guide, based on the cuisine of the ten major Asian cities. This year, she once again returns to these beautiful cities for an "Asian Palate" food and wine tour. The journey now takes her to Taipei, and she chooses to collaborate with Pearl Liang Restaurant at Grand Hyatt Taipei.

The Pearl Liang Chinese Seafood Restaurant located at the 2nd floor of Grand Hyatt Taipei is noted for its elegant contemporary furnishings and exquisite seafood cuisine, and is often the first choice for family and business events in town. This spring, Ms Pearl Liang, the owner of the restaurant, launches her brand new menu of Taiwanese hometown cuisine and invites Chef Chien Hung Wen, a native of Taiwan, who has worked as a master chef of Chinese cuisine at the Grand Millennium Beijing hotel, and is Pearl's long-time friend, to return to Taipei and share his signature Taiwanese delicacies.

In this exceptional collaboration, Chef Chien interprets, in his characteristic cooking style garnered from years of experience in Chinese cuisine, an eight-course dinner menu

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featuring classic local Taiwanese tastes. Jeannie offers her commentary and insight into different types of wine that she finds fun and complementing with the unique traits of Taiwanese cuisine.

Jeannie commented, "Wine is no longer just for Western cuisine. It is playing an increasingly important role across dining tables in Asia. More people are [appreciating](#) the flavours of food accompanied by wine and lingering over the wonderful combination of flavours. It is the new culinary fashion. I look forward to working with Chef Chien in presenting a memorable experience at Grand Hyatt Taipei."

During the evening, guests will enjoy an eight-course dinner paired with nine premium wines carefully selected by Jeannie, and culminates in an interactive session "Mastering Wine at the Taiwanese Table" with Jeannie, where she shares her professional opinions and offers advice to questions - all priced at just NT\$6,800+10% per person, which includes a copy of Asian Palate, Jeannie's 220-page coffee table book on wine and Asian cuisines, available for retail sale at US\$98.

This unique experience is hosted at Pearl Liang Chinese Seafood Restaurant at Grand Hyatt Taipei on September 2. For more information, or to make a reservation, contact our Food & Beverage Sales Department on +886 2 2720-1200 ext. 3198 or 3199. We look forward to welcoming you at the hotel.

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