

BEL-AIR INTRODUCES ALL-NEW SUMMER SET MENU

Grand Hyatt Taipei's Bel-Air Restaurant is introducing an inspirational new set menu designed by our renowned Chef Peter Hsu. The exclusive set lunch and dinner menus are sure to satisfy all epicureans and start at the economical price of just NT\$780.

From entrées, salads, soups and various main courses to desserts, the combination of the season's freshest ingredients with an authentic culinary approach means that Bel-Air's new Summer Menus are the epitome of gourmet excellence. Set lunch menus are available at NT\$780 and NT\$880, while set dinner menus are priced at NT\$1,500 and NT\$1,800. Chef Hsu of Bel-Air states, "These Summer Menus make full use of the fresh taste of seasonal ingredients, with an emphasis on value for money. In addition to meeting basic nutritional demands, Bel-Air's elegant environment and professional service provide an extravagant dining experience that you can now enjoy for less than NT\$1,000."

Set Lunch Menu

Starters

- Bel-Air Caesar Salad: A classic Caesar salad with Parma ham, which enhances the freshness and sweetness of the lettuce.
- Beetroot-Cabbage Soup with Sour Cream and Dill: Healthy and nutritious, beetroot soup has a rich taste, with a faint dill scent that should not be missed.
- Scallop and Mango Salad with Arugula and Roasted Pine Nuts: Fresh scallops complemented by juicy summer mango and the slightly bitter arugula.

NT\$780 Main Course

- Chicken Breast with Semi-Dried Tomato Dressing: Fat-free chicken breast mixed with a sweet and sour sauce is the summer's most refreshing choice.
- Grilled Sea Bass with Tarragon-Mustard Cream Sauce: Grilled fresh sea bass with a complex texture is marinated with such spices as thyme, dill and tarragon to bring

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out its excellent flavour.

NT\$850 Main Course

- Pan-Fried Veal Tenderloin: The veal is served with spinach, mashed potatoes and a porcini mushroom cream sauce that gently brings out the aroma of the meat.
- Grilled Baby Ribbon Trout with Lemon Butter Sauce: Fresh trout seasoned with salt and pepper, and grilled with thyme, accompanied by a lemon butter sauce that brings out the extraordinary flavour of the fish.

Dessert

- Mango Tart: A mango tart with lemon granite covered with sweet mango toppings is an ideal finale for lunch.

Dinner Set Menu

Starters

- Prosciutto with Green Asparagus, Yellow Frisée and Lemon Oil: The refreshing, crisp taste of green asparagus is paired with smoked ham, yellow frisée and lemon oil for an exceptional experience.
- Chicken Consommé with Pine Nut Ravioli and Vegetables: The refreshing fragrance of the pine nut ravioli is an ideal partner with the healthy chicken consommé.

Appetiser

Baked Prawn Soufflé with Dill Cream and Avruga Caviar: The innovative prawn soufflé is made with cream, shrimp stock and egg whites, while the dill cream sauce takes it to another level of delight.

NT\$1,500 Main Course

- Salmon with Roasted Bell Pepper, Potato Crisps and a Tarragon-Mustard Dressing: A specially selected salmon fillet has a little more fat and is paired with bell peppers to create a perfect blend with the tarragon-mustard dressing.
- Grilled Lamb Chop with Preserved Lemon, Broccoli Pesto and Mint Jus: A

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succulent lamb chop is served with the chef's exclusive red wine sauce and a mint jus, creating the perfect combination.

NT\$1,800 Main Course

- Garoupa with Green Beans, Pink Peppercorn-Lime Dressing and Watercress: The fine and elastic texture of the garoupa creates a wonderful contrast with the juicy fresh vegetables.
- Grilled Beef Tenderloin with Parsley Crust, Crème Potatoes, Carrots and Jus: A classic grilled beef tenderloin paired with an extravagant selection of garnishes.

Dessert

- Bitter Chocolate Tart with Mango Chibouste: A rich, bittersweet cocoa crust is filled with a smooth chocolate mousse and paired unusually with a mango chibouste to create a charming yet enticing taste.

Bel-Air's new Summer Set Menu is available now. For more information or to make a reservation, please contact Grand Hyatt Taipei's reservation centre at +886 2 2720 1200 ext. 3198 or 3199.

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