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GRAND HYATT TOKYO INTRODUCES AUTUMN 2009 PROMOTIONS

TOKYO (August 2009) --- Grand Hyatt Tokyo will offer autumn menus and accommodation packages starting September 2009 based on the theme "Art". Awareness of "Art" in the hotel is renewed as we rediscover various artistic elements during a season when nature shows off its beautiful changes during a time of harvest and when people's intellectual activities are heightened.

At **Fiorentina Pastry Boutique**, autumn favourites such as the Marrone Fair featuring fresh Japanese chestnuts used in tarts, mille-feuilles and Marron glaces. Also, to celebrate Halloween, we will also be featuring pumpkin tart, Zucca pudding and Jack O' Lantern Chocolates as fun treats.

The **French Kitchen Brasserie & Bar** will feature a "Chef Mathis Food Affairs" event, welcoming renowned Chef Reto Mathis from St. Moritz, Switzerland, from 8 to 11 October. Chef Mathis and his wife, Barbara, are the owners of five restaurants in Europe, including *La Marmite*, set in a magical location 2,486 m up in the mountains at Corvigliabahn, the final train stop in St. Moritz. He is also the founder of the St. Moritz Gourmet Festival and the World Gourmet Club, and his talents extend to creating menus for Lufthansa's First and Business Class passengers. Chef Mathis's down-to-earth cuisine is prepared with a modern twist, featuring the influence of Swiss, Italian and German ingredients.

Shunbou, Grand Hyatt Tokyo's Japanese restaurant, will serve autumn's favourite Matsutake mushrooms in traditional Kaiseki style using Matsutake in all dishes. The chef's recommendation is *Sukiyaki*, a popular Japanese dish using Matsutake mushrooms, Japanese premium beef and tofu. In this dish, Matsutake mushrooms and Japanese beef are braised in a clay pot with soy sauce, sake and sugar. The pot is covered with a clay lid to seal in the rich flavours. This menu can be enjoyed with the Japanese autumn sake "Hiya-Oroshi".

In both **Shunbou** and **Roku Roku**, the sushi restaurant, a "Taketori-Monogatari" promotion will be featured, based on the Japanese folk tale about the life of Princess Kaguya, a girl who was found inside a bamboo stalk. In **Shunbou**,

dishes will be presented in a style that follows this story. The chef recommends sashimi in layers and served on a boat-shaped platter, which represents how Princess Kaguya returned to the moon. In **Roku Roku**, nigiri sushi will be served with such seasonal ingredients on a bamboo plate. Udon noodles served with egg will depict the full moon of the 15th night; the night Princess Kaguya left Earth for the moon.

The Oak Door is pleased to introduce *California Wine and Cuisine from Jackson Wine Estates* from 27 September to 3 October, welcoming Chef Constantinos "Taki" Laliotitis, executive chef of Artisan & Estates. With extensive culinary education and experience in such prestigious establishments as *Restaurant Alain Ducasse-Le Relais de Louis XIII* in Paris and *The French Laundry* in Yountville, Chef Taki will take us on a culinary journey creating California-inspired dishes using fresh ingredients. Chef Taki draws his versatile style primarily from classic French cooking techniques to create seasonally influenced cuisine, with a specialty in seafood. Chef Taki's dishes will be paired with various boutique wines from Jackson Wine Estates that are being introduced in Japan for the first time. Jackson Wine Estates is a collection of boutique wineries and vineyards; all located in the cool California coastal regions. Each winery reflects its own terroir and its own winemakers' philosophy, resulting in beautifully balanced wines. The wines will include *Io, Syrah Ryan Road Vineyard 2005*, grown in the cool climates of the Santa Maria Valley, San Luis Obispo and Santa Ynez Valley appellations; *Freemark Abbe, Cabernet Sauvignon Bosche Napa Valley 2003* from the Rutherford appellation, which is renowned for its world-class cabernet vineyards, including *Bosche*, which was one of the first vineyards in Napa to be designated cabernet; *Pelton House Sonoma Merlot 2005*, one of few producers that sources grapes solely from Knights Valley in Sonoma County; and *La Jota Cabernet France Howell Mtn Napa Valley 2004*, founded in 1898 and first recognised at the 1900 Paris Exposition.

This fall, **Chinaroom** showcases the "Kihien" set lunch menu for the Shanghai Hangzhou promotion this autumn, using special ingredients designed to boost health. The set menu will also include a list of health benefits for each dish. Ingredients include shark's fin, Barn Swallows' nests and walnuts, all of which were favourites of the famous Yang Gui Fei, who is known as one of the four beauties of ancient China. The steamed soup is a sumptuous concoction of shark's fin, Barn Swallows' nests, scallops, pearl powder and Chinese dates. The Shanghai-Hangzhou promotion is a set dinner menu created by Hyatt Regency Hangzhou's executive sous chef, Fu Yueliang. The chef's recommendations are the "Hangzhou Dongpo" Pork Pyramid and the Crispy Mandarin Fish with Sweet and Sour Sauce. Guests can also enjoy juicy pork dumplings, which are a Shanghainese delicacy.

Grand Hyatt Tokyo's main bar, **Maduro**, will be presenting "Breezes from Caribbean" and serving the signature "Mojito", which originated in Havana, Cuba, and is well known as a favourite of the renowned novelist Ernest Hemingway. Five different types of premium vintage rum will be paired with three mature

Cuban cigars, “Cohiba Maduro 5”, which can be enjoyed accompanied by live Latin jazz music.

This autumn, we will also be offering two accommodation packages, the “Art of Beauty Stay” and the “Power Charge Stay.” The “Art of Beauty Stay” focuses on well-being and beauty, and includes a collagen-rich lunch in Chinaroom, “Kihien”, which is prepared with such luxurious ingredients as shark’s fin and Barn Swallows’ nest. Enjoy a bottle of the Hyatt wine *Canvas*, created along with the “Art of Living” concept, and also relax at NAGOMI Spa and Fitness with a mineral-rich “Collagen Recovery Facial”, which helps recover damaged skin that has been exposed to the harsh summer sun. The second package, the “Power Charge Stay”, focuses on the restoration of the body and mind, and was created for working men and women prone to stress. This package offers a “Resetting Head Massage” at NAGOMI Spa and Fitness, which is effective in relaxing the head and eyes while removing lethargy and restoring energy. Relaxed after the massage, guests can then enjoy drinks and entertainment later in the evening at Maduro, the hotel’s main bar. The following day, after waking from a good night’s rest, a healthy power breakfast awaits, with a choice of either a French breakfast or a Japanese breakfast in The French Kitchen Brasserie & Bar.

On 23 September, Grand Hyatt Tokyo is pleased to introduce the “First Experience for Kids”, an exciting event where children and their families can learn, first-hand, refined table manners in English from hotel professionals, including our executive chef, Josef Budde. Children of the same age group and their families can learn and enjoy table manner etiquette while enjoying a sumptuous menu. The event is recommended not only for young children, but also for junior high and high school students who are studying English.

About Hyatt Hotels Corporation

Hyatt Hotels Corporation, headquartered in Chicago, is a leading global hospitality company with a proud heritage of making guests feel more than welcome. Thousands of members of the Hyatt family in 45 countries strive to make a difference in the lives of the guests they encounter every day by providing authentic hospitality. The company’s subsidiaries manage, franchise, own and develop hotels and resorts under the **Hyatt®**, **Park Hyatt®**, **Andaz™**, **Grand Hyatt®**, **Hyatt Regency®**, **Hyatt Place®** and **Hyatt Summerfield Suites™** brand names and have locations under development on five continents. **Hyatt Vacation Ownership, Inc.**, a **Hyatt Hotels Corporation** subsidiary, develops and operates vacation ownership properties under the **Hyatt Vacation Club®** and **Hyatt Residence Club®** brands. As of June 30, 2009, the company’s worldwide portfolio consisted of 413 properties. For more information, please visit www.hyatt.com.

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▪ **Fiorentina Pastry Boutique**

Features signature cakes, pastries and sweets from Grand Hyatt Tokyo

Autunnale Dolce MARRONE

1 September – 31 October

Castagna ¥300

Marron tart ¥580

Fiore (baked almond cream cake with marron) ¥950

Marron mille-feuille ¥1,300

Marron glaces ¥1,900

Marrone (marrone pound cake) ¥2,300

HALLOWEEN Treats

1 – 31 October

Pumpkin Tart ¥580

Zucca Pudding ¥900

Jack O'Lantern Chocolates ¥3,500

▪ **The French Kitchen Brasserie & Bar**

Casual French brasserie and bar featuring seasonal cuisine in a lively, open kitchen and terrace environment

Champignon Promotion

1 October - 30 November

Enjoy seasonal mushrooms such as truffles, cepe mushrooms, girolle mushrooms in a variety of recipes.

Halloween Grand Buffet

30 & 31, October

6:00pm – 9:30pm

¥8,600

Pumpkin dishes will be offered at Grand Buffet during this festive season to be enjoyed with your family and friends.

Give away – Petit sweets for kids

Halloween Brunch

31 October

11:30am – 3:00pm

¥6,300

Chef Mathis Food Affairs

A Swiss food experience featuring the best of Engadine, St. Moritz mountain cuisine

8 October

Lunch

Grison's barley soup

"Charnigna" Stripes of beef tenderloin, mushrooms and red wine sauce

Polenta with dried raisins

Chocolate cake with whipped fleurette cream

Coffee or tea

¥4,000

Dinner

Grison's barley soup

Carpaccio of boiled beef and salsa verde

Steamed trout fillet with white wine and herbs sauce Zug style

Swiss chocolate symphony with blackberry ice cream

Coffee or tea

¥9,600

9 October

Lunch

Minestrone – vegetable soup, Ticino style

Sliced veal in cream sauce and golden brown Rosti potatoes

Apple fritters with vanilla sauce

¥4,000

10 October

Weekend Brunch Buffet

¥6,300

Dinner Grand Buffet

¥8,600

11 October

Weekend Brunch Buffet

¥6,300

Dinner Grand Buffet

¥8,600

▪ **Shunbou**

Featuring market-fresh ingredients grown and prepared especially for Japanese cuisine

Limited seasonal Matsutake mushroom course

1 September – 31 October

11:30pm – 2:30pm (Weekends / National Holidays – 3:00pm)

6:00pm – 10:00pm

Appetiser

Boiled vegetables with Matsutake mushroom, chrysanthemum

Clear soup

Matsutake mushroom, Japanese conger eel, prawn, mitsuba

Sushi

Matsutake mushroom

Grilled dish

Matsutake mushroom, barracuda, chestnut, ginkgo nut

Simmered dish

Matsutake mushroom and premium Japanese beef, sukiyaki style

Steamed Matsutake mushroom rice

Miso soup, pickled vegetables

Dessert

Seasonal fruits

¥25,000

Taketori-Monogatari

1-30 September

11:30am - 2:30pm (Weekends / National Holidays - 3:00pm)

Appetiser

Salmon sushi, ginkgo nut, simmered sweet fish, prawn, chestnut

Clear soup

Boiled minced lotus root
Scallop, maitake mushroom

Sashimi

Tuna mille-feuille
Pink shrimp, chicory

Grilled dish

Salmon, ginkgo nut, shimeji mushroom, carrot

Simmered dish

Turnip, eggplant, chicken meatball

Steamed matsutake mushroom rice

Steamed rice with Matsutake mushroom with vegetables

Miso soup, pickled vegetables

Dessert

Original dessert

¥6,300

▪ **Roku Roku**

Sushi and sashimi served skillfully in an open, natural setting

Taketori-Monogatari

1 September - 31 October

11 : 30am - 2 : 30pm (Saturdays/ Sundays / National Holidays - 3 : 00pm)

Appetiser

Nigiri sushi (7 pieces), egg, vinegared rice with salmon roe and sea urchin

Udon noodle with boiled egg

Dessert - Ohagi

¥3,500

▪ **The Oak Door**

A restaurant and bar featuring quality meats and seasonal produce prepared in dramatic woodburning ovens

Jackson Wine Estates Promotion

27 September - 3 October

11:30am - 2:30pm

6:00pm – 10:30pm

Lunch

Oven-roasted salmon

Confit of potato and oyster mushroom ragu

Creamy leek and chowder

Le Cream Sonoma Coast Chardonnay

Bacon wrapped Kurobuta pork tenderloin

Caraway-scented crispy polenta, Swiss chard, roasted dates
Eggs cooked at 63°C, Pompier sauce
La Jota Howell Mountain Cabernet Franc

Butternut squash and Sultana raisin tartlet
Chai ice cream, Chardonnay verjus caramel
¥5,000 (price does not include wines)

Dinner

Wood-fired Hokkaido crab with yuzu and Kumamoto tomato
Fresh hand cut Fettucini pasta
Mantanzas Creek Sauvignon Blanc

Lobster Medallions Grenobloise, Potato blini
White balsamic and coriander-glazed pearl onions, Sauteed spinach
Hartford Court Four Hearts Chardonnay

Bacon wrapped Kurobuta pork tenderloin
Caraway-scented crispy polenta, Swiss chard, roasted dates
Eggs cooked at 63°C, Pompier sauce
La Jota Howell Mountain Cabernet Franc

or

Grilled Filet of Beef
Radicchio, creamy Anson Mills white polenta
Vincotta glazed shallots, airy Parmesan emulsion
Atalon Napa Valley Cabernet Sauvignon

Nutella Bananas, and a crispy baguette
Savoury dark chocolate crumble, hazelnut ice cream
Caramel babana cremeaux, crispy batuette tuille

¥12,000 (price does not include wines)

Chef's Table Dinner Menu

Wood-fired Hokkaido crab with yuzu and Kumamoto tomato
Fresh hand cut Fettucini pasta
Mantanzas Creek Sauvignon Blanc

Bacon-wrapped sea bass/sea bream
Arborio risotto of fine herbs, micro beet greens, melted leeks
Hartford Court Pinot Noir

Grilled lavender-brined chicken two-ways
Turnips glazed in their own juices
Bok choy, cracked bulgar, foie gras and toasted pine nut salad,

Pomegranate Gastrique
IO Syrah

Grilled Filet of Beef
Radicchio, creamy Anson Mills white polenta
Vincotto glazed shallots, Airy Parmesan Emulsion
Atalon Napa Valley Cabernet Sauvignon

Warm Fuji apple and brown butter torte
Black truffle ice cream, green grapes
Arrowwood Saralee's late Harvest White Riesling

¥20,000 (price include wines)

Halloween Brunch

31 October

11:30am to 2:30pm

Dinner – 6:00pm to 10:30pm (Last entry 8:30pm)

Lunch kids plate ¥2,800

Halloween Party Plan (Dinner): All you can drink and taste ¥6,300 for 2 hours
(Above priced include tax, subject to 10% service charge)

▪ **Chinaroom**

A Chinese restaurant serving delicious Dim Sum and traditional dishes from the four great regions; Canton, Peking, Shanghai and Szechuan

Shanghai · Hangzhou Promotion KIHLEN lunch set

1 September - 31 October

11 : 30am - 2 : 30pm (Weekends & National Holidays - 3:00pm)

Appetiser delights (3 pieces)
Steamed soup, shark's fin, scallop, Chinese date, pearl powder
Assorted dim sum selection (3 pieces)
Three kinds of main course
Braised crab, chive on crispy rice fritters
Mango pudding topped with almond bean curd
Chinese sweet delicacy (Egg tart with Barn Swallows nest, Moon cake, Lychee jelly)
Chinese tea
¥4,500

Health Benefits of ingredients used in KIHLEN lunch menu

Appetiser delights (3 pieces)

Appetisers rich in fiber and Vitamin C helps the body to absorb collagen. Walnut, once known as one of the "Beauty food for aristocrats" is also included in this menu.

Steamed soup, shark's fin, bird's nest, abalone, pearl powder

This special soup possesses the three great elements of beauty elastin, hyaluronic acid and collagen.

Assorted dim sum selection (3 pieces)

Collagen is known to protect your skin's health.

Steamed dishes three types

Abalone is rich in Vitamin B2, which is essential for maintaining healthy skin while black vinegar is known to help blood circulation.

Braised crab, chive on crispy rice fritters

Carotene, the red pigmentation found in crab is converted to Vitamin A in the body.

Mango pudding topped with almond bean curd

Mango, also called beauty fruit in southern countries is rich in Vitamin A & C, Beta carotene and folate.

Egg tart, Barn Swallows nest, Moon cake, Lychee jelly

These Chinese sweet delicacy are prepared with ingredients that are known to have nutritional benefits.

Chinese tea

Catechin in green tea is known to be effective in preventing and fighting various diseases.

Shanghai · Hangzhou Promotion

1 September - 31 October

¥12,000

KIHLEN Full Moon Dinner

3 October

¥13,000

(Price includes a glass of champagne)

▪ **Maduro**

Like its name, this luxuriously designed bar is dark, rich and full-bodied

Breeze from the Caribbean

1 September - 30 November
6:00pm - 2:00am (Fridays / Saturdays - 3:00am)

Premium Vintage Rum

J.Bally Reserve de la famille ¥2,200
Ron Zacapa Centenario XO ¥2,500
Rum Nation Demerara 1975 ¥2,900
Samaroli Barbados Rum 1986 ¥3,100
Samaroli Jamaica 1982 ¥3,300

Cohiba Maduro 5 Series

Secretos ¥2,000
Magicos ¥4,000
Genios ¥5,000

Seasonal fruits champagne Mojito

White peach Mojito (September Limited) ¥1,900
Blueberry Mojito (October Limited) ¥1,900
Apple Mojito (November Limited) ¥1,900

Accommodation Packages

“Art of Beauty Stay”

Validity: 1 September to 31 October, 2009

Price:

Grand Room (single occupancy): ¥51,975 ~ ¥80,850
Grand Room (double occupancy): ¥75,075 ~ ¥103,950 (¥37,537 ~ ¥51,975 per person)
(Prices include tax and service charge, but exclude the ¥200 accommodation tax)

Package includes:

- Stay in a Grand Room
- A bottle of Hyatt Brand's "Canvas" wine
- "KIHLEN" lunch at **Chinaroom** (Chinese restaurant on 6/F)
- 60 minute facial treatment "Collagen Recovery Facial" at NAGOMI Spa and Fitness
- Access to NAGOMI Spa and Fitness

- Operation hours: 8:00am~10:00pm (last appointment 9:00pm)

- As the number of available plan is limited, we recommend that reservations are made in advance.
- Reservations will be closed at 6:00pm one day before the date.
- Advance reservations for facial treatment required.
- Cancellation: 24 hours' notice is required
- This plan may not be used in conjunction with other promotions.
- Amenities and benefits apply one time per stay.

“Power Charge Stay”

Validity: 1 September to 31 October, 2009

Price:

Grand Room (single occupancy): ¥48,510 ~ ¥77,385

Grand Room (double occupancy): ¥68,145 ~ ¥97,020 (¥34,072 ~48,510 per person)

(Prices include tax and service charge, but exclude the ¥200 accommodation tax)

Package includes:

-Stay in a Grand Room

-60 minute head spa “Resetting Head Massage” at NAGOMI Spa and Fitness

-Complimentary Entertainment Fee at MADURO (main bar)

-Power breakfast at The French Kitchen Brasserie & Bar (Either the French Breakfast or Japanese breakfast)

- Access to NAGOMI Spa and Fitness

-Operation hours: 8:00am~10:00pm (last appointment 9:00pm)

- As the number of available plan is limited, we recommend that reservations are made in advance.
- Reservations will be closed at 6:00pm one day before the date.
- Advance reservations for facial treatment required.
- Cancellation: 24 hours' notice is required
- This plan may not be used in conjunction with other promotions.
- Benefits apply one time per stay.

“First Experience for Kids” **~Learn Table Manners in English~**

23 September

Registration 11:30am; Class begins 12:00pm (Finish 2:00pm)

Grand Ballroom (3/F)

¥12,000 per person (adults and children)

Price includes original course menu, drinks and tax