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**GRAND HYATT TOKYO INTRODUCES WINTER 2010 MENUS**

**TOKYO (23 November 2009)** --- Grand Hyatt Tokyo is pleased to introduce exciting winter menus, available from January to March 2010, using fresh, seasonal, locally grown and imported ingredients, such as fruits, vegetables, meat and seafood. Selected restaurants at Grand Hyatt Tokyo will be offering a special Hot Pot promotion to warm guests during the cold winter season.

**At Fiorentina Pastry Boutique**, a line-up of delicate sweet desserts will be available to charm your Valentine. The "Will you be my Valentine? Chocolate Collection" is a gift box filled with five kinds of sweets for your special someone. The "CARRES' de chocolat" is a new chocolate box containing two pieces each of dark chocolate, milk almond chocolate and Bianci chocolate berries. From the bakery, our popular Cherry Blossom sweet soybean bread will be available again this spring. Grand Hyatt Tokyo's pastry sous chef, Shigeo Hirai, who was crowned World Chocolate Master 2009 at the World Chocolate Masters will be introducing his award winning chocolates, "Button" and "Collection" from 1 February.

**The French Kitchen Brasserie & Bar** will offer a special hot pot menu, including free-flowing sparkling wine. The chef's recommendation is the original Iwate Platinum Pork Choucroute Hot Pot created, based on Executive Chef Budde's original recipe. All Hot Pots are stewed for more than five hours with fish and meat bones that bring out the flavours of all the ingredients. Warm up this winter with a delicious Hot Pot filled with the flavours of fresh meat and vegetables.

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This winter, **Shunbou**, Grand Hyatt Tokyo's Japanese restaurant, will offer seven types of Hot Pot cooked and served to each table. The *Hot Pot of Edo Clams and Poached Tofu with Soybean* uses water from the hot springs of Ureshino in Saga Prefecture, which are known to promote healthy skin. The *Hot Pot of Collagen* and the *Hot Pot of Kyoto Vegetables and Kyoto Chicken* are also recommended for beauty-conscious guests. A line-up of Japanese sake with a dry, refreshing taste is the perfect match to pair with these dishes.

The Pot Pie, a heart-warming American home-style dish, will await guests at **The Oak Door** this winter. Enjoy the crisp texture of the baked outer crust together with the melting hot stew underneath, cooked with fresh seasonal vegetables. The set menu allows guests to choose from a selection of different meats; thereafter our chefs carefully make the Pot Pie to order. The signature wood-burning oven with its warm fire will create the perfect winter dining ambience.

This winter, **Chinaroom** is pleased to introduce a special Hot Pot dinner that includes Peking Duck and dessert, followed by Chinese petits fours. Such sumptuous ingredients as shark's fin and deer achilles tendon full of collagen are used extensively. "Shabu-Shabu"-style Miyazaki beef, minced seafood and chicken, and other exclusively selected ingredients are also added to this opulent dish. Guests can enjoy two distinguished types of soups, a light Cantonese style and a spicy Szechuan peppercorn, both of which will be accompanied by spices and condiments for guests to customise their own flavours.

**Keyakizaka**, Grand Hyatt Tokyo's Teppanyaki restaurant, will present guests with carefully selected seafood and premium beef tenderloin from the Hokuriku region, which is richly endowed with nature. These appetising gifts from the region, such as Himi yellowtail, Zuwai crab meat, premium beef tenderloin, and Kaga vegetables, will be prepared dynamically in front of guests in Teppanyaki style. At the same time, a favourite Japanese dish, Motsu Nabe, using premium Japanese beef intestines, will be served with seasonal Japanese vegetables, such as cabbage, tofu and burdock. Fresh vegetables are cooked in the pot with a flavourful stock and combined with beef intestines sautéed on a teppan plate. Enjoy Keyakizaka's original Motsu Nabe, Teppanyaki style.

On 15 February and 15 March, **Keyakizaka's** chefs will conduct a cooking seminar, introducing restaurant dishes that can be cooked at home, presenting an opportunity not to be missed to learn professional cooking skills from our chefs. With the coming of spring, when gatherings for reunions and welcome parties are often held, Keyakizaka's private dining room will offer package plans perfect for these special occasions. As part of an exclusive package, guests will enjoy the private ambience, with a private chef cooking in front of diners.

Grand Hyatt Tokyo's main bar, **Maduro**, is pleased to introduce "Aspire Night", a promotion serving delightful tapas with free-flowing beverages. The set menu starts with a six tapas appetiser box including such Spanish favourites as Jamón Ibérico Bellota and Shrimp Ajillo. A four tapas bread box follows, serving tender beef stewed with red wine, a classic Spanish dish. Free-flowing beverages include draught beer, wine, cocktails, whiskeys and spirits, and soft drinks. Delight your palate with delectable flavours as you swing to the rhythm of smooth Latin jazz.

#### **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®** brand. As of September 30, 2009, the company's worldwide portfolio consisted of 415 properties. For more information, please visit **[www.hyatt.com](http://www.hyatt.com)**

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■ **Fiorentina Pastry Boutique**

Features signature cakes, pastries and sweets from Grand Hyatt Tokyo

**St Valentine's Day**

1 – 14 February  
10:00 am – 10:00 pm

Would you be my valentine? ~chocolate collection~	¥4,800
Sweets gift box      Macaroon ¥1,000 / Chocolate ¥800 / Brownie	¥800
Carres de Chocolat (Dark chocolate, Milk chocolate almond, Bianci Chocolate berries)	¥850
BOUCHÉE AU CHOCOLAT	¥3,900

1 February ~

Button (Please ask Fiorentina Pastry Boutique for details including price)  
Collection (Please ask Fiorentina Pastry Boutique for details including price)

**White Day**

1 – 14 March

**From the Bakery**

1 – 31 March

Cherry blossoms sweet soybean bread	¥250
Cherry blossoms leaves on sweet soybean bread	¥250

■ **The French Kitchen Brasserie & Bar**

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

**Casserole de Hiver**

12 January - 28 February  
6:00 pm–10:00 pm

Amuse bouche  
Choose 1 from 5 kinds of hot pot  
Iwate platinum pork choucroute  
Braised Japanese beef cheek, red wine sauce  
Koshu chicken Pot-au-feu  
Provence Bouillabaisse  
Organic vegetables Pot-au-feu  
Cheese plate or dessert

¥6,500 (including free flow sparkling wine)

■ **Shunbou**

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

**Hot Pot Promotion in Shunbou**

8 January - 28 February  
6:00 pm - 10:00 pm

Hot pot of Edo clam and poached tofu with soybean	¥8,500
Hot pot of winter ingredient and ground Shogoin turnip	¥10,500
Hot pot of Kyoto vegetables and Kyoto chicken	¥10,500
Hot pot "Yose-nabe" (Assorted seafood, vegetables)	¥15,800
Hot pot of blow fish (Setouchi or Setonai)	¥15,800
Hot pot of spiny lobster and king crab with miso	¥15,800
Hot pot of collagen (soft shell turtle, shark's fin)	¥15,800

### **The Oak Door**

A restaurant and bar featuring quality meats and seasonal produce prepared in dramatic wood-burning ovens

#### **Winter Wood Oven Pot Pie**

1 January-28 March

Available only on weekends and national holidays

11:30 am-4:00 pm

Romain lettuce, smoked bacon, parmesan dressing

or

Chefs seasonal daily soup

Choice of one main dish from below

Chicken pie

or

Beef pie

or

Lobster pie

Daily tart selection with ice cream

Coffee or tea

¥3,500

### ■ **Chinaroom**

A Chinese restaurant serving delicious dim sum and traditional dishes from the four great regions of Canton, Peking, Shanghai and Szechuan

#### **Hot pot promotion**

11 January – 28 February

6:00 pm – 10:00 pm

Three kinds of appetiser

Peking duck (Carving service)

Hot pot (Shark's fin, sliced Miyazaki beef, Ooita live prawns, minced seafood, minced chicken, deer achilles collagen, Chiba-grown seasonal vegetables, bean curd, noodles)

Dessert (Almond bean curd custard or mango pudding)

Tea set (Chinese tea and Chinese delights)

¥8,000 per person

■ **Keyakizaka**

A Teppanyaki restaurant featuring quality meats, seafood and seasonal vegetables prepared on a Teppan grill

**Hokuriku Winter Menu**

13 January–28 February  
6:00 pm–10:00 pm

Zuwai crab flan, crab meat  
Himi yellowtail served in the pot  
Kaga vegetables, gratin style  
Premium Hokuriku beef tenderloin  
or  
Premium Hokuriku beef sirloin  
Grilled rice or risotto, miso soup, Japanese pickles  
Strawberry flambé, mascarpone ice cream  
Coffee or tea

¥21,000

**Beef Motsu (beef intestine) served in a casserole**

1-28 February  
11:00 am – 2:30 pm (weekends and national holidays -3:00 pm)  
6:00 pm – 10:00 pm

Premium Japanese beef intestine with vegetables served in a casserole ¥2,000

**KEYAKIZAKA cooking seminar**

15 February / 15 March  
3:00 pm – 5:30pm

Seafood bouillabaisse, KEYAKIZAKA style

\*Also 2 other dishes will be demonstrated by the chefs, and served to participants to enjoy.

\*KEYAKIZAKA original drink (non-alcoholic) will be included.

Maximum 20 persons

¥8,000 (Registration Fee)

**KEYAKIZAKA reunion plan at teppan private room**

15 February – 31 March  
11:00 am – 2:30 pm (weekends and national holidays -3:00 pm)  
6:00 pm – 10:00 pm

**<¥15,000 Standard plan>**

Food

Appetiser / seafood / salad / Japanese beef / Teppan rice / ice cream with chocolate sauce

Beverage (free flow for 2 hours, Last order 15 minutes before)

House brand wine (red and white), Japanese beer, soft drinks

**<¥25,000 Executive plan>**

Food

2 kinds of appetiser / seafood / Premium Japanese beef / Teppan rice / Keyakizaka specialty  
Teppan dessert

Beverage (free flow for 2 hours, Last order 15 minutes before)

Champagne (1 glass), house branded wine, shochu, Japanese beer, soft drinks

\*The above prices are tax inclusive.

\*Only 1 group (up to 6) for each meal serving period

\*Room charge is included in the package price.

■ **Maduro**

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

6:00 pm-2:00 am (to 3:00 am Fridays and Saturdays)

**“Aspire Night” Serving Tapas delight & All you can drink**

15 January–31 March

6:00 pm–10:00 pm (Last admission 8:00 pm)

Lady's charge            ¥4,800

Gentleman's charge   ¥5,800

**Food Menu**

Appetisers 6 Tapas Box

Smoked salmon

Jamón Ibérico Bellota

Shrimp Ajillo

Vineyard snails croquette

Sautéed scallop, bacon

Small raw vegetables, dip

Stewed beef with red wine sauce

Bread set 4 Tapas Box

Maduro dip, Flat bread

Brioche, Maître d'Hôtel butter

**Beverage Menu**

All you can drink for 2 hours

Draft Beer

Wine (Red, White, Sparkling)

Cocktails 20 choices

Whisky & Spirits 10 choices

Non alcoholic drinks 10 choices

\*The plan is limited to 2 hours

\*A cover charge of ¥2,100 per person applies after 10:00 pm

\*For reservations, 20 persons per day available, 1 group of up to 4 people