

Hyatt on the Bund

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Chinese Set Menu



Menu I
菜单

茂悦精美八小碟
Selection of eight appetisers

潮式卤水大拼盘
Marinated meat combination, "Chao Zhou" style

蟹粉时蔬明虾球
Prawn wok-fried, crab roe, green vegetable

珍菌土鸡炖香螺
Wild chicken double boiled soup, sea snail, mushroom

棕香麒麟蒸桂鱼
Mandarin fish steamed, bamboo shoots, Yunnan ham, mushroom

绿胡椒有机鲜茄牛柳粒
Beef tenderloin wok-fried, organic cherry tomato, fresh green pepper sauce

粤式秘制琵琶鸭
Cantonese duck roasted

瑶柱扒双蔬
Seasonal vegetables braised, conpoy sauce

烧汁海鲜炆伊面
E-fu noodle fried, seafood, teriyaki sauce

番茄牛肉半月酥
Beef puff, tomato

奶油玉米露
Sweetened corn cream soup

缤纷时令水果
Seasonal fruits

每位人民币400元另加收15%服务费 (10位起)
CNY400 per person plus 15% service charge (10 persons & above)

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Menu II
菜单

江南风味八小碟
Selection of eight appetisers

港式烧味大拼盆
Barbecued meat combination

松茸八珍芙蓉羹
Matsutake mushroom soup braised, seafood, egg white

泰国河虾仁炒肉糜酒酿汁
Thai river shrimp wok-fried, minced pork, fermented glutinous rice

茶树菇炖有机肉骨
Pork rib slow-braised, tea tree mushroom, soya sauce

鱼香银丝蒸扇贝
Half shell scallop steamed, glass noodle, sour & spicy sauce

剁椒青雪菜蒸野生黄鱼
Wild yellow croaker steamed, chili, preserved vegetable

豆豉辣椒焗羊排
Lamb chop roasted, dry chili, black bean sauce

鲍汁百灵菇烩娃娃菜
White king oyster mushroom braised, baby cabbage, abalone sauce

蟹肉滑蛋两面黄
Noodle pan fried, crab meat, egg

营养黑米汁
Sweetened wild rice soup, milk

时令水果盘
Seasonal fruits

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