



GRAND HYATT TAIPEI

雲錦套餐 Set Menu A

華饌風味盤
李庄白肉
香煎腐皮蔬
江南鳳尾魚
紹興酒醉雞
雪菜墨魚

5 Appetizers

Szechuan pork belly, garlic, homemade chili sauce

Shanghai vegetable bean curd roll

Crispy long tail anchovy

Drunken chicken, "Shao Hsing" wine, wolf berry

Poached squid, preserved mustard leaf

奶香花膠南瓜海鮮羹

Assorted seafood and pumpkin soup

紅燒北菇原隻鮑

Braised abalone, mushroom, oyster sauce

魚子燒大明蝦

Braised prawn, fish roe

塔香椒鹽一根骨

Wok fried pork knuckle, basil

烏醋汁淋山泉魚

Deep fried sea bass, vinegar sauce

紅油擔擔麵

Chili oil noodle, assorted vegetable

雲錦甜點 椰香燉雪蛤 四季生菓盤

Yun Jin Dessert

Sweet Hasama soup, coconut cream

Seasonal fruit

每位 NT\$2200+10%(2 位起)

NT\$2,200 per person and subject to a 10% service charge

顧客自帶酒水需酌收自帶酒水服務費, 葡萄酒每瓶 500 元, 烈酒每瓶 1,000 元

The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits



GRAND HYATT TAIPEI

君悅套餐 Set Menu B

華饌風味盤
老醋蜆頭
浙醋小排
江南鳳尾魚
香烤烏魚子
李庄白肉

5 Appetizers

Aged vinegar marinated jelly fish

Sweet and sour pork

Crispy long tail anchovy

Roasted mullet roe, sliced apple

Szechuan pork belly, garlic, homemade chili sauce

天麻瑤柱燉雞湯

Double boiled chicken soup, conpoy, Chinese herb

紅燒花膠原隻鮑

Braised abalone, fish maw, oyster sauce

金蒜蒸活龍蝦

Steamed lobster, garlic paste

微麻辣牛腹肉

Spicy braised beef brisket

老酒蒸龍膽魚

Steamed garoupa, aged yellow wine

芹香鱈魚水餃

Boiled cod fish dumpling, Chinese celery

雲錦甜點 椰奶燉燕窩 四季生菓盤

Yun Jin dessert

Sweet bird's nest soup, cocnut cream

Seasonal fruit

每位 NT\$3000+10%(2 位起)

NT\$3,000 per person and subject to a 10% service charge

顧客自帶酒水需酌收自帶酒水服務費, 葡萄酒每瓶 500 元, 烈酒每瓶 1,000 元

The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits



GRAND HYATT TAIPEI

饗齋套餐 Vegetarian Set Menu

華饌風味盤
雙冬燜烤麩
香煎腐皮蔬
季節蔬菜凍
金菇蟲草花
酸辣醬白玉

5 Appetizers

Braised gluten, bamboo shoot, mushroom

Pan fried bean curd roll

Vegetable terrine

Marinated Enoki mushroom, Cordyceps

Hot and sour asparagus

天麻燉野菌湯

Double boiled mushroom soup, Chinese Herb

紅燴秘製素排

Braised bean cake

腐衣牛蒡腿

Crispy fried bean curd and burdock sheet roll

上素魚香茄子

Braised eggplant, chili sauce

百合炒鮮蘆筍

Fried asparagus, lily bulb

原龍素蒸餃

Boiled vegetable dumpling

雲錦甜在心 椰汁燉銀耳 四季鮮菓盤

Yun Jin Dessert

Sweet white fungus soup, coconut cream

Fresh fruit

每位新台幣 2,000 元, 外加百分之十服務費

NT\$2,000 per person and subject to a 10% service charge

顧客自帶酒水需酌收自帶酒水服務費, 葡萄酒每瓶 500 元, 烈酒每瓶 1,000 元

The corkage charge per bottle at this restaurant is NT\$500 for wines and NT\$1,000 for spirits