



GRAND HYATT TAIPEI

映虹桌席 (10 位用)

Table menu A (10 persons per table)

華饌風味小碟

李庄白肉、紹興醉雞、江南鳳尾魚、八寶涼菜、

夫妻肺片、雙冬考麩、雪菜墨魚、杭州老醋蜆頭

Szechuan pork belly, garlic, homemade chili sauce

Drunken chicken

Crispy long tail anchovy

Marinated shredded vegetable

Wok braised spicy Taiwanese beef shank, tripe, tendon

Braised gluten, bamboo shoot, mushroom

Poached squid, preserved mustard leaf

Marinated jelly fish, aged vinegar

奶香花膠南瓜海鮮羹

Assorted seafood soup, pumpkin, fish maw

干燒大明蝦

Braised prawn, fermented wine and chili sauce

雲錦片皮烤鴨

Roasted duck

主廚 XO 醬帶子虎掌

Fried scallop and pork tendon in chef's recipe

塔香椒鹽一根骨

Deep fried pork knuckle, basil

老酒蒸石斑

Steamed garoupa, aged yellow wine

鮮蔬粉條鴨湯

Duck soup, cabbage, glass noodle

精緻甜湯 雲錦甜點 四季鮮菓盤

Yun Jin Dessert

Fresh fruit

君悅精選紅酒 2 瓶，亦可選擇盒裝果汁或礦泉水無限暢飲

Choice of Hyatt selection red wine 2 bottles, mix juice or mineral water

每桌新台幣 22,000 元，外加百分之十服務費

NT\$22,000 per table 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 NT\$500 元，烈酒每瓶 NT\$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

豐荷桌席 (10 位用)

Table menu B (10 persons per table)

華饌風味八彩盤

江南鳳尾魚、都江堰口水雞、浙醋小排、醬滷牛腱、
香煎腐皮蔬、紅油豬耳絲、杭州老醋蜆頭、芥末蒜泥中卷

Crispy long tail anchovy

Poached chicken, sesame sauce

Sweet and sour pork rib, aged vinegar

Chinese herb braised beef shank

Shanghainese bean curd roll

Spicy marinated pork ear

Marinated jelly fish, aged vinegar

Poached squid, garlic soy sauce

天麻花膠雞湯

Double boiled chicken, Chinese herb, fish maw

蟹粉百花明蝦

Braised Prawn, crab meat sauce

蠔汁花菇鮑魚

Braised abalone, mushroom, oyster sauce

主廚 XO 醬虎掌蹄筋

Wok fried pork tendon in chef's recipe

栗子燒帶骨牛排

Baked beef rib, chestnut, soy sauce

烏醋汁淋虎膽斑

Deep fried garoupa, vinegar sauce

時令燴野蔬

Braised seasonal vegetable

椰奶燉雪蛤 精緻甜點 寶島鮮菓盤

Yun Jin Dessert

Fresh fruit

君悅精選紅酒 2 瓶，亦可選擇盒裝果汁或礦泉水無限暢飲

Choice of Hyatt selection red wine 2 bottles, mix juice or mineral water

每桌新台幣 26,000 元，外加百分之十服務費

NT\$26,000 per table 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 NT\$500 元，烈酒每瓶 NT\$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

雲翔桌席 (10 位用)

Table menu C (10 persons per table)

雲錦精選前菜

蘋果烏魚子、李庄白肉、蓋椒牛腱、麻醬雞絲拉皮、
松柏常青、浙醋小排、杭州老醋蜆頭、四爺羊肉凍

Roasted mullet roe

Szechuan pork belly, garlic, homemade chili sauce

Wok braised beef shank, minced chili sauce

Shredded chicken, chilled vermicelli, sesame sauce

Chinese cabbage salad

Sweet and sour pork

Marinated jelly fish, aged vinegar

Lamb terrine

花膠松茸燉雞湯

Double boiled chicken soup, fish maw, Matsutake mushroom

上湯魚子活龍蝦

Braised lobster, superior broth sauce

蝦卵燒海參

Braised sea cucumber, shrimp roe,

鮮菇三根骨牛排

Braised beef short rib, mushroom sauce

女兒紅蒸虎膽斑

Steamed Hu dan garoupa, aged yellow wine

時令燴野蔬

Braised seasonal vegetable

芹香鱈魚水餃

Boiled cod fish dumpling

雪蛤杏仁豆腐 雲錦精緻甜點 四季鮮水菓盤

Yun Jin Dessert

Fresh fruit

君悅精選紅酒 2 瓶，亦可選擇盒裝果汁或礦泉水無限暢飲

Choice of Hyatt selection red wine 2 bottles, mix juice or mineral water

每桌新台幣 30,000 元，外加百分之十服務費

NT\$30,000 per table 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 NT\$500 元，烈酒每瓶 NT\$1,000 元

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