



珍饌套餐

Set Menu A

雲錦五色盤

李庄白肉 老醋蜆頭

江南鳳尾魚 紹興酒醉雞

蛋黃中卷

Yun Jin appetizer

Szechuan pork belly, garlic, homemade chili sauce

Marinated jellyfish, aged vinegar

Crispy long tail anchovy

Drunken chicken, "Shao Hsing" wine, wolfberry

Poached squid stuffed salted egg

珍菌牛蒡燉雞湯

Double chicken soup, Morel mushroom, burdock

原隻鮑魚椒鑲肉

Braised abalone, green pepper stuffed pork

焗烤大明蝦

Baked king prawn

醬燒豬腩排

Braised pork rib

樹子蒸海石斑

Steamed grouper, tree seed paste

紅油担担麵

Dandan noodle, chili oil, assorted vegetable

雲錦甜點

桃膠雪蛤露 四季生菓盤

Yun Jin Dessert

Sweet Hasama soup, peach resin

Seasonal fruit

每位 NT\$2280+10%(2 位起)

NT\$2,280 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

台北君悅酒店

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悦饌套餐

Set Menu B

君悦風味盤

老醋蜆頭 李庄白肉
江南鳳尾魚 蘋果烏魚子
水晶牛肉凍

Yun Jin appetizer
Marinated jellyfish, aged vinegar
Szechuan pork belly, garlic, homemade chili sauce
Crispy long tail anchovy
Roasted mullet roe, sliced apple
Taiwanese beef terrine

天麻瑤柱燉雞湯

Double boiled chicken soup, conpoy, Chinese herb

紅燒鮑魚海參

Braised abalone, sea cucumber, oyster sauce

豆豉蒸活龍蝦

Steamed lobster, black bean paste

蘑菇醬牛小排

Braised beef rib

蟲草花蒸石斑

Steamed grouper, Cordyceps, mushroom

芹香鱈魚水餃

Boiled cod fish dumpling, Chinese celery

雲錦甜點

杏仁燉燕窩 四季生菓盤

Yun Jin dessert
Sweetened bird's nest soup, almond cream
Seasonal fruit

每位 NT\$3000+10%(2 位起)

NT\$3000 per person and subject to a 10% service charge

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素食套餐

Vegetarian Set Menu

五色行運涼菜 雙冬焗麩 香煎腐皮蔬 洛神木耳凍 金菇蟲草花 梅汁紫山藥

Yun Jin appetizer

Braised gluten, bamboo shoot, mushroom
Pan fried vegetable bean curd roll
Roselle, fungus terrine
Marinated Enoki mushroom, Cordyceps
Marinated Chinese yam in plum juice

紅燒野珍菌湯

Double boiled mushroom soup, Chinese Herb

素鑲瓜環

Cucumber stuffed with minced vegetable, mushroom

主廚燒羅漢素

Lo Han Chai, Chef's recipe braised mix vegetable

香辣紫茄排

Deep-fried eggplant, chili sauce

四寶牛蕃茄盅

Baked tomato cup, assorted vegetable

麻香鮮蔬炒飯

Fried rice, vegetable, sesame oil

雲錦甜在心

紅蓮桃膠露 四季鮮菓盤

Yun Jin Dessert

Sweetened peach resin soup, red date, lotus seed
Fresh fruit

每位 NT\$2000+10%(2 位起)

NT\$2000 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

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