



君悅套餐 Hyatt set menu

君悅風味盤

紹興醉雞 老醋蜆頭 蘋果烏魚子
茶香燻魚 五味小卷

Drunken chicken
Marinated jellyfish, aged vinegar
Roasted mullet roe, sliced apple
Smoked sea bass, tea leaf
Poached squid, sweet and sour sauce

仙草花膠燉烏雞

Double boiled chicken soup, fish maw, Chinese herb

紅趣鮑魚婆參

Braised abalone, sea cucumber, red fermented rice sauce

雲式酸辣蒸龍蝦

Hot and sour sauce steamed lobster

西瓜綿剝椒龍膽石斑

Steamed giant grouper fillet, preserved chili

干邑醬犢牛排 (紐西蘭)

Braised N.Z veal rib, brown sauce

芹香鱈魚水餃

Boiled cod fish dumpling

四季生果盤/雲錦手工甜點

蘋果燉雪蛤

Seasonal fruit/Yun Jin dessert
Sweet Hasma soup

每位新台幣 3,480 元+10% (2位起)

NT\$3,480 per person and subject to a 10% service charge (at least 2 Person)

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



兒童套餐 Kid's set menu

番茄蛋花湯

Tomato and egg soup

香酥雞丁

Crispy fried chicken

野菇季節蔬

Wok fried seasonal vegetable

芹香鱈魚水餃 或 鮮蝦仁炒飯

Cod fish dumpling

or

Fried rice, shrimp

四季生果盤/精選甜點

Fresh fruit / Daily dessert

12歲以下兒童適用

The kids' menu is available for children under 12 years old to order

每位新台幣 1,080 元+10%

NT\$1,080 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



素食套餐 Vegetarian set menu

上素迎賓盤

賽雞鮮菌 雙冬焗麩
香煎腐皮蔬 金菇蟲草花 水晶蔬菜凍
Abalone mushroom
Braised gluten, bamboo shoot, mushroom
Bean curd roll
Marinated Enoki mushroom
Vegetable terrine

山胡椒腐竹淮山盅

Steamed Chinese yam, bean curd sheet, wild peppercorn

金瓜醬淋薯排

Braised potato, pumpkin sauce

栗芋園融菜

Braised assorted vegetable, taro, chestnut

酸甜紫茄條

Deep fried eggplant, sweet and sour sauce

菌菇甘蔗筍

Braised sugarcane shoot, mushroom

鮮蔬担担麵

Dan Dan noodle, vegetable

四季生果盤 / 手工甜點

精緻甜湯

Fresh fruit / Daily dessert

每位新台幣 2,480 元+10%

NT\$2,480 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



豐悅套餐 Luxury set menu

五彩風味盤

水晶牛肉凍 江南鳳尾魚 浙醋小排
香煎腐皮蔬 香烘烏魚子

Beef terrine

Crispy long tail anchovy

Sweet and sour pork rib

Shanghainese vegetable bean curd roll

Grilled mullet roe

花膠牛蒡燉雞湯

Double boiled chicken soup, fish maw, burdock

干燒明蝦脆鍋巴

Braised king prawn, crispy rice cracker, sweet chili sauce

碧綠炒干貝槍魷

Wok fried scallop, squid, green vegetable

麥冬燒豬腱骨

Braised pork knuckle, Chinese herb

馬告蔭筍海石斑

Steamed grouper fillet, wild pepper corn, preserved bamboo shoot

老薑麻油雞飯

Steamed glutinous rice, sesame oil, ginger

四季生果盤/精緻甜點

酒釀芝麻湯圓

Fresh fruit/Yun Jin dessert

Rice dumpling soup, fermented wine

每位新台幣 2,480 元+10%

NT\$2,480 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



荷悅桌席 Table Menu A

10 位用 (10 persons per table)

華饌繽紛盤

老醋蜆頭 醬滷牛腩 雙冬焗麩 豌豆雞絲涼皮
江南鳳尾魚 五味小卷 李庄白肉

Combination of appetizers

花膠牛蒡燉雞湯

Double boiled chicken soup, fish maw, burdock

金湯燒大蝦

Braised king prawn, pumpkin sauce

雲錦片皮鴨

Yun Jin roasted duck

碧綠海三鮮 (螺肉 海香菇 鮮干貝)

Wok fried scallop, squid, sea conch

麥門冬燒子排

Braised pork rib, Chinese herb

雪菜魚子蒸石斑

Steamed grouper fillet, pickled mustard leaf, fish roe

鮮蔬鴨湯米粉

Duck soup, cabbage, rice vermicelli

精緻甜湯 雲錦手工甜點 寶島鮮菓盤

Daily dessert soup, Yun Jin dessert

Fresh seasonal fruit

飲料專案3選1

君悅精選紅酒兩瓶 或 盒裝果汁 或 礦泉水無限暢飲

Hyatt selection red wine 2 bottles or free flow of juice or
free flow of mineral water

每桌新台幣 26,800 元+10%

NT\$26,800 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



映悅桌席 Table Menu B

10 位用 (10 persons per table)

雲錦八彩盤

紅油耳絲 江南鳳尾魚 夫妻肺片 浙醋小排
麻醬腐皮蔬 燒椒皮蛋 紹興醉雞 蘋果烏魚子

Combination of appetizers

仙草花膠燉烏雞

Double boiled chicken, fish maw, Chinese herb

松露醬燒龍蝦

Wok braised lobster, truffle sauce

蠔汁婆參花菇鮑魚

Braised abalone, sea cucumber, oyster sauce

合菜炒鮮貝蝦球

Wok fried prawn, scallop, egg, assorted vegetable

蜜椒醬帶骨牛小排

Braised U.S beef rib, sweet chili sauce

西瓜綿剝椒蒸虎膽

Steamed grouper fillet, preserved chili

金瓜炒米粉

Wok fried rice vermicelli, pumpkin paste

杏仁燉雪蛤 精緻甜點 寶島鮮菓盤

Sweetened Hasma soup, almond cream

Yun Jin dessert, Fresh seasonal fruit

飲料專案3選1

君悅精選紅酒兩瓶 或 盒裝果汁 或 礦泉水無限暢飲
Hyatt selection red wine 2 bottles or free flow of juice or
free flow of mineral water

每桌新台幣 34,800 元+10%

NT\$34,800 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



喜宴文定桌席 Wedding Table Menu

10 位用 (10 persons per table)

比翼雙飛

茶香燻魚 醬滷牛腱 李庄白肉 紹興醉雞
麻醬腐皮蔬 雙冬焯麵 杭州老醋蜆頭 五味小卷

Combination of appetizers

花好月圓

Deep fried glutinous rice ball

鸞鳳和鳴 (仙草花膠燉烏雞)

Double boiled chicken soup, fish maw, Chinese herb

珠聯璧合 (蟹粉扒明蝦)

Wok braised prawn, crab meat sauce

情比金堅 (金蒜蒸活鮑)

Steamed abalone, garlic

心心相印 (碧綠鮮貝炒雙脆)

Wok fried scallop, squid

永結同心 (干邑醬犢牛排)

Braised veal rib, brown sauce

和樂魚水 (女兒紅蒸虎膽)

Steamed grouper fillet, aged yellow wine

神仙眷侶 (荷葉蒸米糕)

Lotus leaf steamed rice cake

杏仁燉雪蛤 手工甜點 寶島鮮菓盤
Sweetened Hasma soup, almond cream,
Yun Jin dessert, Fresh seasonal fruit

飲料專案3選1

君悅精選紅酒兩瓶 或 盒裝果汁 或 礦泉水無限暢飲
Hyatt selection red wine 2 bottles or free flow of juice or
free flow of mineral water

每桌新台幣 30,800 元+10%

NT\$30,800 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



壽宴桌席 Birthday Celebration Table Menu

10 位用 (10 persons per table)

八仙獻壽

茶香燻魚 醬滷牛腱 李庄白肉 紹興醉雞
雙冬焯麩 浙醋小排 杭州老醋蜆頭 五味小卷
Combination of appetizers

鶴齡延年 (仙草花膠燉烏雞)

Double boiled chicken soup, fish maw, Chinese herb

天倫永享 (蟹粉扒明蝦)

Wok braised prawn, crab meat sauce

花開富貴 (金蒜蒸活鮑)

Steamed abalone, garlic

壽比南山 (碧綠鮮貝炒雙脆)

Wok fried scallop, squid

日月同光 (干邑醬犢牛排)

Braised veal rib, brown sauce

福如東海 (女兒紅蒸虎膽)

Steamed grouper fillet, aged yellow wine

萬壽無疆 (豬腳壽麵線)

Braised pork knuckle noodle soup

杏仁燉雪蛤 手工壽桃 寶島鮮菓盤

Sweetened Hasma soup, almond cream

Yun Jin dessert, Fresh seasonal fruit

飲料專案3選1

君悅精選紅酒兩瓶 或 盒裝果汁 或 礦泉水無限暢飲

Hyatt selection red wine 2 bottles or free flow of juice or
free flow of mineral water

每桌新台幣 30,800 元+10%

NT\$30,800 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