



月涵桌席(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

蓋椒牛腩(台灣牛肉) 麻醬腐皮蔬 蛋黃中卷 杭州老醋蜆頭

Szechuan pork belly, garlic, homemade chili sauce, Drunken chicken, "Shao Hsing" wine, wolfberry
Crispy long tail anchovy, Marinated assorted vegetable
Wok braised spicy beef shank, minced chili paste
Vegetable bean curd roll, sesame sauce Squid stuffed salted egg
Marinated jellyfish, aged vinegar

花膠干貝牛蒡燉雞湯

Double boiled chicken soup, fish maw

塔香椒鹽大明蝦

Deep fried prawn, basil

雲錦片皮鴨

Yun Jin roasted duck

宮保鮮貝雙脆

Wok fried scallop, squid, chili

蘑菇醬燒豬肋排

Wok fried pork rib, mushroom sauce

鹹冬瓜菜圃蒸石斑

Steamed grouper, salted melon

鮮蔬粉條鴨湯

Duck soup, cabbage, glass noodle

精緻甜湯 雲錦手工甜點 寶島鮮菓盤

Yun Jin Dessert

Daily dessert soup 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 22,800 元 · 外加百分之十服務費

NT\$22,800 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

台北君悅酒店

GRAND | HYATT

TAIPEI



錦絹桌席(10 位用)

Table Menu B (10 persons per table)

華饌風味八彩盤

江南鳳尾魚 麻醬口水雞 雲南大薄片 醬滷牛腱(台灣牛肉)

八寶涼菜 浙醋小排 杭州老醋蜆頭 蛋黃中卷

Crispy long tail anchovy, Poached chicken, sesame sauce

Yunnan style sliced pork salad, Chinese herb braised beef shank

Marinated assorted vegetable, Sweet sour pork rib

Marinated jellyfish, aged vinegar, Squid stuffed salted egg

羊肚菌松茸燉雞湯

Double boiled chicken, Morel mushroom

魚香海大蝦

Wok braised prawn, chili sauce

蠔汁花膠虎掌鮑魚

Braised abalone, fish maw, pork tendon,

XO 醬鮮貝炒雙脆

Wok fried scallop, squid, XO sauce

剝椒火焰帶骨牛(美國牛肉)

Braised U.S beef rib, chopped chili paste

女兒紅蒸虎膽

Steamed grouper, aged yellow wine

時蔬過橋米線

Yunnan noodle soup

椰奶燉雪蛤 雲錦精緻甜點 寶島鮮菓盤

Sweetened hasma soup, coconut cream

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 26,800 元 · 外加百分之十服務費

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

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TAIPEI



君悅桌席(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 蓋椒牛腩(台灣牛肉) 八寶涼菜

茶香燻魚 浙醋小排 杭州老醋蜆頭 麻醬口水雞

Roasted mullet roe, apple Szechuan pork belly, garlic, homemade chili sauce

Wok braised beef shank, minced chili, Marinated assorted vegetable

Tealeaf smoked fish fillet, Sweet and sour pork rib

Marinated jellyfish, aged vinegar, Poached chicken, sesame sauce

雲錦花膠鮑魚羹裡藏

Double boiled chicken soup, fish maw, Matsutake mushroom

金蒜蒸活龍蝦

Steamed lobster, garlic sauce

蝦籽燴海婆參

Braised sea cucumber, shrimp roe

栗子燒牛仔骨(美國牛肉)

Braised U.S beef short rib, chestnut

女兒紅蒸虎膽斑

Steamed Hudan grouper, aged yellow wine

八寶燴野蔬

Braised seasonal vegetable

蟹粉貓耳朵

Handmade noodle soup, crab meat

雪蛤杏仁豆腐 雲錦精緻甜點 四季鮮水果盤

Almond pudding, hasama

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 33,800 元 · 外加百分之十服務費

NT\$33,800 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

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