

The Grill Menu

套餐包含開胃菜、湯品、主菜、甜點或水果、咖啡或茶

Set menu will including appetizer, soup, main course, dessert/fruit and coffee/tea

開胃菜 Appetizer	單點 A la carte
炙煎北海道干貝配馬里蘭蟹肉餅、雷穆勒醬汁 (套餐須加價 120 元) Seared Hokkaido scallop, Maryland crab cake, remoulade sauce (An additional NT\$120 will be charged when order set menu)	600
水煮鮮蝦、珍珠鮭魚子、油拌綠胡椒黃瓜 Poached shrimp, salmon pearl, cucumber, pepper oil	360
主廚沙拉 Chef's salad	380
炙煎鴨肝、鳳梨莎莎、甜甜圈、濃縮巴薩米克甜醋 Seared duck liver, pineapple salsa, donut, balsamic reduction	580
湯 Soup	
每日例湯 Soup of the day	360
配菜嚴選加點 Addition side dish order	
炙煎魚子醬北海道干貝、茶香檸檬奶油醬汁 / 兩顆 Seared Hokkaido scallop, tea flavored lemon butter sauce / 2 each	480
爐烤奶油大蝦 / 兩隻 Oven baked prawn / 2 each	880
帕瑪森乾酪松露薯條 Truffled French fries, parmesan cheese	260
水煮青花椰菜、櫛瓜、檸檬橄欖油、海鹽 Poached broccoli, zucchini, lemon olive oil, sea salt	180
奶油厚切香草野菇 Buttered field mushrooms, herb	180
辣味蜂蜜爐烤小馬鈴薯、脆培根、切達乾酪 Oven roasted baby potato, honey and chili, cheddar cheese	260

如果您對某種食物過敏或不適請先告訴我們。

所有價格皆以新台幣計算另需外加百分之十服務費。

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。

Please inform your service attendant if you have any Dietary or Allergies.

All prices are in NT dollars and subject to a 10% service charge.

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



GRAND HYATT TAIPEI

主菜類 Main course

直火烙烤 Grill around the world

單點 / 套餐
A la carte / Set

經典黛安美國菲力牛排 120 公克、牛肝菌白蘭地醬汁 U.S. beef tenderloin 120g, porcini, brandy butter sauce, steak Diane style	2000 / 2990
法式羅西尼美國菲力牛排 120 公克 U.S. beef tenderloin 120g, duck liver, truffle, Rossini style	2100 / 3090
美國肋眼牛排 400 公克、爐烤奶油大蝦 (雙人共享) U.S. prime beef rib eye 400g, oven baked prawn(for two persons)	4200 / 6180
豪邁美國肋眼牛排 400 公克 U.S. prime beef rib eye 400g	3200 / 4190
英國威靈頓公爵式美國菲力牛排 160 公克 “ 限量供應 ” U.S. Beef tenderloin 160g, Wellington style “ LIMITED ”	2380 / 3370
日本炭香頂級和牛紐約客牛排 120 公克 J.P. Smoke flavored Wagyu A5 beef New York steak 120g	2900 / 3890
台灣香煎海鱸菲力、日本馬糞海膽白酒醬汁 T.W. Sea bass fillet, sea urchin white wine sauce	1480 / 2470
西班牙伊比利戰斧豬排 E.S.P. Iberico pork chop	2200 / 3190
紐西蘭烙烤頂級和羊排 N.Z. Grilled TE MANA lamb chop	2200 / 3190
香煎台灣胭脂鴨胸、洛神花油醋 T.W. Canard rouge, roselle vinaigrette	2200 / 3190

甜點

Dessert

寶艾每日精選甜點 Bel Air dessert of the day	380
季節新鮮水果 Seasonal fresh fruit	360

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