



錦絹桌席(10 位用)

Table Menu B (10 persons per table)

江南鳳尾魚 雲南大薄片 李庄白肉 紹興醉雞

八寶涼菜 浙醋小排 杭州老醋蜆頭 蛋黃中卷

Crispy long tail anchovy, Yunnan style sliced pork salad,
Szechuan pork belly, garlic, homemade chili sauce Drunken chicken, "Shao Hsing" wine, wolfberry

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

栗子燒帶骨牛(美國牛肉)

Braised U.S beef rib

女兒紅蒸虎膽

Steamed grouper, aged yellow wine

時蔬過橋米線

Yunnan noodle soup

杏仁燉雪蛤 精緻甜點 寶島鮮菓盤

Yun Jin Dessert Fresh fruit

盒裝果汁或礦泉水無限暢飲

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

台北君悅酒店

GRAND | HYATT

TAIPEI