



GRAND HYATT TAIPEI

## 前菜 Appetizer

雙冬焯麩	\$240
Braised gluten, bamboo shoot, mushroom	
麻醬腐皮蔬	\$280
Shanghainese vegetable bean curd roll, chili sesame sauce	
 擺夷手撕雞	\$290
Yunnan style marinated shredded chicken	
江南鳳尾魚	\$310
Crispy long tail anchovy	
 涼拌半天花	\$310
Betal nut flower salad	
八寶涼菜	\$320
Marinated assorted vegetable	
蛋黃中卷	\$320
Squid staffed salty egg	
 紅油豬耳絲	\$320
Spicy marinated pork ear, spring onion	

所有價格均以新台幣計算,另須加百分之十服務費

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



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## 前菜

### Appetizer

 雲南薄片沙拉	\$320
Yunnan style pork belly salad	
茶香燻魚	\$320
Smoked fish	
水晶牛肉凍 (台灣牛肉)	\$330
Taiwanese Beef terrine	
紹興醉雞	\$330
Drunken chicken, "Shao Hsing" wine, wolfberry	
醬滷牛腱	\$350
Herb braised beef shank, ginger, garlic	
浙醋小排	\$350
Sweet and sour pork, aged vinegar	
老醋蜆頭	\$350
Marinated jellyfish	
 李庄白肉	\$360
Szechuan pork belly, garlic, homemade chili sauce	
蘋果烏魚子	\$550
Seared mullet roe, sliced apple, leek	

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## 湯品

### Soup

 京城酸辣雞絲湯(位)	\$230/位
Hot and sour soup, shredded chicken (per person)	
清燉台灣牛腩湯(位)	\$320/位
Double boiled beef brisket soup (per person)	
主廚燉湯	\$400/位
Chef's soup	
雲錦鮑魚佛牆	\$1200/位
Mini "Buddha jumps over the wall" delight soup	
砂鍋白菜獅子頭	\$1400
Braised minced pork meat ball, white cabbage	
上湯官燕窩	\$2500/位
Double boiled bird's nest, supreme chicken broth (per person)	
砂鍋花膠火腫雞	\$3000
Clay pot chicken soup, fish maw, ham	

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## 海河鮮熱菜

### Seafood dish

月見鐵板鮮蚶	\$580
Braised oyster, egg, bean curd	
蝦球魚子豆腐	\$750
Braised prawn, fish roe, bean curd	
碧綠炒雙鮮(帆立貝/蘭花蚌)	\$750
Wok fried scallop, squid, celery	
油條炒蝦球中卷	\$750
Wok fried scallop, squid, celery	
紅燒鮑魚婆參(位)	\$980
Braised abalone, sea cucumber	
鮑魚燉豬腳蹄筋	\$1000
Braised abalone, pork knuckle, tendon	
金瓜海鮮煲	\$1300
Braised assorted seafood in clay pot	
🌶️ 酸菜泡椒水煮魚	\$1300
Pickled vegetable broth poached sea bass	
女兒紅淋雞汁鮮魚	\$1300
Steamed sea bass, aged yellow wine	
砂鍋薑蔥龍膽魚	\$1500
Braised giant grouper fillet in clay pot	
紅燒極品六頭鮑(顆)	\$1500
Braised superior abalone	
紅燒關東刺參(位)	\$2200
Braised Japanese sea cucumber in brown sauce	

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## 寶島活海鮮

### Costal seafood

活鮑魚	\$600/顆
Fresh abalone	
活龍蝦	\$2300/隻
Fresh lobster	
活虎膽斑	\$2400/條
Hu-dan Garoupa	
當日現流海鮮	時價
Daily coastal seafood	

## 蔬食熱菜

### Vegetable

季節時蔬	時價
Seasonal vegetable	
檳榔花炒雞絲	\$430
Wok fried betle nut flower, shredded chicken	
雞火雪菜燒百頁	\$430
Braised preserved mustard leaf, bean curd skin	
油條燴紫茄	\$430
Braised eggplant, dough fritter	
冬雪肉末燒豆腐	\$430
Braised bean curd, pickle vegetable, minced pork	

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## 肉類熱菜

### Meat

醬燒子排	\$280/位
Braised pork rib(per person)	
栗子燒去骨牛小排 (美國牛肉)	\$480/位
Braised beef rib, chest nut (per person)	
 台灣牛肉麻婆豆腐	\$500
Szechuan braised bean curd, Taiwanese minced beef	
京都排骨 (3 塊)	\$510
Braised pork rib, barbecue sauce(3 pieces)	
 芥藍炒湖南臘腸	\$530
Wok fried “Hunan” spicy sausage, kale	
 五更腸血旺	\$570
Spicy braised pork intestine, blood pudding, pickled vegetable	
芋頭栗子燒雞	\$580
Braised chicken, taro,chestnut	
閩南鄉味小炒	\$580
Stir fried pork belly, squid, dried bean curd, Chinese celery	
金沙香酥雞	\$620
Crispy fried chicken, salted egg	

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## 肉類熱菜

### Meat

雲式酸木瓜燒雞	\$600
Braised chicken ,pickled papaya	
子薑炒牛肉(台灣牛肉)	\$750
Braised sliced Taiwanese beef, ginger	
黑椒鐵板牛肉(台灣牛肉)	\$750
Wok fried Taiwanese beef, black pepper sauce	
雲錦一刀肉	\$960
Braised pork belly, served with steamed bun	
 麻辣水煮台灣肥牛	\$1000
Szechuan pepper broth poached Taiwanese beef, bean sprout	
 紅燒牛腩煲(台灣牛肉)	\$900
Braised Taiwanese beef brisket in clay pot	
雲錦片皮鴨( 限量供應 ,請提前三天預訂)	\$2900/隻
兩吃：片皮鴨 / 炒鴨架	
Roasted duck (Please order in advance)	
Sliced roasted duck wrapped with Chinese pan cake	
Duck soup or Wok fried duck bone	
加點配料：	
Additional condiment	
蔥絲, 黃瓜 或麵餅	\$100
Scallion and cucumber or Chinese pan cake	

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## 飯/麵/點心

### Rice / Noodle /Dim sum

白飯	\$25
Steamed rice	
油蔥芋頭糕	\$180/位
Steam taro cake	
 香辣牛湯麵 (台灣牛肉)	\$180/位
Beef broth noodle	
 紅油担担麵	\$180/位
Spicy dan dan noodle	
香煎蔥油餅(一個)	\$180
Pan-fried spring onion pancake (1 piece)	
褔褔火燒(二個)	\$240
Pan fried pork dumpling	
原籠花素蒸餃(六個)	\$360
Steamed vegetable dumpling	
君悅松露干貝海蝦水餃(八顆)	\$380
Seafood and truffle dumpling(8 pieces)	
芹香鱈魚水餃(八顆)	\$480
Cod fish dumpling(8 pieces)	
高麗菜香腸炒飯	\$520
Fried rice, sausage, cabbage	

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## 甜品

### Dessert

蓬萊四季鮮果盤 Seasonal fruit platter(per person)	\$120/位
酒釀芝麻湯圓 Sesame paste rice dumpling soup, fermented wine (per person)	\$120/位
桃膠銀耳露 Sweetented white fungus, plant resin soup(per person)	\$120/位
香烤椰子酥(三個) Baked coconut cake(3 pieces)	\$180
黃金雲錦酥(二個) Baked mung bean cake, salted egg york(2 pieces)	\$180
棗泥糯米煎(二塊) Pan fried glutinous rice cake, red dates paste	\$180
紅腰豆蒸鬆糕(二塊) Steamed rice cake,kindeny bean,red bean paste	\$180
杏仁汁豆腐 Almond bean curd, almond cream(per person)	\$180/位
雪蛤甜湯(紅棗汁,杏仁汁二選一) Sweet hasma soup (per person)	\$260/位
燕窩甜湯(紅棗汁,杏仁汁二選一) Sweet bird's nest soup (per person)	\$960/位

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