




GRAND HYATT TAIPEI

秋蟹料理 Crab Cuisine

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| 黑椒炒黃金蟹 | \$3400 |
| Wok fried dungeness crab, black pepper paste | |
| 麻油黃金蟹 | \$3400 |
| Braised dungeness crab in sesame oil | |
|  干燒黃金蟹 | \$3400 |
| Braised dungeness crab in sweet chili sauce, garlic | |
| 女兒紅蒸黃金蟹 | \$3400 |
| Steamed dungeness crab, aged yellow wine | |
| 清蒸黃金蟹 | \$3400 |
| Steamed dungeness crab | |
| 蟹粉燒豆腐 | \$580 |
| Braised bean curd, crab meat sauce | |
| 蟹粉燴娃娃菜 | \$460 |
| Braised baby cabbage, crab meat sauce | |
| 蟹肉雪蛤羹(位) | \$400 |
| Crab and Hasama soup | |
| 蟹肉韭菜盒子(個) | \$260 |
| Pan fried crab meat and green chives box | |

所有價格均以新台幣計算，另須加百分之十服務費

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