



GRAND HYATT TAIPEI

雲錦套餐
Yun Jin Set Menu

華饌風味盤

紹興酒醉雞
蓋澆豬腱肉
香煎腐皮蔬
韭菜澎湖透抽
江南鳳尾魚

5 Appetizers

Drunken chicken, "Shao Hsing" wine, wolf berries
Spicy pork, pumpkin
Shanghainese bean curd rolls
Cold Pan-Hu squid, chives, soy sauce
Crispy long tail anchovies

山藥蕈菇燉雞湯

Chicken soup, yam, mushroom

辣炒鮑魚鮮干貝

Fried spicy abalone, scallop

豆酥大明蝦

Steamed prawn, crispy bean paste

蟲草花蒸山泉魚

Steamed sea bass, golden cordyceps

薄荷醬佐小羊排

Baked lamb chop, peppermint sauce

香辣川味担担麵

Spicy dan-dan noodle, minced pork

雲錦甜點 花旗蔘枸杞紅棗雪蛤 四季生菓盤

Yun jin Dessert

Sweet hasama soup, U.S Ginseng, dates, wolfberry
Seasonal fruit

每位新台幣 2,000 元, 外加百分之十服務費(兩位起)

NT\$2,000 per person 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 500 元, 烈酒每瓶 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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雲錦套餐
Yun Jin Set Menu

華饌風味盤

杭州老醋蜆頭

古都豬腳凍

香烤烏魚子

李庄白肉

香辣夫妻肺片

5 Appetizers

Marinated jelly fish, aged vinegar

Pork knuckles terrine

Roasted mullet roe, sliced apple

Szechuan pork belly, garlics, homemade chili sauce

Spicy braised Taiwanese beef shank, tripes, tendons, Szechuan peppers

干貝花膠烏雞湯

Black chicken soup, conpoy, fish maw

鮮貝虎掌燒海參

Braised sea cucumber, pork tendon, scallop

清蒸活龍蝦

Steamed lobster, soy sauce

黑松露醬烤牛排

Baked beef short rib, truffle sauce

酒釀豆醬蒸龍膽斑

Steamed Giant garoupa, fermented wine sauce

水煮芹香鱈魚餃

Boiled cod fish dumplings, Chinese celery

雲錦甜點 冰糖燉燕窩 四季生菓盤

Yun Jin dessert

Sweet bird's nest, Pandan leaf ,honey

Seasonal fruit

每位新台幣 2,880 元, 外加百分之十服務費(兩位起)

NT\$2,880 per person 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 500 元, 烈酒每瓶 1,000 元

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GRAND HYATT TAIPEI

雲錦素食套餐
Yun Jin Vegetable Set Menu

華饌風味盤

雙冬燜烤麩

香煎腐皮蔬

梅汁番茄

沙拉山藥

Appetizers

Mushrooms, bamboo shoots braised gluten

Shanghainese bean curd skin rolls

Marinated cherry tomatoes, plum juices

Yam salad

禪裡佛跳牆

Steamed assorted mushroom soup, bamboo piths, mountain taros

秘製紅麴燒上素

Braised gluten, red yeast rice sauce

羅漢鮑魚菇

Fried abalone mushroom

羊肚菌竹筴燒豆腐

Braised bean curd, morel mushrooms, bamboo piths

蘆筍百合黑雲耳

Fried asparagus, lily blubs, black fungus

原籠素蒸餃

Steamed vegetable dumplings

紅龜糕

棗汁銀耳露

四季鮮菓盤

Steamed glutinous cake, red bean paste

Sweet white fungus soup

Seasonal fruits platter

每位新台幣 1,600 元, 外加百分之十服務費

NT\$1,600 per person 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 500 元, 烈酒每瓶 1,000 元

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