



STAYCATION
SET MENU 套餐

椒鹽法國鵪鶉腿，千層素鵝

Deep fried French quail leg, spicy peppered salt

Braised vegetarian beancurd sheet rolls, fungi

**加配 X.O.醬海蜇凍鮑魚 每隻\$88

Add chilled marinated abalone, jellyfish, X.O. chilli sauce \$88**

牛肝菌竹笙瑤柱燉豬脰

Double boiled pork shank soup, conpoy, porcini mushrooms, bamboo pith

豉汁崧子百合彩椒炒蝦球

Stir fried prawns, bell pepper, lily bulbs, pine nuts, black bean sauce

鮮花椒羊肚耳滑雞煲

Casserole of chicken, amber wood ear, celery, black mushrooms,

Sichuan peppercorn

飄香荷葉飯

Fried rice wrapped in lotus leaf

生磨杏仁茶芝麻湯丸

Almond cream, black sesame glutinous dumplings

每位港幣\$628，另須加壹服務費。
香港君悅酒店保留更改菜單內容的權利，
恕不另行通知。
如您對任何食物有過敏反應或需要其它膳食
的安排，請向我們的服務員聯絡。
我們承諾酒店的餐飲場所已榮獲國際認可之
品質保證系統ISO22000:2018之認證。

HK\$628 per person and subject to 10% service charge.
Menu items are subject to change,
Grand Hyatt Hong Kong reserves the rights
to alter without prior notice.
Please advise our associates if you have any
food allergies or special dietary requirements.
We commit that our Food & Beverage venues are
ISO22000:2018 certified, an internationally recognized
food safety management system.

ONE HARBOUR ROAD



SOMMELIER'S RECOMMENDATION
SPECIAL OFFERS FOR IN-HOUSE GUESTS

WHITE WINE

XINJIANG

Chardonnay - Skyline of Gobi - TIANSAI VINEYARD 2019

\$88 by the glass

RED WINE

BOURGOGNE

Pinot Noir - Bourgogne "Héritage 1831" - ALBERT BICHOT 2018

\$88 by the glass

SPARKLING TEA

SAICHO

Jasmine / Hojicha Flavor

\$70 per bottle (200ml)

所有價目以港元計算，另須加壹服務費。
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