

香港君悅酒店
GRAND HYATT HONG KONG

BREAKFAST MENU

Available 24 Hours

CONTINENTAL BREAKFAST

\$230

Choice of Freshly Squeezed Fruit or Vegetable Juices:
Orange, Grapefruit, Pineapple, Honeydew Melon or Carrot

French Cooked Ham and English Cheddar Cheese

or

Choice of Cereals: Cornflakes, All Bran or Rice Crispies

or

Bircher Muesli – A Healthy Combination of Fruit, Yoghurt, Oatmeal, Nuts and Cream

A Basket of Oven Baked Fresh Bakeries, White or Wholemeal Toast with Honey and Preserves

Seasonal Fresh Fruits and Berries

Coffee, Cappuccino, Cafe Latte, Espresso, Decaffeinated Coffee or Selection of Teas

All prices in HK\$ and subject to 10% service charge

AMERICAN BREAKFAST

\$310

Choice of Freshly Squeezed Fruit or Vegetable Juices:
Orange, Grapefruit, Pineapple, Honeydew Melon or Carrot

Two Eggs, Any Style with Smoked Canadian Bacon, Ham or Pork Sausages,
Hash Brown, Herb Grilled Tomato and Baked Beans

or

Low Fat Buttermilk Pancakes with Fresh Berries and Maple Syrup

or

Omelette with Your Choice of Ham, Cheese, Mushrooms or Tomatoes

A Basket of Oven Baked Fresh Bakeries, White or Wholemeal Toast with Honey and Preserves

Seasonal Fresh Fruits and Berries

Coffee, Cappuccino, Cafe Latte, Espresso, Decaffeinated Coffee or Selection of Teas

CHINESE BREAKFAST

\$285

Basket of Assorted Dim Sum

Wok-Fried Noodles with Bean Sprouts and Soya Sauce

Your Choice of Congee:

Chicken and Black Mushrooms, Garoupa or Plain

Chinese Tea – Ti KuanYin, Pu-Er, Jasmine, Loong Chen

or

Hot Soy Milk

JAPANESE BREAKFAST (Last order 6pm on the day prior to delivery)

\$265

Marinated Crab with Grated Radish

Simmered Taro in Seafood Sauce

Poached Beancurd with Condiments

Broiled Cod "Saikyo-Yaki" Style

Steamed Rice

Pickled Vegetables

Miso Soup

Seasonal Fruits

Green Tea

All prices in HK\$ and subject to 10% service charge

FROM THE BAKERY

A Basket of Oven Baked Fresh Bakeries: \$105
Danish Pastries, Muffins, Doughnuts, Croissants, Toast or Rolls,
Served with Honey and Preserves

CEREALS AND YOGHURTS

Bircher Muesli – A Healthy Combination of Fruit, Yoghurt, Oatmeal, Nuts and Cream \$85

Home-made Grain and Nut Cereal with Sliced Banana \$85

Cornflakes, All Bran, Rice Crispies, Special K, Raisin Bran, Honey Nuts, \$75
Low Fat Granola with Your Choice of Fresh Fruits, Strawberry, Raspberry or Banana

Hot Oatmeal or Cream of Wheat \$75

Selection of Yoghurts: Strawberry, Raspberry, Blueberry, Natural or Low Fat \$65

FRESH FRUIT

Choice of Fresh Fruits \$95
Honeydew, Cantaloupe, Watermelon, Papaya, Pineapple, Mango,
Orange, Grapefruit or Banana

Sliced Seasonal Fresh Fruits \$150

Seasonal Fresh Berries \$145

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BREAKFAST SPECIALITIES

Two Eggs, Any Style with Canadian Bacon, Ham or Pork Sausages and Hash Brown	\$155
Omelette with Your Choice of Ham, Cheese, Mushrooms or Tomatoes	\$155
Eggs Benedict – A Toasted English Muffin, Topped with Canadian Bacon, Poached Eggs and Hollandaise Sauce	\$145
Poached Eggs with Asparagus and Hollandaise Sauce	\$145
Smoked Salmon on Toasted Bagel with Cream Cheese	\$140
Low Fat Buttermilk Pancakes with Maple Syrup and Fresh Berries	\$145
French Toast with Maple Syrup and Fresh Berries	\$145
Waffles with Fresh Seasonal Fruits and Maple Syrup	\$130
Chicken and Black Mushroom Congee	\$140
Garoupa Congee	\$155
Assorted Steamed Dim Sum Basket Pork Dumpling, Shrimp Dumpling, Scallop Dumpling and BBQ Pork Bun	\$130
Steamed BBQ Pork Bun	\$85
Wok-Fried Rice Noodles with Bean Sprouts	\$115
Pan-Fried Rice Roll with X.O. Sauce	\$100

All prices in HK\$ and subject to 10% service charge

BEVERAGES

Choice of Freshly Squeezed Fruit or Vegetable Juices: Orange, Grapefruit, Pineapple, Honeydew Melon or Carrot	\$75
Selection of Teas: English Breakfast, Earl Grey, Peppermint, Camomile, Jasmine Blossom, Green Tea	\$65
Coffee or Decaffeinated Coffee	\$65
Espresso, Cappuccino, Cafe Latte or Macchiato	\$65
Hot or Cold Chocolate Milk	\$65
Fresh Milk, Skimmed Milk or Soy Milk	\$65

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APPETISERS AND SALADS

Italian Premium Cold Cuts with Parmesan Cheese, Black Olives, Sundried Tomato, Artichokes	\$200
Smoked Duck Breast, Garden Salad, Mango Salsa	\$190
Greek Salad, Cherry Tomato, Cucumber, Red Onion, Capsicum, Black Kalamata Olives and Feta Cheese	\$180
King Prawn Salad, Organic Avocado, Garden Cress and Balsamic Vinegar Grape Seed Oil Dressing	\$250
US Beef Carpaccio with Rocket Salad, Black Summer Truffle and Parmesan Flakes	\$250
House Smoked Salmon, Fennel Salad, Quail Egg and Salmon Fish Roe	\$190
24 Month Aged Parma Ham with Sun Ripened Cantaloupe Melon	\$195
Grilled Vegetables and Cepe Mushroom with Pesto Sauce	\$180
Caesar Salad, Romaine Hearts, Herb Croûtons, Bacon, Anchovies and Parmesan, With Choice of Grilled Chicken Breast	\$180 \$210
Italian Vine Ripened Tomatoes, Rocket Salad, Buffalo Mozzarella and Fresh Basil	\$180

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SOUPS

Tomato Soup with Pesto Bruschetta	\$120
Green Pea Soup with Bacon	\$125
Chicken Consomme with Vegetables and Fresh Herbs	\$125
Soup of The Day (Chinese Style)	\$110

CAVIAR

White Sturgeon Calvisius Malossol Caviar (30gm)	\$1,250
White Sturgeon Calvisius Malossol Caviar (50gm)	\$1,800

All Served with Chopped Egg White, Egg Yolk, Onions, Capers, Sour Cream and Melba Toast

MAIN COURSES

Nebraska Prime Beef Tenderloin with Grilled Capsicum, Spring Vegetables and Roasted Potatoes	\$350
Veal Scallopini with Mushroom Ragout, Butter Spaetzle and Almond Broccoli	\$295
Breaded Spanish Iberico Pork Chop, Grilled Zucchini and Roasted Rosemary Potatoes	\$290
Pan-Fried Norwegian Salmon with Sautéed Spinach, Boiled Potato and Dill Cream	\$260
Steamed Sea Bass Fillet with Shaved Fennel Salad and Dill Potatoes	\$275
Potato Gnocchi with Mozzarella, Cherry Tomato and Fresh Basil	\$195
Herb Marinated Grilled Spring Chicken with Roasted Potato and Spring Vegetables	\$185
Spaghetti or Penne Pasta (Choice of Bolognese, Napolitana or Carbonara Sauce)	\$180
Rogan Josh: Indian Lamb Curry with Braised Okra and Tomato, Steamed Basmati Rice and Pickles	\$220
Kadhai Paneer: Indian Vegetable Curry with Cottage Cheese and Basmati Rice	\$165

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SANDWICHES AND BURGERS

Club Sandwich (Choice of Wholemeal, Sour Dough or Organic White Bread)	\$195
Toasted Sour Dough Bread with Grilled Bacon, Italian Vine Ripened Tomato, Iceberg Lettuce and Avocado	\$165
Grilled Ciabatta with Nebraska Sirloin Steak, Sauteed Onions Mushrooms and Rocket Salad	\$210
USDA Prime Beef Burger (Choice of Toppings: Grilled Onions, Mushrooms, Cheddar, Bacon, Egg)	\$210
Grilled Ham and Cheese Sandwich, Pommery Mustard Sauce	\$165
Finger Sandwiches (Egg Salad, Tuna Fish, Ham and Cheese)	\$165

All Sandwiches and Burgers are Served with French Fries or Mixed Garden Salad

ASIAN SPECIALTIES

Guangzhou Style Fried Rice, Egg White, Conpoy and Scallops	\$180
Singapore Noodles, BBQ Pork, Shrimps, Capsicum, Bean Sprouts, Cashew and Chilli	\$195
Yeung Chow Style Fried Rice, BBQ Pork, Shrimps, Egg and Spring Onion	\$185
Stir-Fried Red Garoupa with Black Bean Chilli Sauce, Steamed Rice	\$260
Stir-Fried Prawns with Honey Beans and Chilli Sauce, Steamed Rice	\$260
Sweet and Sour Pork with Capsicum, Pineapple and Onions, Steamed Rice	\$195
Wok-Fried Ho Fan Rice Noodles with Beef Tenderloin and X.O. Sauce	\$195
Egg Noodle Soup with Beef Brisket and Shrimp Wonton	\$175
Nasi Goreng: Fried Egg, Chicken Satay, Pickles	\$195
Laksa Soup with Prawns and Mee Noodle	\$190
Thai Green Chicken Curry with Jasmine Rice	\$190

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CHILDREN'S MENU AND SNACK MENU

Crispy Chicken Fillet with French Fries	\$90
Mini Pizza Margarita: Tomato, Mozzarella and Basil	\$100
Fish & Chips	\$125
Steamed Dim Sum Basket Pork Dumpling, Shrimp Dumpling, Scallop Dumpling and BBQ Pork Bun	\$130
Crispy Chicken Wings with French Fries	\$90
Deep-Fried Thai Shrimp Cakes with Sweet Chilli Sauce	\$90
Potato Wedges with Sour Cream	\$70
Veal Cordon Bleu with French Fries	\$150

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DESSERTS

Sweetened Sago in Coconut Cream, Diced Mango and Pomelo	\$90
Freshly Baked Apple-Almond Tart, Vanilla Ice Cream	\$90
Baked New York Cheese Cake, Marinated Strawberries	\$90
Tiramisu	\$90
Flourless Belgian Chocolate Cake, Coffee Ice Cream	\$90
Creme Brulee with Marinated Berries	\$90
Fresh Mango Pudding	\$90
Selection of Ice Cream and Sherbet	\$90
Seasonal Fresh Fruits	\$150
Assorted Cheese Platter with Figs, Walnuts and Crackers	\$185

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