

香港君悅酒店
GRAND HYATT HONG KONG

BREAKFAST MENU

早餐餐單

Available 24 Hours

二十四小時供應

CONTINENTAL BREAKFAST

\$230

歐陸式早餐

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

自選鮮榨水果或蔬菜汁：
鮮橙汁，西柚汁，菠蘿汁，蜜瓜汁或甘筍汁

French Cooked Ham and English Cheddar Cheese
法式火腿配英國芝士

or 或

Choice of Cereals: Cornflakes, All Bran or Rice Crispies
自選香脆谷麥：粟米片，麥米條或脆米

or 或

Bircher Muesli — A Healthy Combination of Fruit, Yoghurt, Oatmeal, Nuts and Cream
瑞士凍麥片 - 燕麥伴鮮果，酸乳酪，果仁及忌廉

A Basket of Oven Baked Fresh Bakeries, White or Wholemeal Toast with Honey and Preserves
各式新鮮出爐面包或多士伴蜜糖及果醬

Seasonal Fresh Fruits and Berries
鮮果盤

Coffee, Cappuccino, Cafe Latte, Espresso, Decaffeinated Coffee or Selection of Teas
香濃咖啡，泡沫咖啡，熱牛奶咖啡，特濃咖啡，無咖啡因咖啡或各式茗茶

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

\$310

美式早餐

Choice of Freshly Squeezed Fruit or Vegetable Juices:

Orange, Grapefruit, Pineapple, Honeydew Melon or Carrot

自選鮮榨水果或蔬菜汁：

鮮橙汁，西柚汁，菠蘿汁，蜜瓜汁或甘筍汁

Two Eggs, Any Style with Smoked Canadian Bacon, Ham or Pork Sausages,

Hash Brown, Herb Grilled Tomato and Baked Beans

鮮雞蛋兩隻（烹調方法任擇）配加拿大煙肉，火腿或豬肉腸及煎薯餅，扒蕃茄，焗豆

or 或

Low Fat Buttermilk Pancakes with Fresh Berries and Maple Syrup

低脂奶油薄餅伴新鮮草莓及楓葉糖漿

or 或

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

鮮雞蛋奄列配火腿，芝士，蘑菇或蕃茄

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CHINESE BREAKFAST

\$285

中式早餐

Basket of Assorted Dim Sum

精選點心籃

Wok-Fried Noodles with Bean Sprouts and Soya Sauce

銀芽豉油皇炒麵

Your Choice of Congee:

Chicken and Black Mushrooms, Garoupa or Plain

自選粥：北菇雞球，石斑魚或白粥

Chinese Tea — Ti KuanYin, Pu-Li, Jasmine, Loong Chen

自選中國茶 - 鐵觀音，普洱，茉莉花，龍井

or 或

Hot Soy Milk

熱豆奶

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

\$265

日式早餐（請於每天黃昏六時前預定）

Simmered Taro in Seafood Sauce

海鮮醬煮香芋

Poached Beancurd with Condiments

上湯浸豆腐

Broiled Cod "Saikyo-Yaki" Style

西京燒銀鱈魚

Steamed Rice

白飯

Pickled Vegetables

腌制時蔬

Miso Soup

麵豉湯

Seasonal Fruits

合時鮮果

Green Tea

綠茶

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FROM THE BAKERY

麵包類

- A Basket of Oven Baked Fresh Bakeries: \$105
Danish Pastries, Muffins, Doughnuts, Croissants, Toast or Rolls,
Served with Honey and Preserves
自選包點:丹麥甜包、鬆餅、炸甜包、牛角包、多士或早餐包配蜜糖及果醬

CEREALS AND YOGHURTS

麥片及酸乳酪類

- Bircher Muesli – A Healthy Combination of Fruit, Yoghurt, Oatmeal, Nuts and Cream \$85
瑞士凍麥片 — 燕麥伴以鮮果、酸乳酪、果仁及忌廉
- Home-made Grain and Nut Cereal with Sliced Banana \$85
自製香脆穀麥伴香蕉片
- 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
自選穀麥伴鮮果，草莓，桑莓或香蕉
- Hot Oatmeal or Cream of Wheat \$75
熱燕麥或上等麥片
- Selection of Yoghurts: Strawberry, Raspberry, Blueberry, Natural or Low Fat \$65
自選酸乳酪：草莓、桑莓、藍莓、純味或低脂乳酪

FRESH FRUIT

鮮果類

- Choice of Fresh Fruits \$95
Honeydew, Cantaloupe or Water Melon, Papaya, Pineapple, Mango,
Orange, Grapefruit, or Banana
自選水果: 蜜瓜、金瓜、西瓜、木瓜、菠蘿、芒果、鮮橙、西柚或香蕉
- Sliced Seasonal Fresh Fruits \$150
合時鮮果拼盤
- Seasonal Fresh Berries \$145
時令雜草莓

BREAKFAST SPECIALITIES

早餐精選

Two Eggs, Any Style with Canadian Bacon, Ham or Pork Sausages and Hash Brown 鮮雞蛋兩隻 (烹調方法任擇) 配加拿大煙肉、火腿或豬肉腸及煎薯餅	\$155
Omelette with Your Choice of Ham, Cheese, Mushrooms or Tomatoes 鮮雞蛋奄列配以火腿、芝士、蘑菇或蕃茄	\$155
Eggs Benedict – A Toasted English Muffin, Topped with Canadian Bacon, Poached Eggs and Hollandaise Sauce 傳統英式水煮蛋配煙肉及蛋黃奶油醬汁	\$145
Poached Eggs with Asparagus and Hollandaise Sauce 水煮蛋配鮮露筍及蛋黃奶油醬汁	\$145
Smoked Salmon on Toasted Bagel with Cream Cheese 煙三文魚伴熱烘猶太包及忌廉芝士	\$140
Low Fat Buttermilk Pancakes with Fresh Berries and Maple Syrup 低脂奶油薄餅伴新鮮草莓及楓葉糖漿	\$145
French Toast with Maple Syrup and Fresh Berries 法式西多士伴新鮮草莓及楓葉糖漿	\$145
Waffles with Fresh Seasonal Fruits and Maple Syrup 牛油夾餅伴新鮮水果及楓葉糖漿	\$130
Chicken and Black Mushroom Congee 北菇雞球粥	\$140
Garoupa Congee 石斑魚粥	\$155
Assorted Steamed Dim Sum Basket Pork Dumpling, Shrimp Dumpling, Scallop Dumpling and BBQ Pork Bun 精選點心籃 — 燒賣, 蝦餃, 叉燒包, 帶子餃	\$130
Steamed BBQ Pork Bun 叉燒包	\$85
Wok-Fried Rice Noodles with Bean Sprouts 銀芽豉油皇炒河粉	\$115
Pan-Fried Rice Roll with X.O. Sauce X.O.醬煎腸粉	\$100

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BEVERAGES

各式飲品

Choice of Freshly Squeezed Fruit or Vegetable Juices: Orange, Grapefruit, Pineapple, Honeydew Melon or Carrot 自選鮮榨果汁： 鮮橙汁、西柚汁、菠蘿汁、蜜瓜汁或甘筍汁	\$80
Selection of Teas: English Breakfast, Earl Grey, Peppermint, Camomile, Jasmine Blossom, Green Tea 各式茗茶： 英式早餐、伯爵、薄荷、金菊、茉莉花、綠茶	\$65
Coffee or Decaffeinated Coffee 香濃咖啡或無咖啡因咖啡	\$65
Espresso, Cappuccino, Cafe Latte or Macchiato 意大利特濃咖啡，泡沫咖啡，熱牛奶咖啡或泡沫特濃咖啡	\$65
Hot or Cold Chocolate Milk 熱或凍朱古力	\$65
Fresh Milk, Skimmed Milk or Soy Milk 鮮奶，脫脂奶或豆奶	\$65

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APPETISERS AND SALADS

頭盤及沙律

Italian Premium Cold Cuts with Parmesan Cheese, Black Olives, Sundried Tomato, Artichokes 意大利特色冷盤	\$200
Smoked Duck Breast, Garden Salad, Mango Salsa 煙鴨胸配田園沙律伴芒果醬	\$190
Greek Salad, Cherry Tomato, Cucumber, Red Onion, Capsicum, Black Kalamata Olives and Feta Cheese 希臘沙律	\$180
King Prawn Salad, Organic Avocado, Garden Cress and Balsamic Vinegar Grape Seed Oil Dressing 大蝦牛油果沙律	\$250
US Beef Carpaccio with Rocket Salad, Black Summer Truffle and Parmesan Flakes 薄切生牛肉片配火箭菜沙律伴黑松露菌及巴馬臣芝士	\$250
House Smoked Salmon, Fennel Salad, Quail Egg and Salmon Fish Roe 煙三文魚茴香沙律配鸚鵡蛋, 三文魚子醬	\$190
24 Month Aged Parma Ham with Sun Ripened Cantaloupe Melon 意大利帕爾馬火腿配蜜瓜	\$195
Grilled Vegetables and Cepe Mushroom with Pesto Sauce 扒野菌雜菜配香草醬	\$180
Caesar Salad, Romaine Hearts, Herb Croûtons, Bacon, Anchovies and Parmesan, With Choice of Grilled Chicken Breast 凱撒沙律或配自選扒雞胸	\$180 \$210
Italian Vine Ripened Tomatoes, Rocket Salad, Buffalo Mozzarella and Fresh Basil 意大利蕃茄伴水牛芝士沙律	\$180

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SOUPS

湯類

Tomato Soup with Pesto Bruschetta 意大利蕃茄湯配香草醬多士	\$120
Green Pea Soup with Bacon 煙肉青豆湯	\$125
Chicken Consommé with Vegetables and Fresh Herbs 雞清湯	\$125
Soup of The Day (Chinese Style) 是日例湯	\$110

CAVIAR

魚子醬

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

All Served with Chopped Egg White, Egg Yolk, Onions, Capers, Sour Cream and Melba Toast
配各式配料 — 雞蛋白、雞蛋黃、碎洋蔥、水瓜欖、酸忌廉及薄多士

MAIN COURSE

主菜類

Nebraska Prime Beef Tenderloin with Grilled Capsicum, Spring Vegetables and Roasted Potatoes 美國內布拉斯加牛柳配時菜甜椒伴薯仔	\$350
Veal Scallopini with Mushroom Ragout, Butter Spaetzle and Almond Broccoli 瑞士牛仔薄片配蘑菇汁伴麵筋及杏仁西蘭花	\$295
Breaded Spanish Iberico Pork Chop, Grilled Zucchini and Roasted Rosemary Potatoes 吉列豬扒配意大利青瓜及香草燒薯仔	\$290
Pan-Fried Norwegian Salmon with Sautéed Spinach, Boiled Potato and Dill Cream 煎挪威三文魚配莧菜伴焗薯仔及香草汁	\$260
Steamed Sea Bass Fillet with Shaved Fennel Salad and Dill Potatoes 蒸海鱸魚配茴香沙律及刁草薯仔	\$275
Potato Gnocchi with Mozzarella, Cherry Tomato, Fresh Basil 自製意式薯蓉麵糰配水牛芝士, 櫻桃蕃茄及羅勒葉	\$195
Herb Marinated Grilled Spring Chicken with Roasted Potato and Spring Vegetables 扒法國春雞配燒薯仔伴時菜	\$185
Spaghetti or Penne Pasta (Choice of Bolognese, Napolitana or Carbonara Sauce) 意大利麵條或長通粉 (配肉醬、蕃茄汁或煙肉忌廉汁)	\$180
Rogan Josh: Indian Lamb Curry with Braised Okra and Tomato, Steamed Basmati Rice and Pickles 印度咖喱羊肉配蕃茄及印度飯	\$220
Kadhai Paneer: Indian Vegetable Curry with Cottage Cheese and Basmati Rice 印度雜菜咖喱配茅屋芝士及印度飯	\$165

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SANDWICHES AND BURGERS

三文治及漢堡包

Club Sandwich (Choice of Wholemeal, Sour Dough or Organic White Bread) 公司三文治 (配自選全麥包或酸酵麵包或有機麵包)	\$195
Toasted Sour Dough Bread with Grilled Bacon, Italian Vine Ripened Tomato, Iceberg Lettuce and Avocado 生菜·蕃茄·煙肉·牛油果三文治	\$165
Grilled Ciabatta with Nebraska Sirloin Steak, Sauteed Onions, Mushrooms and Rocket Salad 西冷扒三文治伴洋葱·蘑菇及火箭菜配意式麵包	\$210
USDA Prime Beef Burger (Choice of Toppings: Grilled Onions, Mushrooms, Cheddar, Bacon, Egg) 牛肉漢堡包配自選配料·扒洋葱·蘑菇·芝士·煙肉或雞蛋	\$210
Grilled Ham and Cheese Sandwich, Pommery Mustard Sauce 扒芝士·火腿三文治配法國芥末醬	\$165
Finger Sandwiches (Egg Salad, Tuna Fish, Ham and Cheese) 手指三文治 (雞蛋沙律·吞拿魚·火腿·芝士)	\$165
All Sandwiches and Burgers are Served with French Fries or Mixed Garden Salad 以上三文治及漢堡包可配薯條或沙律	

PIZZA

意大利薄餅

Pizza Emiliana: Parma Ham, Rocket, Parmesan 帕爾馬火腿火箭菜薄餅	\$175
Pizza Primavera: Artichoke, Capsicum, Onion, Mushroom, Asparagus, Black Olives 素菜薄餅	\$175
Pizza Margarita: Tomato, Mozzarella, Basil 蕃茄香草芝士薄餅	\$155
Pizza Hawaii: Cooked Ham, Pineapple, Mozzarella 夏威夷薄餅	\$175

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ASIAN SPECIALTIES

亞洲美食

Guangzhou Style Fried Rice, Egg White, Conpoy and Scallops 瑤柱蛋白帶子炒飯	\$180
Singapore Noodles, BBQ Pork, Shrimps, Capsicum, Bean Sprouts, Cashew and Chilli 星加坡式炒米粉	\$195
Yeung Chow Style Fried Rice, BBQ Pork, Shrimps, Egg and Spring Onion 揚州炒飯	\$185
Stir-Fried Red Garoupa with Black Bean Chilli Sauce, Steamed Rice 豆豉辣醬炒斑球配白飯	\$260
Stir-Fried Prawns with Honey Beans and Chilli Sauce, Steamed Rice 辣醬炒蝦球伴蜜糖豆配白飯	\$260
Sweet and Sour Pork with Capsicum, Pineapple and Onions, Steamed Rice 菠蘿咕嚕肉配白飯	\$195
Wok-Fried Ho Fan Rice Noodles with Beef Tenderloin and X.O. Sauce X.O. 醬乾炒牛肉河粉	\$195
Egg Noodle Soup with Beef Brisket and Shrimp Wonton 鮮蝦雲吞柱候牛腩牛筋湯生麵	\$175
Nasi Goreng: Fried Egg, Chicken Satay, Pickles 印尼炒飯	\$195
Laksa Soup with Prawns and Mee Noodle 馬來西亞喇沙湯米粉	\$190
Thai Green Chicken Curry with Jasmine Rice 泰式咖哩雞飯	\$190

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CHILDREN'S MENU AND SNACK MENU

兒童餐單及小食

Crispy Chicken Fillet with French Fries 脆炸雞柳配薯條	\$90
Mini Pizza Margarita: Tomato, Mozzarella and Basil 迷你蕃茄香草芝士薄餅	\$100
Fish & Chips 英式炸魚薯條	\$125
Steamed Dim Sum Basket Pork Dumpling, Shrimp Dumpling, Scallop Dumpling and BBQ Pork Bun 精選點心籃 — 燒賣·蝦餃·叉燒包·帶子餃	\$130
Crispy Chicken Wings with French Fries 香脆雞翼	\$90
Deep-Fried Thai Shrimp Cakes with Sweet Chilli Sauce 泰式香炸炸蝦餅配雞醬	\$90
Potato Wedges with Sour Cream 香炸薯角配酸忌廉	\$70
Veal Cordon Bleu with French Fries 牛仔哥頓堡配薯條	\$150

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DESSERTS

精選甜品

Sweetened Sago in Coconut Cream, Diced Mango and Pomelo 楊枝甘露	\$90
Freshly Baked Apple-Almond Tart, Vanilla Ice Cream 焗蘋果杏仁撻配雲呢拿雪糕	\$90
Baked New York Cheese Cake, Marinated Strawberries 焗紐約芝士餅配燴草莓	\$90
Tiramisu 意式芝士蛋糕	\$90
Flourless Belgian Chocolate Cake, Coffee Ice Cream 比利時朱古力蛋糕配咖啡雪糕	\$90
Crème Brûlée with Marinated Berries 法式焗蛋配燴草莓	\$90
Fresh Mango Pudding 芒果布甸	\$90
Selection of Ice Cream and Sherbet 自選雪糕及雪葩	\$90
Seasonal Fresh Fruits 鮮果拼盤	\$150
Assorted Cheese Platter with Figs, Walnuts and Crackers 雜錦芝士盤	\$185

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