



台北君悦大飯店  
GRAND HYATT TAIPEI

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## 開胃菜 appetisers

馬里蘭蟹肉餅、塔塔醬、有機生菜  
maryland crab cake, tartar sauce  
organic greens

780

烤甜菜根、比利時菊苣、水田芥  
焦糖核桃、洛克福藍紋起士胡蔥醬汁  
roasted beet, endive, cress  
caramelised walnut  
roquefort chive dressing

550

炙煎鴨肝、鴨肉網油包、白豆蓉、杏桃乾、咖啡巧克力醬汁  
seared duck liver, duck crepinette, white bean mousse  
dried apricots, coffee chocolate glaze

980

法式烤田螺

marinated french escargot en croute

570

庭園生菜、青豆、紅蘿蔔、櫻桃蕃茄、小黃瓜  
任選法式油醋、義大利油醋、千島醬  
garden greens, bean, carrot  
cherry tomatoes, cucumber  
choice of french, italian  
thousand island dressing

450

熱燻鮭魚、蘋果西芹沙拉、魚子醬醬汁  
hot smoked salmon, apple, celery salad  
caviar dressing

630

凱薩沙拉、蘿蔓生菜、白鯷魚  
脆培根、陳年帕瑪森起士  
caesar salad, romaine  
white anchovies, crispy bacon  
aged parmesan

450

生牛肉韃靼、裸麥麵包（二人份）  
beef steak tartar, rye bread  
for two people

1,200

### 美國華盛頓州精選新鮮現剖生蠔 freshly shucked oyster selection from the washington state u.s.

每週產地新鮮空運直送的生蠔，來自台北君悅指定的美國專業養殖場。

此新鮮現剖的精選生蠔肉質細緻滑潤，在口中盪漾開來的肥美鮮甜滋味，絕對讓喜愛生蠔的饕家讚不絕口。

The oysters provided in this menu are farmed in the U.S. with the highest quality exclusively for Grand Hyatt Taipei.  
The hand-selected oysters are flown into Taipei on a weekly basis to ensure freshness.

原味佐萊姆、乾蔥紅酒醋、辣根番茄沾醬或洛克斐勒、乳酪奶油醬、培根奶油  
natural with lime, sauce mignonette, chilli dip or rockefeller, mornay, Kilpatrick

半打/一打  
half dozen 1,200 / one dozen 2,100

### 綜合嚐鮮盤 tasting platter

半打/一打  
half dozen 1,350 / one dozen 2,400

## 湯 soups

漁夫海鮮湯、蒜香蛋黃醬、法國麵包  
fisherman's bouillabaisse, garlic rouille  
french baguette

620/1,180

每日精選湯品  
soup of the day

520

澄清牛湯、牛尾餃、野菇、松露油  
beef consommé, oxtail ravioli  
forest mushrooms, truffle oil

540

以上價格均以新台幣計算，另需加10%服務費。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。

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

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

## 碳烤 char-grilled

### 美國頂級帶骨牛排 u.s. prime bone in beef

沙朗牛排 300公克  
sirloin steak, 300gm  
1,900

丁骨牛排 450公克  
T-bone 450gm  
2,300

帶骨牛肋排 1,000公克 (二人份)  
côte de boeuf 1,000gm  
for two people  
3,600

### 寶艾招牌推薦 美國極上自然和牛 bel air signature u.s. natural wagyu beef

主廚精選的極上自然和牛，是美國農業部第一個認證的和牛品種。所有牛隻皆百分之百於美國以純天然全素穀物自然畜養，且不添加任何生長激素或抗生素。極上自然和牛完美的油花比例，呈現柔嫩多汁的肉質，給您極致的味覺享受。

The natural Wagyu beef we provide is Imperial Wagyu Beef®, the first certified Wagyu brand in the U.S. The Wagyu beef cattle are all 100% American-grown and are grain-fed with a special 100% vegetarian diet using all-natural, holistic methods and no added hormones or antibiotics. Imperial Wagyu Beef® is perfectly marbled for that succulent, melt-in-your-mouth experience.

菲力牛排 220公克  
tenderloin 220gm  
3,600

肋眼牛排 250公克  
rib eye 250gm  
2,800

沙朗牛排 250公克  
strip loin 250gm  
3,200

戰斧牛排 1,500公克 (三人份)  
tomahawk steak, 1,500gm  
good for three people  
7,600

### 主廚推薦 chef's choice

美國安格斯黑牛菲力牛排 230公克  
u.s. black angus beef tenderloin 230gm  
2,200

紐西蘭羊排 250公克  
n.z. lamb rack 250gm  
1,750

經典法式厚切菲力牛排 500公克 (二人份)  
chateaubriand 500gm  
for two people  
4,150

豬頸肉 300公克  
pork neck 300gm  
960

玉米雞胸 300公克  
corn-fed chicken breast 300gm  
940

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## 碳烤 char-grilled

### 精選海鮮 seafood selection

挪威鮭魚 200公克  
norwegian salmon fillet, 200gm  
900

海鱸魚 200公克  
cobia fillet, 200gm  
930

鯛魚 200公克  
snapper fillet, 200gm  
900

### 現撈海岩龍蝦或波士頓龍蝦 live rock lobster or boston lobster from the tank

清蒸或碳烤  
steamed or char grilled 2,700

焗烤或沙拉  
thermidor or salad 2,850

### 醬汁及配料 sauces and condiments

以上任選：紅酒醬、綠胡椒醬、奶油蘑菇醬、烤肉醬  
檸檬奶油、茵陳蒿蛋黃醬、荷蘭蛋黃醬、辣根鮮奶油  
巴黎香料奶油、第戎芥末、芥末籽醬、海鹽

choice of red wine glaze, green peppercorn, mushroom cream, barbeque sauce  
lemon butter, béarnaise, hollandaise, horseradish whip, café de paris butter, dijon, grain mustard, sea salt

### 配菜 side dishes

洋芋蓉  
mashed potatoes  
  
烤洋芋、酸奶、胡蔥、脆培根  
baked potato, sour cream  
chive, crispy bacon  
  
手切薯塊、海鹽  
hand cut potato chips, sea salt

香烤奶油飯  
pilaf rice  
  
奶油菠菜、煙燻培根  
creamed spinach, lardons  
  
炒野菇、香草、肉汁  
sautéed wild mushrooms, herbs, jus

清炒綜合豆莢  
sautéed mixed green peas  
  
季節鮮蔬、香草奶油  
seasonal vegetables, herb butter  
  
蘆筍、原味或荷蘭蛋黃醬  
asparagus  
plain or hollandaise

300

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寶艾經典甜點  
bel air classic desserts

凍藏香橙干邑風味舒芙蕾  
soufflé glace au grand mariner  
420

巧克力舒芙蕾、醃漬季節水果、巧克力冰淇淋  
chocolate soufflé, marinated seasonal fruits  
rich chocolate ice cream  
480

香草舒芙蕾、醃漬季節水果、香草冰淇淋  
vanilla soufflé, marinated seasonal fruits  
vanilla ice cream  
480

每日現烤鮮塔、香草冰淇淋、香草奶油  
freshly baked tart of the day, vanilla ice cream  
vanilla ice cream chantilly  
480

寶艾精選甜點  
bel air signature desserts

巧克力"焦"響曲  
textures of chocolate and caramel  
520

薑味巴伐利亞奶油、蜜漬鳳梨、蜂蜜糖片  
ginger scented bavarian cream  
poached pineapple crispy honey tuile  
480

精選自製冰淇淋及雪冰砂  
法式香草、巧克力、草莓、覆盆莓、檸檬、芒果  
selection of homemade ice cream and sherbets  
french vanilla, chocolate chip  
strawberry raspberry, lemon, mango  
420

溫烤香草蘋果、百香果奶油杯、椰香脆餅  
vanilla roasted apple  
passion fruit syllabub, coconut crisp  
430

季節新鮮水果  
seasonal fresh fruit  
500

精選起士盤、薄脆餅、燕麥餅乾、自製蜜漬水果  
International farmhouse cheese board  
lavosh, oatmeal biscuits, homemade fruit chutney  
310/630

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