



台北君悅大飯店
GRAND HYATT TAIPEI

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滬悅庭套餐 I
SHANGHAI COURT SET MENU I

精緻滬悅開胃菜

醬汁鳳尾魚、酒糟肚片

老醋海蜇頭及醬香一口脆

Selection of Shanghai Court Appetisers

Crispy Fried Anchovies with Spicy Soya Sauce

Marinated Pork Tripe with Shaoshing Yellow Wine

Jellyfish with Fresh Cucumber and Preserved Rice Vinegar

Pickled Radish Flavoured with Sesame Oil

炸烹大花蝦

Wok Fried Prawns with Spring Onion and Soya Sauce

火炯竹笙魚唇雞燉翅

Double Boiled Shark's Fin Soup with Chicken

Jin Hwa Ham, Fish Lips and Bamboo Piths

鮮貝燒頂參

Braised Sea Cucumber and Scallops with Rich Soya Sauce

栗子老子排

Stewed Pork Rib with Chestnuts in Rock Sugar

翅汁白菜芯

Braised Young Cabbage with Shark's Fin Sauce

菲黃魚餃

Steamed Yellow Fish Dumplings with Yellow Chives

綠豆銀耳香芋盅

Sweetened Green Bean Soup with White Fungus and Taro

寶島季節水果盤

Seasonal Fresh Fruit

每位新台幣2,100元，外加百分之十服務費

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

NT\$2,100 per person 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.

滬悅庭套餐 II
SHANGHAI COURT SET MENU II

精緻滬悅開胃菜
龍井煙燻魚、京都小排
牛肉芝麻拉皮及四寶素鵝捲
Selection of Shanghai Court Appetisers
Long Jing Tea Smoked Fish
Sweet and Sour Pork Ribs with Fragrant Sesame
Marinated NZ Beef Shank with Sweet Potato Noodle, Sesame Paste
“Four Treasure” Bean Curd Sheet, Sliced Mushroom

蒜味蒸龍蝦
Steamed Lobster with Minced Garlic in Premium Soya Sauce

蟲草雙菇雞燉翅
Double Boiled Shark's Fin Soup with Chicken
Cordyceps and Mushrooms

干燒魚唇鮮貝
Braised Scallops and Fish Lips with Chilli Sauce

杭州東坡肉帶餅
Hangzhou Style “Dong Po” Pork, served with Sesame Seeds Buns

蟹肉百合扒蘆筍
Wok Fried Green Asparagus with Crabmeat and Fresh Lily Bulbs

異香鮮肉酥
Minced Pork Puffs with Mushrooms and Spring Onions

桂花酒釀甜湯圓
Sweetened Ostmanthus Broth with Rice Wine
and Black Sesame Dumplings

寶島季節水果盤
Seasonal Fresh Fruit

每位新台幣2,600元，外加百分之十服務費
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
NT\$2,600 per person 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.

江南麵點篇

RICE, NOODLES AND DUMPLINGS

蟹粉小籠包 (八件)	400
Steamed Pork Dumplings with Crab Roe (8 pieces)	
槿風豌豆海鮮餃 (六件)	400
Steamed "Pon Fong Tea" Seafood Dumplings with Split Peas (6 pieces)	
傳統片兒川	340
Noodle Soup with Sliced Pork, Bamboo Shoots and Preserved Vegetables	
傳統杭州拌川	320
Traditional Hangzhou Style Noodles with Taiwanese Beef and Bamboo Shoots	
木須蛋炒糕	400
Wok Fried Rice Cakes with Shredded Pork, Egg, Yellow Chives and Black Fungus	
上海菜飯	80
Shanghainese Style Rice with Jin Hwa Ham and Green Vegetables	
燻筍醬油炒飯	320
Fried Rice with Smoked Bamboo Shoots and Soya Sauce	
寧波千層糕	220
Steamed Thousand Layer Cakes	
棗泥鍋餅	280
Our Signature Date Paste Pancakes	
上海蟹殼黃 (三件)	240
Baked Scallion Filled Pastries (3 pieces)	
椰露百合雪蛤盅	260
Chilled Coconut Cream Soup with Hasma and Fresh Lily Bulbs	
綠豆銀耳香芋盅	200
Sweetened Green Bean Soup with White Fungus and Taro	
時鮮水果盤	320
Seasonal Fresh Fruit	

所有價格皆以新台幣計算，另須外加百分之十服務費
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.

滬悅庭套餐 III
SHANGHAI COURT SET MENU III

精緻滬悅開胃菜

秘製鮮目魚、鎮江肴肉凍

香醇小活蝦及西湖藕韻

Selection of Shanghai Court Appetisers

Chilled Cuttlefish with Mustard Sauce

Zheng Jiang Pork Terrine with Ginger and Rice Vinegar

Marinated Shrimps with Shaoshing Yellow Wine

Osmanthus Lotus Root stuffed with Glutinous Rice

紅燒大排翅

Braised Imperial Shark's Fin in Rich Bouillon

蔥油蒸鮮鮑

Steamed Fresh Abalone with Premium Soya Sauce

蝦籽虎掌燒頂參

Braised Sea Cucumber with Pork Sinew and Dried Shrimp Roe

苔香美國嫩牛排

Wok Fried U.S. Beef Tenderloin with Fragrant Salt and Seaweed

松鼠黃魚球

Crispy Yellow Fish Fillet with Sweet and Sour Sauce

上海蟹殼黃

Baked Scallion Filled Pastries

冰糖甜梨雪蛤盅

Double Boiled Pear Soup with Hasma in Rock Sugar Syrup

寶島季節水果盤

Seasonal Fresh Fruit

每位新台幣3,200元，外加百分之十服務費

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

NT\$3,200 per person 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.

滬悦庭套餐 IV
SHANGHAI COURT SET MENU IV

精緻滬悦開胃菜

牛肉芝麻拉皮、秘製鮮目魚

紹興醉雞及醬香一口脆

Selection of Shanghai Court Appetisers

Marinated NZ Beef Shank with Sweet Potato Noodle and Sesame Paste

Chilled Cuttlefish with Mustard Sauce

Shaoshing "Drunken" Chicken with Wolfberries

Pickled Radish Flavoured with Sesame Oil

蕪菜魚圓大排翅

Shark's Fin Soup with Homemade Fish Ball

and West Lake Water Shield

花雕酒釀活龍蝦

Steamed Rock Lobster with Preserved Rice Wine and Hwa Tiao Wine

豆苗蔥油蒸鮮鮑

Steamed Fresh Abalone with Premium Soya Sauce and Sugar Pea Shoots

炸烹活青蟹

Wok Fried Green Crab with Spring Onion and Soya Sauce

西湖醋魚（筍殼魚）

West Lake Poached Marble Goby Fillet in Sweet Vinegar Sauce

槿風豌豆海鮮餃

Steamed "Pon Fong Tea" Seafood Dumplings with Split Peas

椰露百合雪蛤盅

Chilled Coconut Cream Soup with Hasma and Fresh Lily Bulbs

寶島季節水果盤

Seasonal Fresh Fruit

每位新台幣3,600元，外加百分之十服務費

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

NT\$3,600 per person 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.