

ONE HARBOUR ROAD



SET MENU 套餐

蜜糖汁叉燒，金磚脆豆腐

Honey barbecued pork

Crispy beancurd, shichimi seasoning

加配 X.O.醬海蜇凍鮑魚 每隻\$88 Add chilled marinated abalone, jellyfish, X.O. chilli sauce \$88

山珍醬羊肚耳炒蝦仁

Stir fried shrimp, amber wood ear, Yunnan mushroom sauce

家鄉拆魚羹

Fish and assorted vegetable soup, fungi, olive seeds

黑椒紅酒炒黑豚肉

Wok fried Iberico pork, mushrooms, black pepper, red wine sauce

飄香荷葉飯

Fried rice wrapped in lotus leaf

蛋白栗子露

Chestnut cream, egg white

中國茗茶

Chinese tea

每位港幣\$508，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\$508 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 2016

\$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

所有價目以港元計算，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。

All prices are in HK\$ 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.