



SEASONAL HAIRY CRAB STAYCATION MENU
時令大閘蟹套餐

**加配清蒸大閘蟹

(公 / 罏) (5兩 \$350 / 6兩 \$520)

Add steamed whole hairy crab

(Male / Female) (5 Taels \$350 / 6 Taels \$520)**

蟹粉小籠包，蜜糖汁叉燒

Steamed pork dumpling, hairy crab meat and roe
Honey barbecued pork

蟹粉家鄉釀脆皮關西遼參

Crispy Kansai sea cucumber, pork and shrimp mousse,
bamboo charcoal, hairy crab sauce

珍珠猴頭菇竹笙螺頭燉竹絲雞

Double boiled black-boned chicken soup, conch,
fresh monkey head mushrooms, bamboo pith

蟹粉扒菠菜苗

Braised hairy crab sauce, baby spinach

時令臘味糯米飯

Fried glutinous rice, assorted preserved meat

紫蘇薑茶凍

Perilla leaf and ginger tea jelly

蛋白栗子露

Chestnut cream, egg white

每位港幣\$800，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\$800 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 STAYCATION GUESTS

WINE FLIGHT

By Richard Geoffroy - Toyama - IWA 5 (80ml)
10 years - SHAOXING HUA DIAO (80ml)
COS - 'Rami' IGT Sicilia 2020 (110ml)

\$288

CHINESE WINE

10 years - SHAOXING HUA DIAO (100ml)

\$88 by the glass

PREMIUM CHINESE TEA

20 Years - MENGHAI RAW PUERH

\$88 per person

所有價目以港元計算，另須加壹服務費。
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