

菜单

A LA CARTE MENU



锦绣海鲜汇
Premium seafood on ice

前菜

APPETISERS

价格 / PRICE

❏ 锦绣海鲜汇 可供二至三人享用 整只波士顿龙虾, 珍宝蟹 黑虎虾, 扇贝, 紫贻贝, 海螺	Premium seafood on ice, serves 2-3 persons Whole Boston lobster & Cornish crab black tiger prawns, scallops black mussels, sea conch	1,817
阿拉斯加蟹腿 白兰地鸡尾酒, 柠檬	Alaskan king crab legs brandy cocktail sauce, lemon	518
卡露加鱼籽酱 三十克, 传统佐料	Kaluga Queen caviar 30 grams, traditional condiments	1,127
俄罗斯式生蚝, 六件 西红柿萨萨, 辣根奶油 伏特加, 鲜柠檬	Oysters "A la Russian", half a dozen Tomato salsa, horseradish cream Vodka, fresh lemon	440
菠菜奶酪蒜汁烤生蚝, 六件 菠菜, 蒜味黄油, 欧芹 葱, 格鲁耶芝士	Half a dozen imported oysters Spinach, garlic butter, parsley shallots, Gruyere cheese	440
❏ 海盐焗西班牙红虾	Sea-salt baked Carabinero red Mediterranean prawns	782
四十八个月 伊比利亚橡果黑猪火腿 烤风干西红柿面包 芝麻生菜	48-months acorn-fed Jamon de Bellota Iberico sun-dried tomato bread, arugula cress	483
鸭肝冻 芥末杏酱 迷你柠檬法式黄油包	Duck foie gras pate Pommery mustard apricot chutney mini lemon brioche	265

❏ 招牌菜品 Signature Dish ❏ 素食菜品 Vegetarian Dish ❏ 辛辣菜品 Spicy Dish

所有价格均含有15%的服务费及税费。凯悦美食会会员折扣不适用于此项15%之费用。

如需素食或无谷蛋白食物, 请与餐厅服务员联系。

Prices include a 15% charge (inclusive of service charge and tax). Club at the Hyatt discount does not apply to the 15% charge.
Please speak to your server for Vegan / Gluten-free dishes.

法式紫贻贝
Roasted black mussels with tomato salsa



价格 / PRICE

煎蟹饼, 墨西哥辣酱 罗勒西红柿沙拉	Crab cakes, jalapeño remoulade basil tomato salad	207
进口海盐腌三文鱼 红菜头哒哒, 莳萝酸奶油	House cured salmon, beetroot tartare dill sour cream	207
法式紫贻贝 西红柿萨萨	Roasted black mussels with tomato salsa fresh herbs	230
招牌明虾春卷, 辣酱 绿芥末美奶酱, 柠檬	Prawn spring rolls, chilli dip fresh wasabi mayo, lemon	167
鲜奶酪, 西红柿 罗勒酱, 纯橄榄油	Fresh mozzarella, heirloom tomatoes pesto, virgin olive oil	156

沙拉

SALADS

北京亮沙拉 芝麻油醋汁	House salad, semi-dried tomatoes, avocado grilled mushrooms, Japanese sesame dressing	98
凯撒沙拉, 酥脆熏肉 帕米臣芝士	Caesar, crisp pancetta Parmigiano-Reggiano cheese	98
芝麻生菜, 意大利干奶酪 风干西红柿, 香醋汁	Arugula salad, parmesan cheese sun-dried tomatoes, balsamic dressing	98

招牌菜品 Signature Dish 素食菜品 Vegetarian Dish 辛辣菜品 Spicy Dish

所有价格均含有15%的服务费及税费。凯悦美食会会员折扣不适用于此项15%之费用。
如需素食或无谷蛋白食物, 请与餐厅服务员联系。

Prices include a 15% charge (inclusive of service charge and tax). Club at the Hyatt discount does not apply to the 15% charge.
Please speak to your server for Vegan / Gluten-free dishes.



海鲜极品冬瓜盅
Steamed premium seafood,
superior stock in wax gourd

汤

SOUPS

价格 / PRICE

☑ 海鲜极品冬瓜盅	Steamed Alaskan crab, conpoy sea conch, chicken, bamboo piths superior stock in wax gourd	173
干邑松茸竹笙黑蒜炖和牛	Steamed wagyu beef soup, matsutake black garlic, XO cognac	184
☑ 传统龙虾汤 单一麦芽威士忌	Lobster bisque with single-malt whisky	207
☑ 牛肝菌奶油汤 栗子南瓜, 陈年香醋	Porcini emulsion chestnut pumpkin, aged balsamic	87

☑ 招牌菜品 Signature Dish ☑ 素食菜品 Vegetarian Dish ☑ 辛辣菜品 Spicy Dish

所有价格均含有15%的服务费及税费。凯悦美食协会会员折扣不适用于此项15%之费用。

如需素食或无谷蛋白食物, 请与餐厅服务员联系。

Prices include a 15% charge (inclusive of service charge and tax). Club at the Hyatt discount does not apply to the 15% charge.
Please speak to your server for Vegan / Gluten-free dishes.

FULL-BLOOD



Mayura纯血巧克力和牛只选用最好的日本黑毛和牛，经过至少500天的谷物饲养，让牛肉拥有优秀的质感，黄油的味道以及令人羡慕的多汁和柔软。在养饲的过程中，和牛会每天被喂2公斤巧克力和糖果，这使牛肉吃起来有巧克力的味道。

Mayura full-blood Wagyu Chocolate Beef is produced with superior quality. Only the finest Japanese black haired Wagyu are selected to enter the grain-feeding program for a minimum of 500 days to create beef with a fine texture, buttery flavour, envious juiciness and tenderness. Cattles are fed by 2 KG milk chocolate by day.



特色烤类

GRILL

价格 / PRICE

☑ 纯种巧克力和牛	CHOCOLATE MAYURA FULL-BLOOD WAGYU BEEF	
顶级“巧克力”纯统和牛肉眼 三百克	Signature rib eye, 300 grams	1,484
顶级“巧克力”纯统和牛西冷 三百克	Signature sirloin, 300 grams	1,714
顶级“巧克力”纯统和牛柳 两百克	Signature tenderloin, 200 grams	1,058
顶级“巧克力”纯统和牛西冷嫩尖排 一百五十克	Signature sirloin tip, 150 grams	1,022
顶级“巧克力”纯统和牛西冷 六百克, 可供二至三人享用	Signature sirloin, 600 grams serves 2 to 3 persons	3,322
顶级“巧克力”纯统和牛柳 五百克, 可供二至三人享用	Signature Chateaubriand, 500 grams serves 2 to 3 persons	2,517
顶级“巧克力”纯统战斧和牛排 一千六百克, 可供二至三人享用	Signature Tomahawk steak, 1600 grams serves 2 to 3 persons	3,782
八级澳洲和牛	AUSTRALIAN WAGYU BEEF, GRADE 8	
和牛肉眼, 三百克	Wagyu rib eye, 300 grams	782
和牛西冷, 三百克	Wagyu sirloin, 300 grams	1,024

☑ 招牌菜品 Signature Dish ☑ 素食菜品 Vegetarian Dish ☑ 辛辣菜品 Spicy Dish

所有价格均含有15%的服务费及税费。凯悦美食会会员折扣不适用于此项15%之费用。

如需素食或无谷蛋白食物, 请与餐厅服务员联系。

Prices include a 15% charge (inclusive of service charge and tax). Club at the Hyatt discount does not apply to the 15% charge. Please speak to your server for Vegan / Gluten-free dishes.



顶级烤肉荟
Premium meat platter

价格 / PRICE

三百天澳洲谷饲牛	AUSTRALIAN 300 DAYS GRAIN-FED BEEF	
▣ T骨牛排, 九百克 可供二至三人享用	Grain-fed T-Bone steak, 900 grams serves 2 to 3 persons	1,668
战斧牛排, 一千六百克 可供二至三人享用	Grain-fed Tomahawk steak, 1600 grams serves 2 to 3 persons	1,994
谷饲肉眼, 三百克	Grain-fed rib eye, 300 grams	520
谷饲西冷, 三百克	Grain-fed sirloin, 300 grams	564
谷饲牛柳, 两百克	Grain-fed tenderloin, 200 grams	437
烤牛肋骨 烤洋葱, 芝麻生菜	Barbecued beef short ribs roasted onions, arugula	420
▣ 顶级扒肉烩, 可供二至三人享用 和牛柳串, 烤牛肋骨, 澳洲羊排 西班牙辣肠和猪肉香肠 利比亚黑猪柳, 烤春鸡	Premium meat platter, serves 2 to 3 persons Wagyu beef skewer, beef short rib Australian lamb chops, chorizo and pork sausage Iberico pork tenderloin, spring chicken	1,449
汁类精选	CHOICE OF SAUCES	
法国芥末汁, 法式蛋黄酱 红酒汁, 牛肝菌奶油汁 绿胡椒汁	Pommery mustard sauce, béarnaise red wine sauce, porcini ragout green peppercorn sauce	41 each

▣ 招牌菜品 Signature Dish ▣ 素食菜品 Vegetarian Dish ▣ 辛辣菜品 Spicy Dish

所有价格均含有15%的服务费及税费。凯悦美食会会员折扣不适用于此项15%之费用。

如需素食或无谷蛋白食物, 请与餐厅服务员联系。

Prices include a 15% charge (inclusive of service charge and tax). Club at the Hyatt discount does not apply to the 15% charge.
Please speak to your server for Vegan / Gluten-free dishes.



香烤猪排
Grilled pork chop

价格 / PRICE

澳洲奶饲小牛	AUSTRALIAN MILK-FED VEAL	
带骨小牛排, 榛子酥 牛肝菌奶油烩, 三百五十克	Veal chop with hazelnut crust porcini ragout, 350 grams	414
澳洲谷饲小羊	AUSTRALIAN GRAIN-FED LAMB	
烤普罗旺斯羊排, 烩蒜子 迷迭香橄榄油汁, 三百五十克	Rack of lamb "Provençal", garlic confit rosemary tapenade sauce, 350 grams	380
内蒙古羊腿	MONGOLIAN LAMB	
❏ 秘制嫩羔羊腿 可供二至三人享用	Twice-cooked leg, chilli, cumin, garlic serves 2 to 3 persons	667
西班牙黑猪	SPANISH IBERICO PORK	
香烤猪排 葱花, 法国籽芥末 尼泊尔胡椒, 三百克	Grilled pork chop leek, Pommery mustard timut pepper, 300 grams	380
酱烧小猪排 苹果烤肉酱, 土豆沙拉	Baby back ribs apple Bourbon BBQ sauce, warm potato salad	334
家禽	POULTRY	
烤玉米饲半只鸡 迷迭香芥末, 牛肝菌奶油烩	Roasted corn-fed half chicken rosemary mustard, porcini ragout	284

❏ 招牌菜品 Signature Dish ❏ 素食菜品 Vegetarian Dish ❏ 辛辣菜品 Spicy Dish

所有价格均含有15%的服务费及税费。凯悦美食会员折扣不适用于此项15%之费用。

如需素食或无谷蛋白食物, 请与餐厅服务员联系。

Prices include a 15% charge (inclusive of service charge and tax). Club at the Hyatt discount does not apply to the 15% charge.
Please speak to your server for Vegan / Gluten-free dishes.

顶级海鲜荟
Premium seafood platter



海鲜

SEAFOOD

价格 / PRICE

- | | | |
|--|--|-------|
| ▣ 顶级海鲜荟, 可供二至三人享用
整只波士顿龙虾, 珍宝蟹
黑虎虾, 进口生蚝
加拿大扇贝, 紫贻贝 | Premium seafood platter, serves 2 to 3 persons
Whole Boston lobster, Cornish crab
black tiger prawns, imported oysters
Canadian scallops, black mussels | 1,817 |
| 半只波士顿龙虾
墨鱼汁意大利扁面
红甜椒, 水瓜柳 | Half Boston lobster
spiced squid ink linguini
red peppers, capers | 460 |
| ▣ 海苔黄油焗珍宝蟹
蒜蓉, 酸豆, 白葡萄酒 | Roasted Cornish crab in seaweed butter
garlic, capers, white wine, herbs | 828 |
| 烤鳕鱼柳, 焦香黄油汁
杏仁, 酸豆, 柠檬皮 | Black cod à la Meunière, brown butter sauce
almonds, capers, zests | 368 |
| 大酱蜂蜜麻油烤三文鱼
柑橘萨萨, 萝卜苗 | Grilled salmon, miso paste, honey
sesame oil, citrus salsa, daikon cress | 328 |

▣ 招牌菜品 Signature Dish ▣ 素食菜品 Vegetarian Dish ▣ 辛辣菜品 Spicy Dish

所有价格均含有15%的服务费及税费。凯悦美食会会员折扣不适用于此项15%之费用。

如需素食或无谷蛋白食物, 请与餐厅服务员联系。

Prices include a 15% charge (inclusive of service charge and tax). Club at the Hyatt discount does not apply to the 15% charge.
Please speak to your server for Vegan / Gluten-free dishes.



“辣椒珍宝蟹”配黄金小馒头
Chili Cornish crab served with fried golden buns

中式特色菜

CHINESE SPECIALITIES

价格 / PRICE

☑ 欧阳大师名菜“辣椒珍宝蟹”配黄金小馒头	Master Chef Jack Aw Yong's spicy Cornish crab fried golden buns	828
☑ 招牌黑胡椒波士顿龙虾	Braised Boston lobster in our signature black pepper sauce	828
陈年花雕姜葱烧波士顿龙虾	Wok-fried Boston lobster leek, ginger, aged Shaoxing wine	828
虫草花蒸老虎斑	Steamed tiger garoupa cordyceps blossom, soy, ginger	644
☑ 干烧老虎斑, 酸辣糖醋汁	Braised tiger garoupa in sweet and sour spicy sauce	644
☑ 古式油浸笋壳鱼	Crispy "Soon Hock" fish, soy, spring onions	529
慢火烤澳洲“荷叶”牛肋骨麻辣香汁	Slow-cooked Australian beef rib wrap in lotus leaf Peppery sauce	437
☑ 酒香蘑菇豆腐烧鳕鱼	Sizzling cod fillet, mushrooms, bean curd spring onions, Shaoxing wine	434
☑ 酒酿干烧大明虾	Braised jumbo prawns in spicy wine grain sauce	414
香脆元宝扇贝	Crispy-fried Canadian scallops wrapped in taro mousse	437

☑ 招牌菜品 Signature Dish ☑ 素食菜品 Vegetarian Dish ☑ 辛辣菜品 Spicy Dish

所有价格均含有15%的服务费及税费。凯悦美食会员折扣不适用于此项15%之费用。

如需素食或无谷蛋白食物, 请与餐厅服务员联系。

Prices include a 15% charge (inclusive of service charge and tax). Club at the Hyatt discount does not apply to the 15% charge. Please speak to your server for Vegan / Gluten-free dishes.



古式油浸笋壳鱼
Crispy "Soon Hock" fish

配菜

SIDE DISHES

价格 / PRICE

☞ 传统土豆泥	Potato mousseline	75
☑ 奶油菠菜	Creamed spinach	81
☑ 豆豉蒜香炒秋葵	Wok-fried okra, black bean sauce	81
☑ 姜粒蒜子炒芥兰	Wok-fried kale, ginger, garlic cloves	75
☞ 干煸四季豆 海米肉粒, 干辣椒	String beans, pork, dried shrimps, chilli	75
☑ 榛子柠檬鲜芦笋	Asparagus, hazelnuts, lemon olive oil	92
☑ 粉丝蒜茸蒸娃娃菜	Steamed young cabbage, glass noodles Garlic sauce	81
☞ 鹅肝蒜子迷迭香烤小土豆	Roasted new potatoes, foie gras, garlic, rosemary	110
☞ "黄金"炒饭 阿拉斯加鳕鱼, 蟹肉, 蜜豆	Fried rice, Alaskan cod fillet, crabmeat, tobiko	219
☞ 澳洲和牛西蓝花炒饭 老干妈豆豉	Wagyu beef fried rice, broccoli Sichuan spicy black beans	190
☞ 红烧排骨米粉	Wok-fried vermicelli, braised pork ribs bean sprouts, mushrooms, vegetables	173

☞ 招牌菜品 Signature Dish ☑ 素食菜品 Vegetarian Dish ☞ 辛辣菜品 Spicy Dish

所有价格均含有15%的服务费及税费。凯悦美食会会员折扣不适用于此项15%之费用。

如需素食或无谷蛋白食物, 请与餐厅服务员联系。

Prices include a 15% charge (inclusive of service charge and tax). Club at the Hyatt discount does not apply to the 15% charge.
Please speak to your server for Vegan / Gluten-free dishes.



北京亮精选甜点汇
China Grill dessert platter

甜品

DESSERTS

价格 / PRICE

北京亮甜点汇 可供三至四人享用	Dessert platter, serves 3 to 4 persons	322
意式香草奶油布丁 鲜浆果酱	Vanilla bean panna cotta fresh berry compote	81
现焗时令水果挞 香草奶油汁	Freshly baked seasonal fruit tart of the day crème anglaise	81
华盛顿苹果酥 香草冰淇淋	Washington apple crumble vanilla ice cream	98
焗奶酪蛋糕, 草莓酱	Baked cheesecake, strawberry compote	110
鲜浆果奶油, 雪莉酒	Fresh berry trifle, sherry	127
法芙娜软心纯巧克力蛋糕 榛子酱, 香草冰淇淋 现焗, 需要二十分钟	Arugani chocolate fondant hazelnut sauce, vanilla ice cream Require 20 minutes baking time	138

招牌菜品 Signature Dish

所有价格均含有15%的服务费及税费。凯悦美食协会会员折扣不适用于此项15%之费用。
如需素食或无谷蛋白食物, 请与餐厅服务员联系。

Prices include a 15% charge (inclusive of service charge and tax). Club at the Hyatt discount does not apply to the 15% charge.
Please speak to your server for Vegan / Gluten-free dishes.

北京亮特色冰淇淋	CHINA GRILL SUNDAES	价格 / PRICE
草莓罗曼诺夫	Strawberry Romanoff	104
香草冰淇淋, 草莓, 草莓酱 柑橘甜酒, 鲜奶油	Vanilla ice cream, strawberries, strawberry coulis cointreau, whipped cream	
爱尔兰咖啡	Irish Coffee	104
香草和巧克力冰淇淋 咖啡, 巧克力片 爱尔兰威士忌, 鲜奶油	Vanilla and chocolate ice cream coffee, chocolate flakes Irish whiskey, whipped cream	
黑森林	Black Forest	104
香草和巧克力冰淇淋 樱桃, 巧克力酱 樱桃白兰地, 鲜奶油	Vanilla and chocolate ice cream cherries, chocolate sauce kirsch liquor, whipped cream	
芒果和椰奶	Mango-Coconut	104
香草冰淇淋, 鲜芒果 椰奶油, 巴西朗姆酒	Vanilla ice cream, fresh mango coconut cream, cachaca	
奶酪 和 水果	CHEESE & FRUIT	
☞ 奶酪拼盘	Selection of fine cheese	213
杏脯酱, 葡萄干面包 核桃酸味面包	apricot paste, raisin loaf, walnut sourdough	
季节时令水果	Market fruit plate	156

素食主菜	VEGETARIAN MAIN DISHES	价格 / PRICE
意大利扁面, 辣味西红柿酱 干酪, 罗勒	Linguini, spicy tomato sauce olives, broccoli, cauliflower, parmesan, basil	138
传统芦笋烩饭配烤牛肝菌	Asparagus risotto, grilled porcini mushrooms	150
香烤田园蔬菜 飞达奶酪, 烤蒜子 纯橄榄油, 尼泊尔胡椒	Grilled vegetables feta cheese, garlic virgin olive oil, timut pepper	138
☞ 宫保腰果野菌 配白米饭	Gong-bao mushrooms, dried chilli, ginger cashew nuts, vinegar, served with steamed rice	138
☞ 鱼香豆腐 配白米饭	Sichuan-style hot and sour tofu fungus, bell peppers, served with steamed rice	127
☞ 老干妈豆豉蔬菜鸡蛋炒饭	Spicy fried rice, seasonal vegetables eggs, Sichuan black beans	98