



# CHINA HOUSE 中· 餐厅

鸡肉, 牛肉, 猪肉, 鸡蛋, 牛奶, 坚果 (包括: 花生, 核桃和松子) , 含麸质 (全麦面粉, 大豆和荞麦), 鲭鱼, 鱿鱼, 贝壳类 (包括: 生蚝, 鲍鱼, 青口, 蟹和虾) ,桃子, 西红柿和罐头水果, 以上食材均可能会引起过敏症状。

Chicken, beef, pork, eggs, milk, nuts (including: peanut, walnut and pine nut), gluten (wheat, soybean and buckwheat), mackerel, squid, shellsh

#### 笋尖鲜虾饺

Steamed shrimp dumplings with bamboo shoots



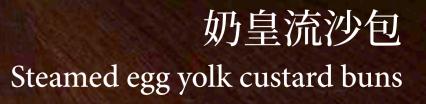
Steamed pork and shrimp dumplings with mushroom

红油蒸饺子 Steamed shrimp dumplings in chili oil

凤眼帶子饺 Steamed scallop and shrimp dumplings



蚝皇叉烧包 Steamed barbecued pork buns





酱皇牛仔骨 Steamed short ribs in black pepper sauce

豉汁蒸排骨 Steamed spare ribs with pumpkin in black bean sauce

荷香珍珠鸡 Steamed glutinous rice with pork wrapped in lotus leaf 怀旧灌汤饺 Supreme soup dumpling with seafood

香脆煎锅贴 Pan-fried pork and shrimp dumplings

上海小笼包 Shanghainese steamed pork dumplings



Steamed pork and shrimp dumplings with mushroom (3 pieces)

12

#### 凤眼帶子饺 (3件) Steamed scallop and shrimp dumplings (3 pieces) 12

# 红油蒸饺子 (5件) Steamed shrimp dumplings in chili oil (5 pieces) 12

# 蚝皇叉烧包 (3件) Steamed barbecued pork buns (3 pieces)

#### 奶皇流沙包(3件)

#### Steamed egg yolk custard buns (3 pieces)

12

# 豉汁蒸排骨 Steamed spare ribs with pumpkin in black bean sauce 12



#### 鮑汁花豆凤爪

# Braised and deep-fried chicken feet, black bean in abalone sauce

12

# 炸金砖豆腐

#### Deep-fried bean curd cube with salt and pepper

#### 12

#### 沙律虾多士 (5件)

## Deep-fried mini shrimp toast served with mixed salad (5 pieces)

#### 12

#### 脆香虾春卷(3件)

Deep-fried spring roll with shrimp (3 pieces)



点心随心选, 午餐优惠多 Choose from Dim Sum menu at a special price



# 特色菜品 SPECIALTY DISHES

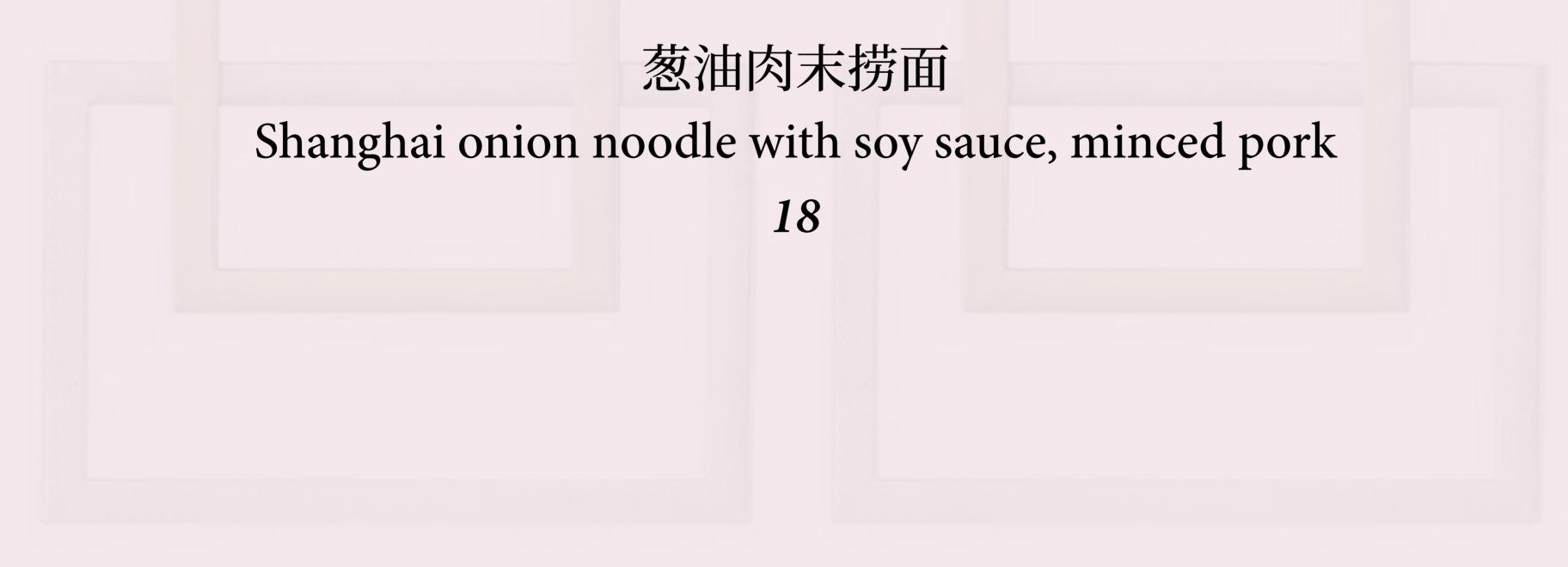
仅限午餐 Available for lunch only

怀旧灌汤饺 (1件)
Supreme soup dumpling with assorted seafood (1 piece)
18

上海小笼包 (5件)

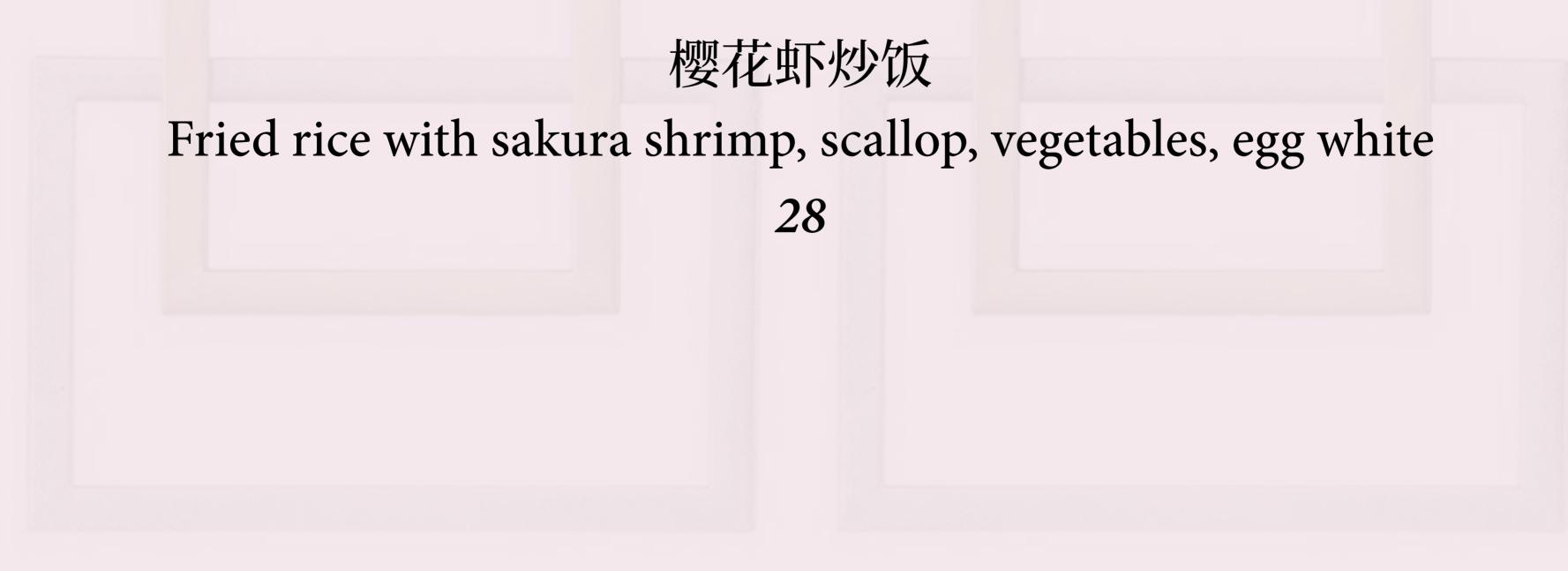


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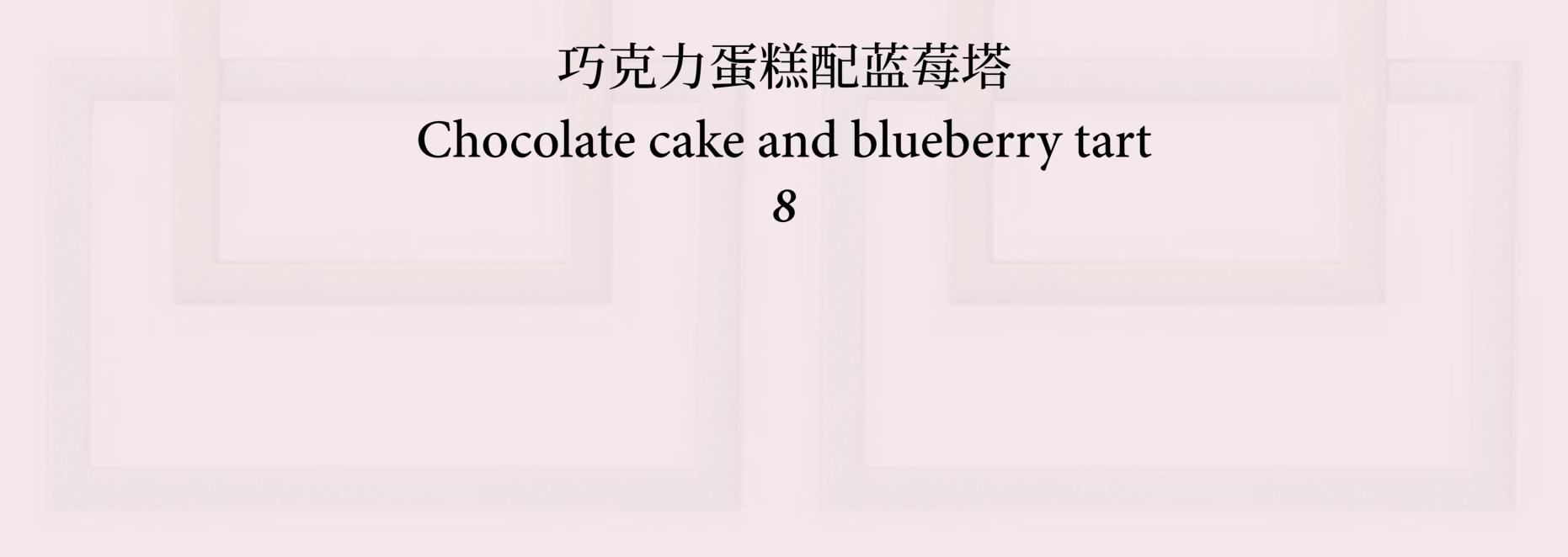




28 避风塘鲜鱿 Sautéed squid with golden garlic and chili 28 下炒牛河 Stir-fried rice noodle with sliced beef 28 鼓油鲜鱿炒面 Fried noodle with squid in soy sauce 28







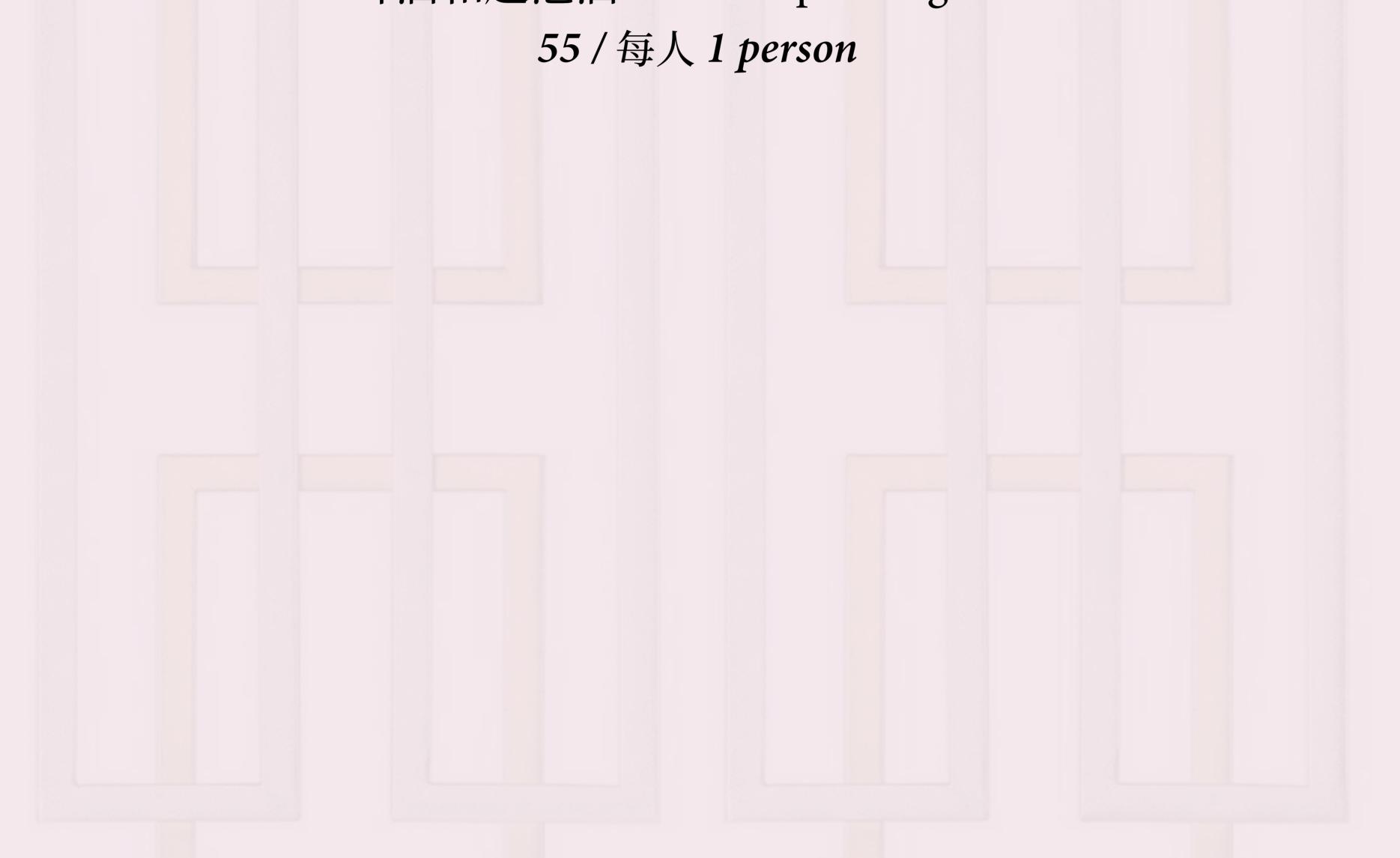
# 畅饮之选 BEVERAGE PACKAGE

仅限午餐 Available for lunch only

用餐期间无限畅饮 Free flow beverage package - unlimited beverage during the duration of your meal

> Kloud生啤 Kloud draft beer 35/每人1 person

啤酒和起泡酒 Beer & Sparkling wine





# SET MENU 传统北京烤鸭套餐 (限4位) Traditional Beijing Duck Set (for 4 persons) 一食 手工片皮鸭 Skin, breast meat, leg meat with skins 黃瓜条, 小葱丝, 甜面酱, 香蒜泥 Cucumber, leek, sweet sauce, mashed garlic



## 白菜豆腐湯

Duck soup with bean curd, Chinese cabbage

## 清蒸黑石鱼 Steamed black rockfish with soy sauce

# 酸甜咕噜肉 Sauteed sweet and sour Jeju pork

# 干煸四季豆

Wok-fried string beans, minced pork, dry chili, Sichuan pepper

川式担担面 (每位) Sichuan "Dan Dan" noodle (per person)





# SIGNATURE DISH

# 传统北京烤鸭 Beijing Duck

济州君悦酒店中·餐厅招牌菜-传统烤鸭,延续北京东方君悦大酒店"长安壹号"中餐厅的传统烹饪方式, 由拥有丰富经验来自中国的专业烤鸭师傅,承传一丝不苟的做法,将这道享誉世界的中式菜肴带到济州岛, 让食客无需出国即可品尝最正宗的烤鸭口味。

中·餐厅内的两座传统砖炉,精巧置于餐厅内最具观赏性的烤鸭厨房。

透过晶莹剔透的玻璃幕墙可以看到鸭子烤制的全过程, 传统烤鸭遵循传统挂炉烤制,

烤鸭诱人的香味一点点在空气中弥漫。烤炉外方圆内,保证每个角度温度一样, 鸭才能受热均匀。等一切就绪,师傅必须迅速挑起鸭子,飞快而准确将其横着送入烤炉。 每只烤鸭的原料都经过精挑细选,连续烤制60分钟左右,使鸭子的皮下脂肪恰好完全融化, 渗入鸭肉当中,确保鸭肉的肥美鲜嫩。

宾客亦可观赏厨师在餐桌旁现场片鸭并聆听详细介绍。

用鸭饼包裹连皮带肉的鸭肉, 连葱丝, 黄瓜条, 沾甜面酱一同入口, 口齿留香, 回味无穷。

#### 我们诚邀您品尝中·餐厅招牌菜 [传统北京烤鸭]。

Originally from Grand Hyatt Beijing's restaurant, Made in China, the "Traditional Beijing Style Duck" is prepared by our master chef using similar techniques. In China, this world famous noble Beijing Duck has made its way into the hearts of many guests. Now, to continue its legend we proudly present it at Grand Hyatt Jeju.

The most distinctive features of China House are the two impressive ovens where guests can actually see the duck-roasting process. The duck oven has been thoughtfully designed to ensure that the temperature stays the same throughout the cooking process. Once the temperature is just right, our chefs will place each duck in the oven methodically and roast it for approximately 60 minutes, to let the fat melt and merge into the duck meat.

Guests are also able to see how our chefs skillfully slice the duck, piece-by-piece, right next to their tables. The skin, breast meat and leg meat will be served on three plates alongside classic condiments like leek, cucumber, sugar, sweet soybean paste and garlic paste.

To enjoy the most from your China House experience, we recommend the following: First, taste the duck skin with sugar. Then, enjoy the breast meat with shallots, cucumber and sweet soybean paste. Last but not least, wrap the duck leg meat in a pancake with cucumber, garlic paste and sweet soybean paste.

Please enjoy our signature dish, the traditional Beijing style duck.



# 前菜 Appetizer らの 中式前菜盘 China House appetizer platter 葱油凉拌海蜇, 香酱肘冻, 香酱牛腱, 风味野菜卷, 江南墨鱼 Pickled jellyfish, Chinese onion oil, sesame, Braised pork knuckle Braised beef shank, five spices flavored

Rice noodle rolls, sesame sauce, X.O. sauce, Chinese spice flavored cold squid

#### 普通 Regular 68 / 小份 Small 38

# 潮州卤水盘 Chinese brined assorted platter

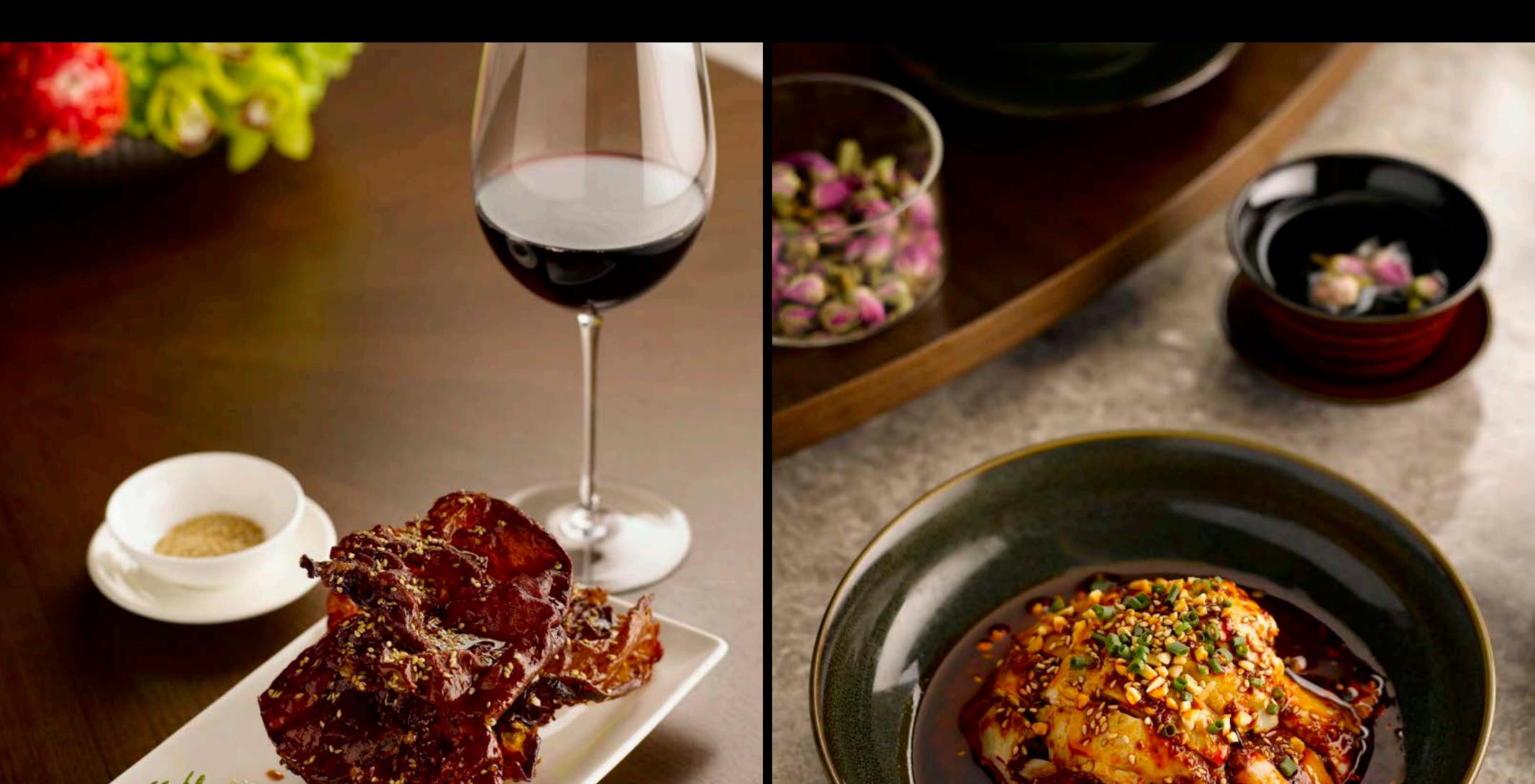
#### 五花腩, 鸭片, 豆干, 卤蛋 Chinese brined assorted meat, bean curd, egg

普通 Regular 58 / 小份 Small 28

# 香脆春卷盘

Deep-fried spring roll platter

# 水 小 ひ 山 鸡肉,鲜虾,菌菇 Chicken, prawn, mushroom Mayonnaise yogurt, sweet chili, balsamic vinegar 22



风干牛肉片 Crispy air-dried beef, honey sauce

# 传统口水鸡

Poached chiken, crushed peanut, sesame, spicy sauce

粤式蜜汁叉烧 Cantonese barbecue Jeju black pork "Char Siu" honey sauce

脆皮烧脑仔 Roasted crispy pork belly



#### Deep-fried seabass fillet, soy sauce

# 传统口水鸡

#### Poached chicken, crushed peanuts, sesame, spicy sauce

18

# 脆皮烧腩仔 Roasted crispy pork belly

50

### 粤式蜜汁叉烧

#### Cantonese barbecue Jeju black pork "Char Siu" honey sauce

50



# 白萝卜牛肉汤 (每位) Radish, beef brisket soup (per person)

16

# 人参炖嫩鸡汤 (每位)

#### Double-boiled fresh ginseng, Jeju chicken soup (per person)

38

# 佛跳墙 (每位) Buddha jumps over the wall







# 红焖济州鲍鱼 (每只) Braised Jeju abalone, oyster sauce (per piece)

12

#### 椒盐蒜香鲜鱿

Deep-fried squid, chili sauce, mashed garlic, dried chili pepper

38





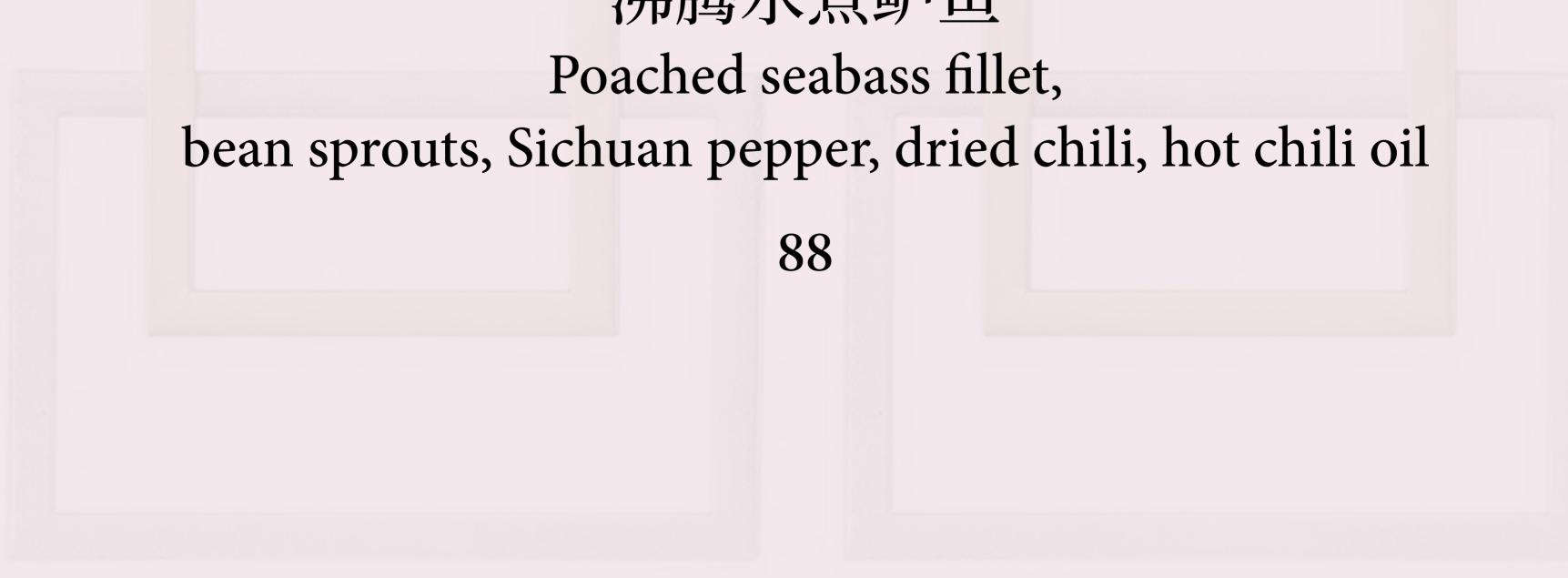


**58** 

# 松鼠黑石鱼 Crispy black rockfish, sweet

48

沸腾水煮鲈鱼





#### 爆炒辣子鸡丁 Deep-fried chicken, chili



Sauteed sweet and sour pork

# 辛辣宮保鸡丁 Wok-fried diced chicken, dried chili, ginger

38

爆炒辣子鸡丁 Deep-fried chicken, chili

38





# 黑椒爆牛肉粒 Wok-fried beef cubes, red onion, black pepper sauce 58 白萝卜牛腩煲 Braised U.S. beef brisket in clay pot 58 秘制烤牛肋骨





# 生猛海鲜 Seafood Selection

# 波士顿龙虾 (整只) Boston lobster (whole piece)

上汤开边焗 / 芝士牛油焗 / 蒜蓉蒸 / 粉丝煲 Baked with superior boullion / baked with cheese and butter steamed with garlic/ braised with vermicelli and vegetables

78 / 600g (整只)

# 皇帝蟹 / 雪蟹 King crab / Snow crab

鸡油花雕酒蒸 / 姜葱爆炒 Steamed with chicken oil and yellow rice wine Wok-fried with ginger and spring onions

市场价 Market price / kg

龙斑

Convict grouper

清蒸 Steamed

#### 香炸,甜辣汁和香辣酱 Deep fried with two sauces (sweet and sour sauce, spicy chili sauce)

首笋炒 Wok-fried with asparagus [二食 Additional menu] 白菜豆腐汤 Chinese cabbage, tofu soup +15

#### 市场价 Market price / kg



#### 48 / 900g (条)

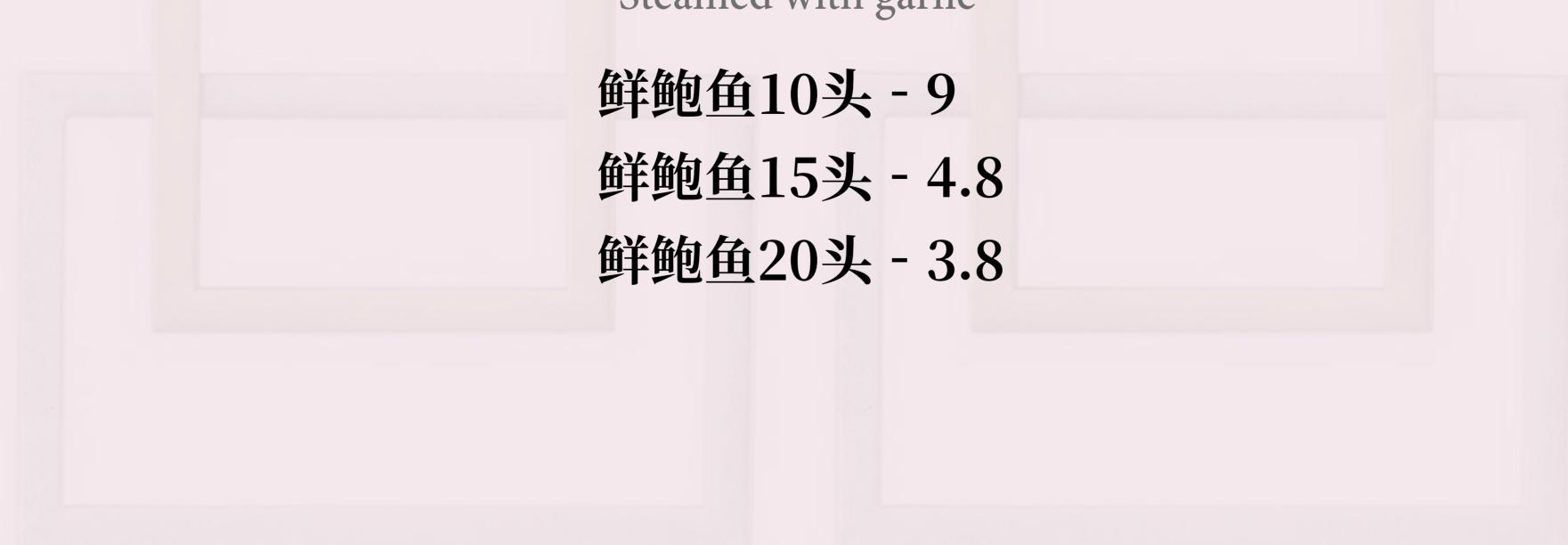


#### 清蒸 / X.O.酱炒 / 香煎 Steamed / wok-fried with X.O. sauce / pan fried

48 / 900g (条)



蒜蓉蒸 Steamed with garlic







蒜蓉蒸 / X.O.酱炒 Steamed with garlic / Wok-fried with X.O. sauce

28 / kg

鲜活海中虾 Jeju live shrimp

白灼 / 蒜蓉蒸 Poached / steamed with garlic

68 / kg





川式担担面 Sichuan "Dan Dan" noodle



皮蛋浸时蔬 Braised seasonal vegetable, garlic, preserved egg



# 烧汁杏鲍菇 Sauteed oyster king mushroom

18



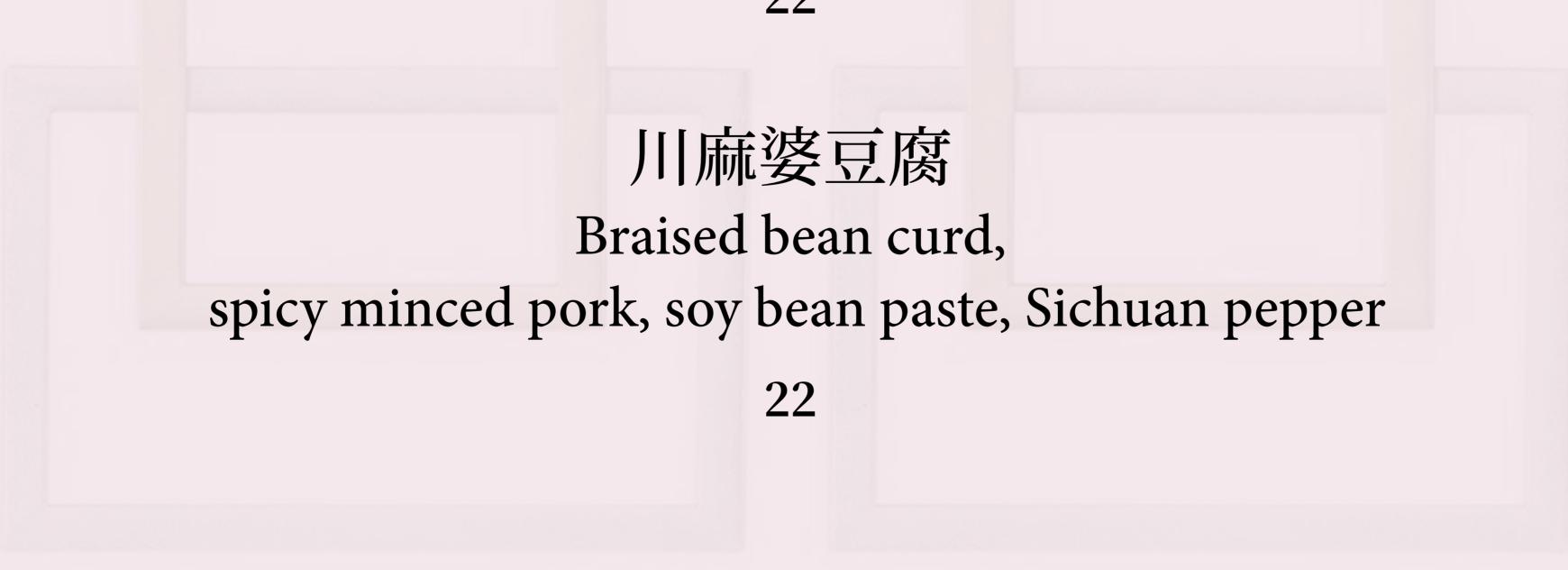
# Wok-fried string beans, minced pork, dry chili, Sichuan pepper

18

## 麻辣素香锅

Wok-fried assorted vegetables, black fungus, dried beancurd, Sichuan pepper, hot chili sauce

22





Lanzhou style hand-pulled noodle, beef, green onion (per person)

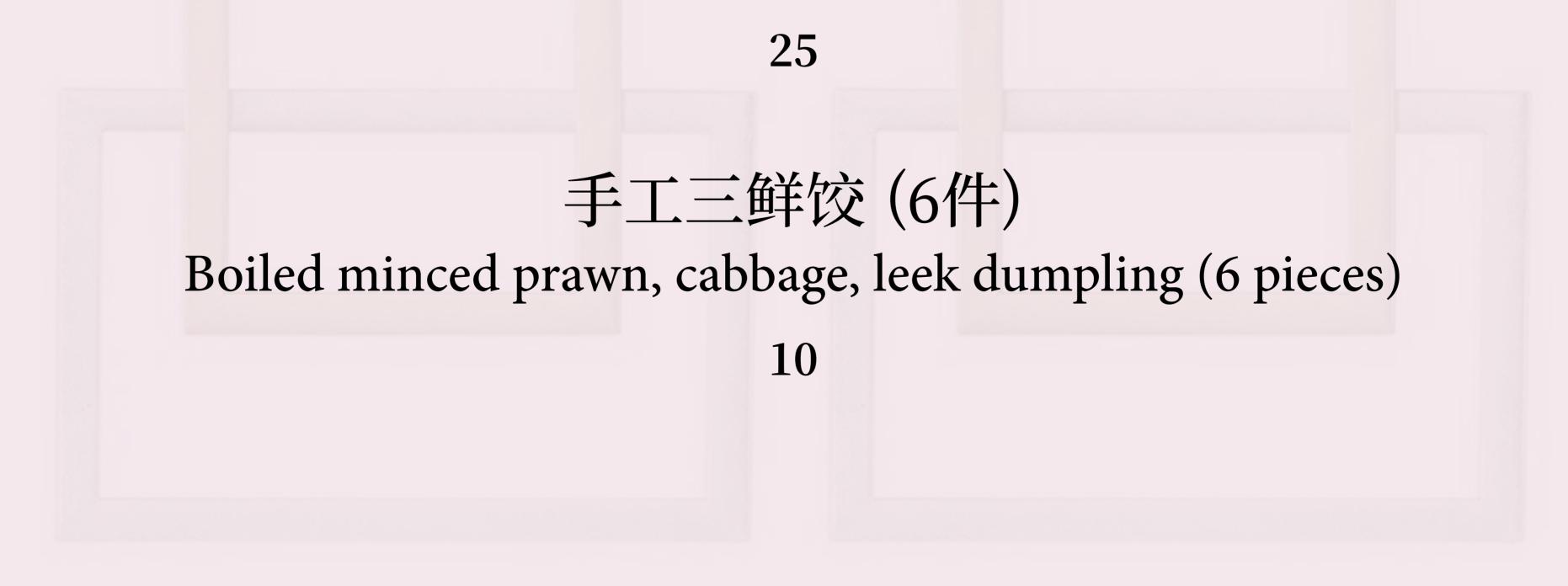
# 手工刀削面 (可选浇头: 卤肉末汁/番茄鸡蛋) Shanxi hand-shredded noodle, pork (per person)

15

# "中・餐厅"炒饭 China House fried rice, diced prawn, barbecued pork

25

福建炒丝苗 Fujian fried rice









X.O. 酱香菇烧卖, 水晶虾饺, 潮州粉果, 上海小笼包 X.O. mushroom dumpling, shrimp dumpling, steamed mixed meat dumpling with peanut, Shanghainese steamed pork dumpling

20

# 上海小笼包 (5件) Shanghainese steamed pork dumplings (5 pieces)

20

香脆煎锅贴(5件) Pan-fried pork and shrimp dumplings (5 pieces)







8

# 冻杨枝甘露 Chilled mango cream, sago, pomelo

8

乾清红枣糕 (3件) Chinese jujube date cake (3 pieces)

8





#### 白葡萄酒 WHITE WINE

2018 Chardonnay, Mer Soleil Reserve, Santa Lucia Highlands, California, USA

2018 Gewürztraminer Classic, Famile Hugel, Alsace, France

2018 Sauvignon Blanc, Casa Lapostolle, Grand Selection, Rapel Valley, Chile

#### 红葡萄酒 RED WINE

2012 Confidences de Prieuré-Lichine, Prieuré -Lichine, Margaux, Boardeux, France

2017 Grenache, Côtes du Rhône, 100 21 Domaine des Fées, Rhône Valley, France 2018 Reserva Malbec, Terrazas de los Andes, 17 80 Mendoza, Argentina

31 150

34

27

17

165

130

80

# **饮品** Beverage

中国白酒 CHINESE LIQUOR	Carafe	Bottle
贵州茅台 Kweichow Moutai		880
五粮液 Wu Liang Ye		700
国窖1573 GuoJiao 1573	200	390
泸州老窖 Lu Zhou Lao Jiao	120	200
烟台古酿鸿运 YanTai GuNiang Red		150
洋河青瓷 Yang He Qing Ci	70	120
烟台古酿 YanTaiGuNiang		50

#### 烟百古眼 Yan Jai Guniang

烧酒 SOJU 汉拿山17度 Hallasan 17% 汉拿山21度 Hallasan 21% 火尧17度 Hwayo 17% 火尧25度 Hwayo 25%

瓶装啤酒 BEER 麒麟一番搾啤酒 Kirin Ichiban 青岛 Tsingtao

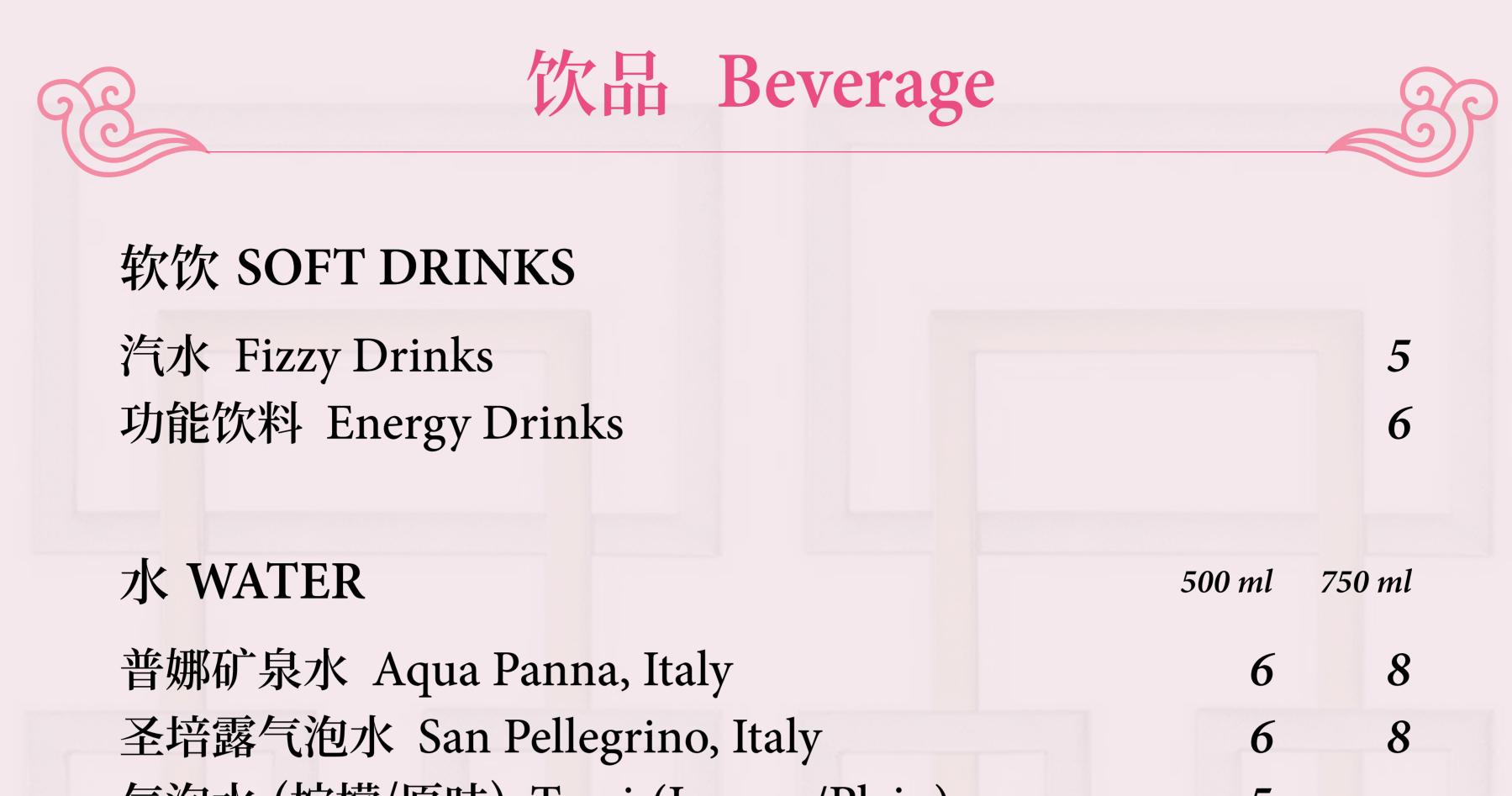
7 7 *30* 

*50* 

13 13

#### 扎啤 DRAFT BEER





气泡水(行稼/原味) Trevi (Lemon/Plain)	5
三多水 Samdasoo, Jeju	4
中国茶 CHINA HOUSE TEA	后主 por pot
<b>丁国宋 UIIINA HOUSE IEA</b>	每壶 per pot
白牡丹 White Poney	10
哦雪茶园绿茶 Osulloc Jeju Green Tea	10
铁观音 Tie Guan Yin	10
正山小种 Lapsang Souchong	10
普洱生茶 Pu'er Raw	10
普洱茶 Pu'er	10
云南玫瑰 Rose tea	10
清香茉莉 Jasmine	10
菊花茶 Chrysanthemum	10
台湾乌龙 Oolong tea	10

泰拉罗莎臻选咖啡豆 COFFEE BY TERAROSA	
意式浓缩,美式咖啡 Espresso, Americano	10
双份意式浓缩 Double Espresso	10
拿铁咖啡, 卡布奇诺 Café Latte, Cappuccino	10
无咖啡因咖啡 Decaffeinated Coffee	10