

## Hyatt Newsroom

Grand Hyatt Tokyo is pleased to introduce exciting winter menus, available from January to March 2009, using fresh, seasonal, locally grown and imported ingredients, such as fruits, vegetables, meats and seafood.

**Fiorentina**, a modern café serving authentic Italian cuisine, will be offering *Stracotto*, or braised meats, which is a popular home-cooked dish enjoyed in Northern Italy to beat the cold weather. The chef's recommendation is *Bolito Misto* that includes a variety of meats, such as pork, *salsiccia* (home-made sausage), and winter vegetables, all providing a rich, full-flavoured taste that guests will enjoy.

**Fiorentina Pastry Boutique** will offer Japanese strawberry desserts, such as *Fragola Fiore*, a baked almond cream cake prepared with fresh strawberries, *Strawberry Millefeuille*. The Pastry Chef's recommendation is *Fraisier*, a rich strawberry cake made with butter sponge and decorated with rich custard butter cream covered with light-coloured marzipan in the image of early Spring. Attractive new desserts created to enhance the natural flavours of fresh fruit will be served along with all-time favourites.

**The French Kitchen Brasserie & Bar** will feature various winter vegetables, including seasonal root vegetables, that are particularly treasured for their texture. The Chef's recommendation is *Steamed Winter Vegetables with French Olive Oil and Natural Sea Salt* where the essential taste of the vegetables is brought out by simply steaming them with French olive oil and natural sea salt.

This winter, **Shunbou**, Grand Hyatt Tokyo's Japanese restaurant, will serve a hot pot dinner course. Guests can enjoy this familiar dish, which includes such high-quality ingredients as crab and blowfish, enhancing the warm atmosphere of the restaurant. Tateyama-Honjouzo, a hot sake with a dry, refreshing taste, is the perfect match to pair with the hot pot dinner.

In **Roku Roku**, the hotel's sushi restaurant, we will offer a set dinner menu featuring premium quality blowfish and Zuwai crab that will be served in delicate Kaiseki style, perfectly accompanied by Hire sake. The Chef's recommendations are *Grilled Blowfish* with a tantalising aroma, and the *Deep-Fried Crab Rolled with Yuba*, which maintains the crab's crispness and juiciness. The *Blowfish Sushi* is a rare delicacy with a subtle taste that is not to be missed.

**The Oak Door** focuses on slow cooking that requires the utmost care and attention in its preparation. The Chef's recommendation here is the rich and flavourful *Slow-Cooked Japanese Beef Short Rib* served with seasonal winter vegetables in a casserole.

This winter, the **Chinaroom** is pleased to introduce all-time favourite Cantonese delicacies. We will serve five fresh and tasty Cantonese ingredients, including seasonal vegetables, dried preserved goods, grilled meat, dim sum, live seafood and mangoes. The combination of these ingredients sums up what Cantonese cuisine is all about. The Chef's recommendation is the favourite traditional *Kinka Ham Soup*, which includes salmon shark's fin and mushrooms, and is served in an edible papaya cup.

**Keyakizaka**, Grand Hyatt Tokyo's one Michelin-starred Teppanyaki restaurant, will feature special seasonal catches of the finest fish, as well as cuts of premium beef, such as Saga beef, a high-quality beef marbled with flavourful fat. The Chef highly recommends the angler fish as the main dish, cooked in a pot with tasty fish stock lightly seasoned with soy sauce.

Grand Hyatt Tokyo's main bar, **Maduro**, will offer a line-up of refreshing fresh fruit Champagne Mojitos to complement the signature beverage selection. A seasonal Japanese strawberry dessert box will also be available as a special item during this winter season.

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