

## WAGYU STEAKATION

\$990 per person

### APPETIZER *(to share)*

#### SEAFOOD ON ICE

Tiger prawns • Poached scallops • Irish sea whelks • Live green lip mussels • House smoked Atlantic salmon served with lemon, Marie Rose and cocktail sauce



#### THICK CUT BACON

maple bourbon glaze, pickled jalapeno

*Add half dozen Scottish Rock oysters \$240*

*Add 30G Oscietra Caviar \$330*



### SOUP

LOBSTER BISQUE brandy, chives



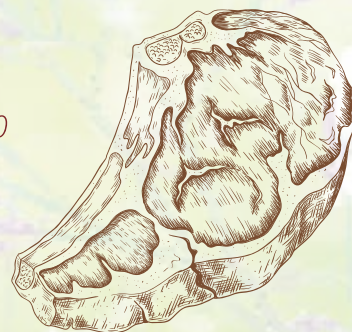
### MAIN COURSE *(to share)*

AUSTRALIAN M5 WAGYU SIRLOIN 360G  
selection of sauce and mustard

*Upgrade your steak to Mayura M9 Wagyu Sirloin 400G \$400*

*Add Roasted Foie Gras \$60*

*Add Grilled Atlantic Lobster \$260*



### SIDE DISH

TRUFFLE MAC AND CHEESE cheddar

SAUTÉED GREEN BEANS shallots, bacon



### DESSERT

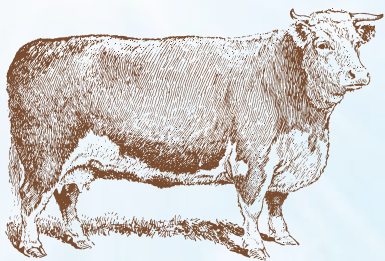
CHOCOLATE VERSAILLES CAKE forest berries, soft serve vanilla ice cream

*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.*



## 和牛 STEAKATION

每位 \$990

### 前菜 (供二人分享)

#### 冰鎮海鮮拼盤

虎蝦雞尾酒 • 帶子 • 愛爾蘭海螺 • 綠唇青口 • 自家煙製大西洋三文魚  
配檸檬, 路易醬, 咯嗲醬



#### 厚切煙肉

楓葉糖漿, 醃墨西哥辣椒

加配半打 蘇格蘭活石生蠔 \$240

加配30克 魚子醬 \$330



### 湯

龍蝦湯 白蘭地, 蔥



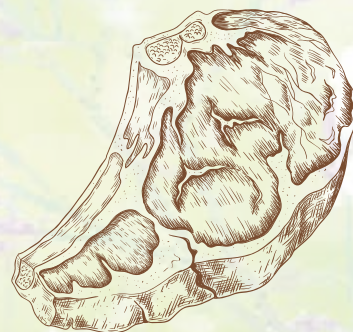
### 主菜 (供二人分享)

澳洲 M5 和牛西冷牛扒 360克  
自選醬汁及芥末

升級至 *Mayura M9* 和牛西冷牛扒 400克 \$400

加配 香煎鵝肝 \$60

加配 烤大西洋龍蝦 \$260



### 伴菜

焗松露芝士通粉 車打芝士

炒青豆角 乾蔥, 煙肉



### 甜品

朱古力凡爾賽蛋糕 雜莓, 雲尼拿軟雪糕

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。