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ALVARO PALACIOS

CAZURRA SPANISH DRY AGE PROMOTION

50 DAYS DRY AGED EXCLUSIVELY FOR GRAND HYATT STEAKHOUSE

APPETISER

STEAK TARTARE Classic steak tartare, prepared table side	260
CECINA Spanish cured air-dried beef, marinated cherry tomatoes, olives, pan de crystal	290

CAZURRA 50 DAYS DRY AGED STEAK SELECTION

BONE IN RIB EYE Black pepper crusted, salsa verde	28 oz / 800 g	1,780
PORTERHOUSE	36 oz / 1,000 g	2,390
T-BONE STEAK Apple wood smoked, sauce béarnaise	36 oz / 1,000 g	2,290
BONE IN SIRLOIN Iberico chorizo butter, herb salad	28 oz / 800 g	1,890

SIDE DISH RECOMMENDATIONS

FRIES BY FRITES ATELIER – selection of sauces	105
PADRON PEPPERS pimento de la vera, sour ponzu	
TORTILLA DE PATATAS organic egg, agria potatoes, saffron aioli, truffle espuma	
ARROZ MELOSO bomba rice, short rib meat, green asparagus	

SOMMELIER WINE SELECTION

	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
ÁLVARO PALACIOS - LES TERRASSES - PRIORAT - SPAIN 2022	250	820	1,180
ÁLVARO PALACIOS - GRATALLOPS - PRIORAT - SPAIN 2022			1,300
ÁLVARO PALACIOS - FINCA DOFI - PRIORAT - SPAIN 2021			1,980

No discount applied for the menu.

All cuts served with Organic vegetables, signature sauces and steakhouse mustard selection. All steaks are subject to availability. Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to 10% service charge.

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system. We help regional farmers shift to more climate friendly practices by supporting local charity Zero Footprint Asia as an additional 1% in your bill.