



BEING ONE OF THE BEST STEAK HOUSES IN TOWN,
GRAND HYATT STEAKHOUSE AWAITS TO PROVIDE
AN EXTRAORDINARY CLASSIC AMERICAN DINING EXPERIENCE TO
DELIGHT THE PALATE AND HEARTS OF MEAT-LOVERS WITH THE
FINEST PRIME CUTS OF BEEF SOURCED FROM AROUND
THE WORLD. BE TRANSPORTED TO A REMINISCENT ERA OF
THE LATE 1980S, AS OUR HOTEL'S PROFESSIONAL SOMMELIERS
PASSIONATELY CURATE AN IMPRESSIVE SELECTION OF
WINE AND WHISKEY TO CREATE A NOSTALGIC AMBIANCE FOR A
COZY AND PERSONALIZED DINING EXPERIENCE IN YOUR
VERY OWN STEAK-HOME.



WE HELP REGIONAL FARMERS SHIFT TO MORE CLIMATE FRIENDLY
PRACTICES BY SUPPORTING LOCAL CHARITY ZERO FOOTPRINT
ASIA AS AN ADDITIONAL 1% IN YOUR BILL.

WE COMMIT THAT OUR FOOD & BEVERAGE VENUES
ARE ISO22000:2018 CERTIFIED, AN INTERNATIONALLY RECOGNIZED
FOOD SAFETY MANAGEMENT SYSTEM.

LUNCH SET MENU

660 per person

APPETISER *(choice of one)*

- BURRATA marinated heirloom tomatoes, basil, aged balsamic vinegar, olive oil, croutons
AHI TUNA CEVICHE citrus, red onions, coriander, bell peppers, chilli
GRILLED OCTOPUS chickpea cream, potatoes, cherry tomatoes, Espelette pepper
WAGYU BEEF CARPACCIO rocket salad, pickled mushrooms, aged parmesan cheese, extra virgin olive oil

SOUP *(additional 48 each)*

- LOBSTER BISQUE cognac, cream, chives
FRENCH ONION gruyère cheese, crouton

MAIN COURSE *(choice of one)*

- PAN SEARED SUSTAINABLE AUSTRALIAN SWORDFISH FILLET
olives, capers, cherry tomatoes, lemon, oregano
WHOLE ROASTED BBQ SPICED SPRING CHICKEN confit garlic, lemon
DRY AGED GALICIAN RUBIA GALLEGA BURGER
Manchego sheep's cheese, caramelized onions, tomatoes, lettuce
8oz SOUTH AFRICAN WAGYU SIRLOIN café de Paris butter
6oz THREE PEPPER CRUSTED GRASS FED ARGENTINEAN TENDERLOIN
green peppercorn sauce

SIDE *(choice of one)*

- FRENCH FRIES parmesan cheese
TRUFFLED POTATO MOUSSELINE butter, cream
CANNELLINI BEAN CASSEROLE tomato sauce, bacon, thyme, olive oil
BROCCOLI chilli, garlic butter

DESSERT *(choice of one)*

- SIGNATURE CHEESECAKE apricot compote
BANANA CARAMEL SUNDAE toasted almonds, sea salt

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person

Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to a 10% service charge.

STEAKHOUSE SET MENU

1,380 per person

** with a glass of Champagne (additional 100)*

PREMIUM SEAFOOD SELECTION

Nº2 MARKET OYSTER mignonette, lemon
QUEENSLAND SPANNER CRAB COCKTAIL Yarra Valley salmon caviar
MANGROVE TIGER PRAWNS cocktail sauce
HOUSE SMOKED BALIK SALMON dill, sour cream, lemon

Add 30g OSCIETRA CAVIAR (additional 380)

Add MARKET OYSTER (additional 65 per piece)

SOUP (choice of one)

LOBSTER BISQUE cream, chives, lobster chunks, cognac
FRENCH ONION gruyère cheese, crouton

MAIN COURSE (choice of one)

180g M5 RANGER VALLEY CROSS BLEED WAGYU TENDERLOIN - Australia
(Suggested pairing: Bordeaux Blend - CHÂTEAU COS LABORY - Saint-Estèphe - Bordeaux - France 2011 140)
400g M5 RANGER VALLEY CROSS BLEED WAGYU STRIPLOIN (sharing for two) - Australia
(Suggested pairing: Cabernet Sauvignon - LEVIATHAN - California - USA 2021 155)
180g GRILLED TOOTHFISH green asparagus, dill beurre blanc, Yarra Valley salmon caviar
(Suggested pairing: Chardonnay - COMTE LAFON - Mâcon-Milly-Lamartine - Clos du Four - Burgundy - France 2022 110)

SIDE (choice of one)

TRUFFLED MASHED POTATO butter, cream
CREAMED SPINACH nutmeg

DESSERT (choice of one)

PECAN PIE vanilla soft serve
STICKY TOFFEE PUDDING butterscotch sauce

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A LA CARTE



PREMIUM SEAFOOD

OYSTER MARKET (all prices are by the piece)

	Add-on smoked whiskey	60
 ROYALE David Hervé, France		80
<i>crispy, nutty aroma, sweet liveliness notes</i>		
 GILLARDEAU Île d'Oléron, France		90
<i>fresh sea water, sweet cucumber</i>		
 TARBOURIECH PINK OYSTER Étang de Thau, France		90
<i>meaty, hazelnut flavour, sweet-iodized notes</i>		
 TSARSKAYA Brittany, France		80
<i>briny, sweet, notes of almond milk</i>		
  SEAFOOD ON ICE (to share)		890 / 1,290
Canadian lobster, spanner crab cocktail, abalone salad, tiger prawns, oysters, blue mussels		

PREMIUM CAVIAR (served with chopped eggs, sour cream, chives, blinis)

ROYAL OSCIETRA Gueldenstaedtii	30 g	490*
	50 g	780*
	100 g	1,480*

 gluten free

 sustainably sourced seafood

* no discount applicable

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APPETISERS

  	SPANNER CRAB COCKTAIL fennel, green apple, Yarra Valley salmon caviar	360
	MARYLAND CRAB CAKES remoulade sauce	380
	HAMACHI TARTARE Oscietra caviar, citrus, avocado	390
	CHARGRILLED SPANISH OCTOPUS cannellini beans, chickpea cream, cherry tomatoes, jalapeño pepper	280
 	STEAK TARTARE PREPARED TABLESIDE wagyu beef, capers, conrichons, pan de cristal	280
	BONE MARROW chives, sea salt, grilled sourdough	per piece 180
 	PAN FRIED FOIE GRAS cherry compote, orange zests, cognac, brioche	320
  	THICK CUT BACON maple and bourbon glazed, pickled jalapeño pepper	190
	CAESAR SALAD croutons, bacons, anchovies, parmesan cheese	180

SOUPS

	FRENCH ONION gruyère cheese, crouton	180
 	LOBSTER BISQUE cognac, cream, chives	220
 	NEW ENGLAND CLAM CHOWDER croutons	200
 	SWEET CORN piquillo pepper, sour cream	160

 signature dish

 vegetarian

 gluten free

 sustainably sourced seafood

 plant base (vegan)

 contains alcohol

 contains pork


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STEAK SELECTIONS

TENDERLOIN

M9 MAYURA STATION FULL BLOOD WAGYU - Australia, chocolate fed
intense marbling, exceptionally tender, rich, sweet 8 oz / 225 g **1,090**

 M5 RANGERS VALLEY CROSS BREED WAGYU - Australia
moderate marbling, tender, rich, buttery 8 oz / 225 g **790**

STRIPLOIN

I ++ HANWOO - Native Korean breed
fine marbling, robust, clean, sweet, juicy 12 oz / 340 g **1,200**

M5 RANGERS VALLEY CROSS BREED WAGYU - Australia
balanced marbling, rich, buttery, juicy 10 oz / 280 g **770**

USDA PRIME - CEDAR RIVER FARMS
moderate marbling, robust, beefy, juicy 12 oz / 340 g **760**

RIBEYE

 I ++ HANWOO - Native Korean breed
fine marbling, robust, clean, sweet, juicy 12 oz / 340 g **1,200**

USDA PRIME - CEDAR RIVER FARMS
well marbling, bold, juicy, classic 12 oz / 340 g **780**

 signature dish

 gluten free

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🌾 SHARING FOR TWO

- | | |
|-----------------------------------------------------------------------------------------------------------------------------------|-------------------------------------|
| <p>S M5 RANGERS VALLEY PORTERHOUSE CROSS BREED WAGYU - Australia
<i>abundant marbling, tender, juicy</i></p> | <p>38 oz / 1,075 g 1,890</p> |
| <p>S M5 RANGERS VALLEY
TOMAHAWK CROSS BREED WAGYU - Australia
<i>impressive marbling, rich, buttery, juicy</i></p> | <p>42 oz / 1,190 g 1,860</p> |
| <p>USDA PRIME RIB EYE - CEDAR RIVER FARMS
<i>well marbling, bold, juicy, classic</i></p> | <p>24 oz / 680 g 1,460</p> |

🌾 OTHER CUTS

- | | |
|------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| <p>HOUSE SMOKED SHORT RIB Canadian, 48-hour slow-cooked, coleslaw</p> | <p>560</p> |
| <p>DRY AGED GALICIAN RUBIA GALLEGA BURGER
Manchego cheese, caramelized onions, tomatoes, lettuce, Fries by Frites Atelier</p> | <p>360</p> |



ACCOMPANIMENTS

- | | |
|----------------------------------------------------|-------------------------|
| <p>🌾 FOIE GRAS</p> | <p>150</p> |
| <p>🌾🐟 GRILLED CANADIAN LOBSTER half / whole</p> | <p>420 / 800</p> |
| <p>🌾 BONE MARROW per piece</p> | <p>160</p> |
| <p>🐟 CAVIAR ROYAL premium Oscietra caviar 100g</p> | <p>1,280</p> |

SAUCES

- | |
|----------------------------------------|
| <p>🌾 BÉARNAISE</p> |
| <p>🍷 GREEN PEPPERCORN & BRANDY</p> |
| <p>🍷 MUSHROOM RAGOUT</p> |
| <p>🍷 RED WINE JUS</p> |
| <p>🌾 CHIMICHURRI</p> |

S signature dish

🌿 vegetarian

🌾 gluten free

🐟 sustainably sourced seafood

🌱 plant base (vegan)

🍷 contains alcohol

🐷 contains pork

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APART FROM STEAKS

- ✓ PUMPKIN RAVIOLI sundried tomatoes, Meredith dairy feta cheese 280
- ☞ 🐟 CANADIAN LOBSTER broiled, garlic butter half / whole 420 / 800
- 🐟 PATAGONIAN TOOTHFISH miso marinated, burnt lemon 450
- ☞ 🍷 SNAKE RIVER FARM KUROBUTA PORK CHOP grilled peppers, balsamic vinegar glaze 420
- ☞ ROASTED CORN FED SPRING CHICKEN rosemary, lemon 290

SIDES

95

- ☐ ✓ ☞ TRUFFLED FRENCH FRIES parmesan cheese
- ✓ ☞ MASHED POTATO butter, cream
- ✓ CREAMED SPINACH nutmeg
- ✓ MACARONI AND CHEESE cheddar cheese, parmesan cheese, gruyère cheese



✓ FRIES BY FRITES ATELIER

- ✓ ☞ BROCCOLINI chilli, garlic butter
- ☞ 🍷 SAUTEED GREEN BEANS bacons, shallots
- ☞ 🍷 GREEN ASPARAGUS tomato salsa
- ☞ 🍷 ROASTED BRUSSELS SPROUTS granny smith apple, bacons, cranberry
- ✓ ☞ ☞ SAUTEED PORTOBELLO MUSHROOMS parsley

☐ signature dish

☞ gluten free

🐟 sustainably sourced seafood

☞ contains alcohol

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VEGETARIAN DESSERTS

120 (to share)

 72% CHOCOLATE BROWNIE Baileys, soft serve ice cream, dark cherry compote

  SIGNATURE CHEESECAKE apricot compote

CHOCOLATE FONDANT vanilla soft serve ice cream

 WASHINGTON APPLE CRUMBLE vanilla soft serve ice cream

  COLONEL SORBET lemon sorbet, vodka

VEGETARIAN STEAKHOUSE SUNDAES

85 / 120 (to share)

STRAWBERRY ROMANOFF

vanilla soft serve ice cream, strawberries, strawberry sauce, Grand Marnier, whipped cream

OREO AND CARAMEL

vanilla soft serve ice cream, Oreos, caramel sauce, Baileys, whipped cream

BANANA CARAMEL

toasted almonds, sea salt, dark rum

VEGETARIAN ARTISAN CHEESE

SELECTION OF EUROPEAN CHEESES condiments

180

 signature dish

 vegetarian

 gluten free

 contains alcohol

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