



GRAND | HYATT



DINNER



OYSTER MARKET
ALL PRICES ARE BY THE PIECE

MUROTSU Harima Sea, Hyogo, Japan Creamy, light brininess, seaweed	90
WOODSTOWN BAY Ireland Seaweed, light minerals and iodine	60
DUTCH IMPERIAL Lake Grevelingen, Eastern Scheldt, Holland Crunchy cucumber, light brininess, deep mineral finish	65
BODEUSE Charente-Maritime, France Seaweed, iodine, subtle sweet finish	45
TABOURIECH Etang de Thau, France Crunchy, light iodine, subtle sweetness	90
GILLARDEAU Île d'Oléron, France Fresh sea water, sweet cucumber	60
ROYALE CABANON Marennes-Oleron, France Balanced saltiness, light iodine, hints of hazelnuts	60

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APPETISERS

SEAFOOD ON ICE (to share)	980
whole Canadian lobster; Alaskan king crab legs, blue mussels, prawns, oysters	
OSCIETRA CAVIAR buckwheat blinis, condiments	per 10g 280
SS PRAWN COCKTAIL louis sauce	240
SS YELLOW FIN TUNA TARTARE ginger shoots, sesame ponzu dressing, corn chips	220
S MARYLAND CRAB CAKES sauce remoulade	330
SS DIVER SCALLOPS orange, green pea and blood sausage	270
MEDITERRANEAN RED PRAWNS broiled, lemon aioli	310
SS BLUE MUSSELS white wine, garlic and parsley	230
BAKED SNAILS herb butter	260
FOIE GRAS caramelized strawberries, Grand Marnier, brioche toast	260
STEAK TARTARE grilled sourdough bread	230
V HEIRLOOM TOMATO SALAD red onion, oregano, aged balsamic	160
BABY GEM SALAD candied walnuts, pears, lemon vinaigrette	140
STEAKHOUSE SALAD BAR	360

SOUPS

FRENCH ONION brandy	180
SS LOBSTER BISQUE cognac	220
SS NEW ENGLAND CLAM CHOWDER lobster	180
V GARDEN PEAS morel cream	180

S Signature dish

V Vegetarian dish

SS Seafood from sustainable and responsible sources

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GREAT AMERICAN BISON

TENDERLOIN	7 oz / 200 g	690
BONE-IN RIB EYE	28 oz / 800 g	1,650

ARTISANAL DRY AGED BEEF

JOHN STONE, FREE RANGE, IRELAND

TENDERLOIN	8 oz / 225 g	490
RIB EYE	14 oz / 400 g	580
<input type="checkbox"/> TOMAHAWK RIB EYE CHOP (to share)	36 oz / 1000 g	1,380

GUTREI GALICIAN, FREE RANGE, 12 YEARS, SPAIN

TENDERLOIN	10 oz / 280 g	600
STRIP LOIN	12 oz / 340 g	660

USDA PRIME BLACK ANGUS

TENDERLOIN	6 oz / 170 g	490
STRIP LOIN	12 oz / 340 g	580
<input type="checkbox"/> RIB EYE (to share)	20 oz / 565 g	820
RIB EYE CAP	12 oz / 340 g	680
<input type="checkbox"/> PORTERHOUSE (to share)	38 oz / 1075 g	1,690
T-BONE	28 oz / 790 g	920
SMOKED BEEF SHORT RIB braised 48 hours, coleslaw		520

WAGYU BEEF

A-5 KUMAMOTO TENDERLOIN	6 oz / 170 g	1,580
A-4 SAGA STRIP LOIN	8 oz / 225 g	1,380
M7 TOMAHAWK RIB EYE CHOP (to share)	38 oz / 1075 g	1,850

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STEAK ACCOMPANIMENTS

CANADIAN LOBSTER broiled, garlic butter	half / whole	380/720
PAN SEARED FOIE GRAS	50g	95
BLACK TRUFFLE seasonal available, December - February / June - August	5g	180
BLUE CHEESE Cropwell Bishop Stilton	50g	90
ROASTED BONE MARROW parsley and parmesan crust		150
THICK CUT BACON maple and bourbon glazed		120

APART FROM BEEF

<input type="checkbox"/> EGGPLANT PARMIGIANA		280
PATRICK SHIMADA'S SMOKED PORK BABY BACK RIBS pickled cucumber		320
IBERICO PORK CHOP		420
RACK OF LAMB Australian lamb		480
SPRING CHICKEN grilled, herb pesto		230
<input type="checkbox"/> PATAGONIAN TOOTHFISH miso glaze, cedar plank		380

SAUCES

BÉARNAISE
GREEN PEPPERCORN & BRANDY
MUSHROOM RAGOUT
RED WINE JUS
BARBECUE SAUCE
HORSERADISH CREAM

- Signature dish
- Vegetarian dish
- Seafood from sustainable and responsible sources

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SIDES

90

DIRTY FRIED POTATOES alioli, smoked paprika

BAKED POTATOES garlic sour cream, cheddar, spring onions

SWEET POTATO FRIES roasted red bell pepper dip

S TRUFFLED FRENCH FRIES parmesan cheese

THRICE COOKED DUCK FAT POTATO FRIES

WHIPPED POTATOES

MACARONI AND CHEESE aged white cheddar

CRISPY ONION RINGS

BROCCOLI steamed, butter, lemon zest

GLAZED BABY CARROTS

CREAMED SPINACH nutmeg

SAUTÉED BEANS bacon, shallots

GREEN ASPARAGUS tomato salsa

SAUTÉED SEASONAL MUSHROOMS

S Signature dish

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DESSERTS

95 / 160 (to share)

DARK RUM CANNELES chantilly cream

WASHINGTON APPLE CRUMBLE vanilla soft ice cream

CHEESECAKE strawberry compote

CHOCOLATE MUD PIE rich chocolate cake, vanilla soft ice cream

FRESH BERRY TRIFLE sherry

120

CHOCOLATE FONDANT vanilla soft ice cream

STEAKHOUSE SUNDAES

85 / 120 (to share)

STRAWBERRY ROMANOFF vanilla soft ice cream, strawberries, strawberry sauce, cointreau, whipped cream

WILLIAMS PEAR HELENE vanilla and chocolate soft ice cream, poached pears, williams pear brandy, whipped cream

IRISH COFFEE vanilla and chocolate soft ice cream, coffee, chocolate flakes, Irish whiskey, whipped cream

BLACK FOREST vanilla and chocolate soft ice cream, cherries, chocolate sauce, kirsch brandy, whipped cream

MANGO-COCONUT vanilla soft ice cream, fresh mangoes, coconut cream, cachaca

ARTISAN CHEESE BY PHILIPPE OLIVIER

180

quince paste, toasted fruit loaf

BLEU DE CHÈVRE FERMIER - goat milk blue vein, Auvergne, France

GOUDA AU LAIT DE CHÈVRE - 10 months, goat milk, Netherlands

CAMEMBERT AU LAIT CRU - cow milk, Normandy, France

VIEUX BOULOGNE – cow milk, unpasteurized, Boulogne, France

ANNIE BAXTER SPECIAL RESERVE - 12 months, buffalo milk, South Australia

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BEVERAGES



SEASONAL COCKTAILS

110

BERRY MOJITO

bacardi rum, crème de cassis, soda, fresh berries

LIME SPRITZER

champagne, lime juice, elderflower syrup, soda water

RUBY ESPRESSO MARTINI

belvedere vodka, coffee liqueur, hazelnut liqueur, strawberry liqueur, espresso

TOKYO ICED TEA

midori, belvedere vodka, tanqueray gin, bacardi rum, triple sec, lemon juice, lemonade

WASHINGTON APPLE MARTINI

absolut vodka, calvados, washington apple, apple juice

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CLASSICS

110

COSMOPOLITAN

belvedere vodka, cointreau, cranberry juice, lime juice

MANHATTAN

jim beam bourbon, martini rosso, angostura bitter

MARGARITA

patron reposado tequila, cointreau, lime juice

WHISKY SOUR

johnnie walker black label, lemon, sugar

OLD FASHIONED

jim beam bourbon, sugar, angostura bitter

VODKA MARTINI

belvedere vodka, noilly prat, olive or lemon

DRAUGHT BEER 98

YOUNG MASTER - THE RYE ON WOOD

YOUNG MASTER - ISLAND 1842 IMPERIAL IPA

BOTTLED BEER

TSING TAO 58

CARLSBERG 68

CORONA

HEINEKEN

ASAHI

KRONENBOURG 1664 BLANC

LONDON PRIDE 98

RUM

BACARDI 98

HAVANA CLUB 7 YEARS 140

PLANTATION 120

GIN

TANQUERAY 98

BOMBAY SAPPHIRE

TANQUERAY 10 110

HENDRICK'S 120

VODKA

ABSOLUT 90

BELVEDERE 98

KETEL ONE 110

GREY GOOSE 120

CHOPIN

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PORT

TAYLORS LBV 2010	100
TAYLORS TAWNY 20 YEARS	180

EAU DE VIE

MASSENEZ, POIRE WILLIAMS, FR	120
MASSENEZ, KIRSCH, FR	
MASSENEZ, FRAMBOISE SAUVAGE, FR	
ETTER, POIRE WILLIAMS, CH	180

CALVADOS

DROUIN, POMME PRISONNIIÈRE	180
MICHEL HUARD 1991	190

COGNAC

VSOP HENNESSY	120
VSOP REMY MARTIN	
VSOP CAMUS	125
XO HENNESSY	280
MARTELL CORDON BLEU	290
XO REMY MARTIN	310
JEAN GROSPELLIN, FINS BOIS 1986	350

APERIFTIFS

CAMPARI		98
MARTINI BIANCO		
MARTINI ROSSO		
PERNOD		

SHERRY

TIO PEPE		98
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ARMAGNAC

LARRESSINGLE ARMAGNAC 1986		250
DOMAINE D'AURENSAN 1977		590
COMTE DE LAFITTE 1962		600

DIGESTIFS

FERNET BRANCA		98
JAGERMEISTER		
LIMONCELLO		
SAMBUCA WHITE		

GRAPPA

ROMANO LEVI, GRAPPA BIANCA		140
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SINGLE MALT WHISKY

HIGHLANDS

GLENMORANGIE 18 YEARS 230

HIGHLAND PARK 18 YEARS 220

ISLAY

BOWMORE 12 YEARS 130

LAPHROAIG 10 YEARS 140

LAGAVULIN 16 YEARS 220

SPEYSIDE

GLENFIDDICH 12 YEARS 120

GLENLIVET 12 YEARS 120

MACALLAN 12 YEARS 130

MACALLAN 18 YEARS 260

BOURBON & BLENDED WHISKY 98

CANADIAN CLUB

CHIVAS REGAL 12 YEARS

JACK DANIEL'S

JAMESON

JOHNNIE WALKER BLACK LABEL

WILD TURKEY

JIM BEAM 115

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ZERO PROOF

80

PINEAPPLE ICED TEA black tea, pineapple juice, sugar syrup

APPLE LYCHEE SODA apple juice, lychee, mint, soda

VIRGIN MANGO-BANANA DAIQUIRI fresh banana, mango juice, lime juice, sugar syrup

SOFT DRINK

58

FRESH JUICE

75

WATER

ACQUA PANNA

500 ML 68

1 LT 88

PERRIER

330 ML 58

750 ML 88

SAN PELLEGRINO

500 ML 68

1 LT 88

COFFEE

SINGLE ESPRESSO/ AMERICANO

60

ESPRESSO MACCHIATO

60

REGULAR COFFEE/ DOUBLE ESPRESSO

70

CAPPUCCINO/ LATTE/ MOCHA

75

TEA

70

BREAKFAST TEA, DARJEELING TEA, EARL GREY TEA, PEPPERMINT TEA

CHAMOMILE TEA, JASMINE TEA, PO LI TEA, TIKUANYIN TEA

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