



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

120 (to share)

KEY LIME PIE LIME brandy snap

RUM BABA seasonal berries, Chantilly cream

SIGNATURE CHEESECAKE apricot compote

STEAKHOUSE CHOCOLATE CAKE toffee sauce

CHOCOLATE FONDANT VANILLA soft ice cream

WASHINGTON APPLE CRUMBLE vanilla soft ice cream

STEAKHOUSE SUNDAES

85 / 120 (to share)

STRAWBERRY ROMANOFF vanilla soft ice cream, strawberries, strawberry sauce, Grand Marnier, 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

OREO AND CARAMEL vanilla and chocolate soft ice cream, Oreos, caramel sauce, Baileys, whipped cream

HAZELNUT AND FIGS vanilla soft ice cream, maple syrup, fresh figs, bourbon, roasted hazelnut praline crème

ARTISAN CHEESE BY PHILIPPE OLIVIER quince paste, toasted fruit loaf

180

APOSTLE WHEY CHEESE, BOLTE'S BONANZA – blue vein, Victoria, Australia

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

CHAOURCE FERMIER – cow milk, unpasteurized, Aube, France

VIEUX BOULOGNE – cow milk, unpasteurized, Boulogne, France

ANNIE BAXTER SPECIAL RESERVE –12 months, buffalo milk, Victoria, Australia

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BEVERAGES



SEASONAL COCKTAILS

120

LIME SPRITZER

Champagne, lime juice, elderflower syrup, soda water

BERRY MOJITO

HSE rum blanc agricole, crème de cassis, soda, fresh berries & mint

TOKYO ICED TEA

Belvedere vodka, midori, tanqueray 10 gin, HSE rum blanc agricole, triple sec, lemon juice, lemonade

ESPRESSO MARTINI

Belvedere vodka, coffee liqueur, hazelnut liqueur, espresso

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CLASSICS

150

COSMOPOLITAN

Belvedere vodka, cointreau, cranberry juice, lime juice

MANHATTAN

Maker's Mark Bourbon, Antica Formula Vermouth, Angostura, Maraschino cherry

MARGARITA

Patron reposado tequila, cointreau, lime juice

WHISKY SOUR

Maker's Mark Bourbon, lemon juice, egg white, sugar, Maraschino cherry

OLD FASHIONED

Maker's Mark Bourbon, Angostura, Sugar, sparkling water

MARTINI

Grey Goose vodka or Tanqueray 10, Noilly Prat Vermouth, olive or lemon

NEGRONI

Tanqueray 10, Antica Formula Vermouth, Campari, orange peel

AMERICANO

Antica Formula Vermouth, Campari, Orange, Soda Water

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CIDER

LA CHOUETTE 72

DRAUGHT BEER

YOUNG MASTER - THE RYE ON WOOD 98

YOUNG MASTER - ISLAND 1842 IMPERIAL IPA 98

BOTTLED BEER

TSING TAO 65

CORONA 75

LITTLE CREATURES PALE ALE 75

LOWLANDER POORTER 75

RUM

HSE BLANC AGRICOLE 110

PLANTATION 5 YEARS GRAND RESERVE GOLD 120

KIRK & SWEENEY 12 YEARS 130

ZACAPA 23 170

GIN

TANQUERAY 10 130

HENDRICK'S 125

GENEROUS 135

DANCING SANDS, RUM BARREL AGED GIN 140

COTSWOLDS DRY GIN 160

VODKA

BELVEDERE 100

KETEL ONE 120

GREY GOOSE 140

BELUGA 150

KALAK "SINGLE MALT"

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APERIFTIFS

CAMPARI	80
ANTICA FORMULA CARPANO VERMOUTH	80
HENRI BARDOUIN PASTIS	80
PERNOD	100
RICARD	100

SHERRY

LA GUITA, MANZANILLA	100
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PORT

TAYLORS TAWNY 20 YEARS	180
QUINTA DO NOVAL, VINTAGE PORT 2007	250

MADEIRA

PEREIRA D'OLIVEIRA, VERDELHO RESERVA 1973	530
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EAU DE VIE

MASSENEZ, POIRE WILLIAMS, FR	120
MASSENEZ, KIRSCH, FR	120
MASSENEZ, FRAMBOISE SAUVAGE, FR	120

CALVADOS

DROUIN, POMME PRISONNIÈRE	180
MICHEL HUARD 1991	190

COGNAC

VSOP CAMUS	125
TESSERON XO LOT 90 OVATION	250
XO HENNESSY	320
JEAN GROSERRIN, FINS BOIS 1986	350

ARMAGNAC

ARMAGNAC DELORD 1985	190
LARRESSINGLE ARMAGNAC 1986	350
DOMAINE D'AURENSAN 1977	590
COMTE DE LAFITTE 1962	600

DIGESTIFS

AMARO	100
FERNET BRANCA	80

GRAPPA

ROMANO LEVI, GRAPPA BIANCA	130
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SINGLE MALT WHISKY

HIGHLANDS

GLENMORANGIE 10 YEARS	130
DALMORE 12 YEARS	120
GLENMORANGIE 18 YEARS	230

ISLAY

BOWMORE 12 YEARS	130
LAPHROAIG 10 YEARS	160
ARBEG 10 YEARS	150
LAGAVULIN 16 YEARS	220

SPEYSIDE

TAMDHU 10 YEARS	100
GLENFIDDICH 12 YEARS	130
GLENLIVET 12 YEARS	120
MACALLAN 12 YEARS	150
GLENFARCLAS 17 YEARS	200
MACALLAN 18 YEARS	480
MACALLAN 25 YEARS	1,480

THE ISLANDS

HIGHLAND PARK 18 YEARS	220
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BOURBON & BLENDED WHISKY

FOUR ROSES SINGLE BARREL	140
HEAVEN HILL CORN WHISKY 9 YEARS	105
JAMESON	105
KOVAL RYE	135
JOHNNIE WALKER GOLD	140
MICHTER'S US*1 UNBLENDED AMERICAN	225
"WHISKEY SMALL BATCH"	
JOHNNIE WALKER BLUE	320

JAPANESE WHISKY

NIKKA COFFEY GRAIN	190
SUNTORY YAMAZAKI 12 YEARS	440
SUNTORY HIBIKI 17 YEARS	850

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ZERO PROOF

85

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

62

FRESH JUICE

80

WATER

ACQUA PANNA

500 ML 75 750 ML 85

PERRIER

330 ML 55 750 ML 85

SAN PELLEGRINO

500 ML 75 750 ML 85

COFFEE

SINGLE ESPRESSO/ AMERICANO

60

ESPRESSO MACCHIATO

60

REGULAR COFFEE/ DOUBLE ESPRESSO

70

CAPPUCCINO/ LATTE/ MOCHA

75

TEA

75

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

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

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