



## AUSTRALIAN STEAKATION MENU

\$990 per person

### APPETIZER

#### PREMIUM AUSTRALIAN SEAFOOD SELECTION

Queensland spanner crab salad, Yarra Valley salmon caviar

Skull Island tiger prawns

marinated Kinkawooka mussels

house smoked Tasmanian salmon, sour cream, cucumber

cocktail sauce, mignonette, lemon

*Add half dozen Coffin Bay oysters \$240*

*Add 30G Oscietra Caviar \$330*

### SOUP

#### SLIPPER LOBSTER BISQUE

cognac, cream, chives, slipper lobster chunks

### MAIN COURSE *(sharing for 2)*

#### 200 DAY GRAIN FED PURE ANGUS SIRLOIN 340G

honey roasted heirloom vegetables, labna, dukkah

macaroni and cheese

green peppercorn sauce, selection of mustards

### DESSERT

#### MANGO PAVLOVA

passion fruit custard, vanilla soft serve 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.*



## 澳洲 STEAKATION 套餐

每位 \$990

### 前菜

精選澳洲海鮮

昆士蘭老虎蟹沙律, 亞拉谷三文魚子醬

骷髏島虎蝦

南澳洲青口

自家煙製塔斯曼尼亞三文魚, 酸忌廉, 青瓜

咯嗲醬, 紅蔥油醋汁, 檸檬

加配半打 澳洲哥芬灣生蠔 \$240

加配30克 魚子醬 \$330

### 湯

琵琶龍蝦湯

干邑, 忌廉, 香蔥, 琵琶龍蝦肉

### 主菜 (供二人分享)

200 日穀飼純種安格斯西冷牛扒 340克

蜜餞烤原種蔬菜, 乳酪芝士, 香料

焗芝士通心粉

青胡椒汁, 精選芥末

### 甜品

芒果蛋白餅

熱情果吉士, 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。