

## HERITAGE BREEDS

In the era of industrialization of agriculture in where we are living, only a handful of livestock breeds has been favored by the mass-production food industries.

Over the last few decades, many original heritage breeds have been mostly ignored, and no longer farmed, depleting its population, in some cases to a few hundreds, in others to extinction.

Times are changing, and the recent trend of looking into a healthier, sustainable and conscious food sourcing has encouraged farmers to look back into traditional animal husbandry methods, boosting a renaissance of wonderful produce.

Grand Hyatt Steakhouse is introducing some of the rarest heritage breeds of cattle and swine nowadays found, artisanal harvested and butchered, expertly aged, creating the most exceptional and unique eating experiences.

By supporting small scale farmers we are at the same time aiding to the salvation and preservation of those forgotten species.

### **BEEF, UK, 28 DAYS DRY AGED**

#### **AVAILABLE BREEDS:**

#### **BRITISH LONG HORN/ SOUTH DEVON/ RED POLL/ LINCOLN RED**

STRIPLOIN	10oz / 280g	580
RIBEYE	12oz / 340g	640
PORTERHOUSE	36oz / 1000g	1380
BONE-IN RIBEYE	32oz / 900g	1280

#### **PORK, DINGLEY DELL RED DUROC, ASHMOOR HALL FARM, SUFFOLK, ENGLAND**

TOMAHAWK / T-BONE	12oz / 340g	380
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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.