



GRAND | HYATT



DINNER



**OYSTER MARKET**  
**ALL PRICES ARE BY THE PIECE**

ORGANIC NEW ZEALAND Hauraki gulf, New Zealand Briny, sweet cucumber and light minerals	50
COROMANDEL New Zealand Light brininess, sweet clean finish	50
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
<b>SS</b> PRAWN COCKTAIL louis sauce	240
<b>SS</b> YELLOW FIN TUNA TARTARE ginger shoots, sesame ponzu dressing, corn chips	220
<b>S</b> MARYLAND CRAB CAKES sauce remoulade	330
<b>SS</b> DIVER SCALLOPS orange, green pea and blood sausage	270
MEDITERRANEAN RED PRAWNS broiled, lemon aioli	310
<b>SS</b> 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
<b>V</b> 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
<b>SS</b> LOBSTER BISQUE cognac	220
<b>SS</b> NEW ENGLAND CLAM CHOWDER lobster	180
<b>V</b> 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 125

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	100
ANTICA FORMULA CARPANO VERMOUTH	100
HENRI BARDOUIN PASTIS	100
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	250
DOMAINE D'AURENSAN 1977	590
COMTE DE LAFITTE 1962	600

## DIGESTIFS

AMARO	100
FERNET BRANCA	100

## GRAPPA

ROMANO LEVI, GRAPPA BIANCA	140
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## SINGLE MALT WHISKY

### HIGHLANDS

THE GLENDRONACH 12 YEARS	110
DALMORE 15 YEARS	120
GLENMORANGIE 18 YEARS	230
HIGHLAND PARK 18 YEARS	220

### ISLAY

BOWMORE 12 YEARS	130
LAPHROAIG 10 YEARS	140
ARBEG 10 YEARS	150
LAGAVULIN 16 YEARS	220

### SPEYSIDE

TAMDHU 10 YEARS	100
GLENFIDDICH 12 YEARS	120
GLENLIVET 12 YEARS	120
MACALLAN 12 YEARS	180
GLENFARCLAS 17 YEARS	200
MACALLAN 18 YEARS	480
MACALLAN 25 YEARS	2,200

## BOURBON & BLENDED WHISKY

FOUR ROSES SINGLE BARREL	100
HEAVEN HILL CORN WHISKEY 9 YEARS	105
JAMESON	105
KOVAL RYE	120
JOHNNIE WALKER GOLD	120
MICHTER'S US*1 UNBLENDED AMERICAN	225
"WHISKEY SMALL BATCH"	
JOHNNIE WALKER BLUE	290

## JAPANESE WHISKY

NIKKA FROM THE BARREL BLENDED	140
SUNTORY YAMAKAZI 12 YEARS	220
SUNTORY HIBIKI 17 YEARS	650

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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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