



SET MENU

STEAKHOUSE APPETIZER PLATTER

MARYLAND CRAB CAKE remoulade sauce

HOUSE SMOKED SALMON capers

CAESAR SALAD croutons, bacon, anchovies, parmesan cheese

Add 6 OYSTERS \$240

Add 30G CAVIAR \$330

MAIN COURSE

(your choice of one)

U.S. BEEF STRIPLOIN 8OZ / 225G mushroom sauce

ROASTED CORN-FED SPRING CHICKEN rosemary, lemon

Add FOIE GRAS \$60

Upgrade your steak to

WAGYU STRIPLOIN – RANGERS VALLEY, AUSTRALIA 8OZ / 225G \$250

SIDE DISH

WHIPPED POTATOES

BROCCOLINI chilli and garlic butter

DESSERT

SIGNATURE CHEESECAKE apricot compote

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.*



套餐

扒房頭盤拼盤

香煎美國馬里蘭州蟹餅 蛋黃醬

自家製煙燻三文魚 酸豆

凱撒沙律 麵包粒, 煙肉, 鯷魚, 帕馬森芝士

加配生蠔6隻 \$240

加配魚籽醬30克 \$330

主菜

(請選以下一款)

美國西冷牛扒8安士 / 225克 蘑菇汁

烤春雞 迷迭香, 檸檬

加配鵝肝 \$60

升級至

澳洲和牛西冷牛扒8安士 / 225克 \$250

伴菜

薯蓉

長腳西蘭花 辣椒, 蒜蓉牛油

甜品

焗芝士蛋糕 蜜餞杏桃

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。



SOMMELIER'S RECOMMENDATION

	Original price	Staycation price
Syrah - STÉPHANE MONTEZ DOMAINE DU MONTEILLET - Saint-Joseph - FR 2016	140	80
Chardonnay - CHÂTEAU STE MICHELLE - Columbia Valley - US 2017	120	70

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