



AUSTRALIAN WAGYU STEAKATION MENU

\$990 per person

APPETIZER

PREMIUM SEAFOOD PLATTER

SKULL ISLAND TIGER PRAWNS cocktail sauce

QUEENSLAND SPANNER CRAB TARTINE lemon mayonnaise, chives

HOUSE SMOKED TASMANIAN OCEAN TROUT sour cream, capers, dill

COFFIN BAY OYSTERS 2 PIECES mignonette, lemon

Add Coffin Bay Oyster \$40 per piece

Add 30G Oscietra Caviar \$330

Add Half Lobster \$250



SOUP

SOUTH AUSTRALIAN BLUE MUSSEL CHOWDER white wine, bacon, potato

MAIN COURSE

WESTHOLME AUSTRALIAN WAGYU SIRLOIN 400G *(to share)*
selection of sauces and mustards

Upgrade your steak to Mayura M9 Wagyu Striploin 400G \$400

Add Foie Gras \$60

SIDE DISH

GRILLED ONION RINGS

ROASTED POTATOES

DESSERT

MIXED BERRY PAVLOVA 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.*



澳洲和牛 STEAKATION 套餐

每位 \$990

頭盤

頂級海鮮拼盤

澳洲虎蝦 咯嗲醬

昆士蘭老虎蟹撻 檸檬蛋黃醬, 蔥

自家煙製塔斯曼尼亞三文魚 酸忌廉, 水瓜柳, 香草

澳洲哥芬灣生蠔2隻 木犀草醬, 檸檬

加配 澳洲哥芬灣生蠔 每隻 \$40

加配 魚籽醬30克 \$330

加配 龍蝦半隻 \$250



湯

南澳洲藍青口周打湯 白酒, 煙肉, 薯仔

主菜

WESTHOLME 澳洲和牛西冷牛扒 400克 (供二人分享) 自選醬汁及芥末

升級至 *Mayura M9* 和牛西冷牛扒 400克 \$400

加配 鵝肝 \$60

伴菜

烤洋蔥圈

烤薯仔

甜品

雜莓蛋白餅 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。