



## FESTIVE STEAKATION

\$990 per person

### PREMIUM SEAFOOD PLATTER

SCOTTISH ROCK OYSTER 2 pieces, mignonette, lemon

CRAYFISH TARTINE dill mayonnaise

TIGER PRAWN COCKTAIL

HOUSE SMOKED SALMON chervil, horseradish sour cream

CHILLED BLUE MUSSELS

*Add Scottish Rock Oyster \$40 per piece*

*Add 30G Oscietra Caviar \$330*

### SOUP

LOBSTER BISQUE cognac

### MAIN COURSE

SURF AND TURF

5 OZ BEEF TENDERLOIN, FLATHEAD LOBSTER TAIL red wine demi glace

*Upgrade your steak to Mayura M9 Wagyu Tenderloin 8 OZ \$400*

*Add Foie Gras \$60*

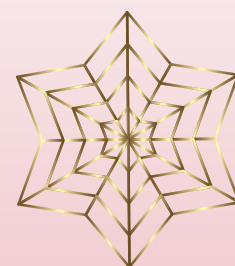
### SIDE DISH

SAUTÉED BRUSSELS SPROUTS apple, cranberry, bacon

TRUFFLE MASHED POTATOES

### DESSERT

CHESTNUT MONT BLANC cassis confit, rum ganache, 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.*



## 節慶 STEAKATION

每位 \$990

### 頂級海鮮拼盤

蘇格蘭活石生蠔 2隻, 木犀草醬, 檸檬

小龍蝦多士 香草蛋黃醬

虎蝦雞尾酒

自家製煙三文魚 辣根酸忌廉

凍藍青口

加配 蘇格蘭活石生蠔 每隻 \$40

加配 魚子醬30克 \$330

### 湯

龍蝦湯 干邑

### 主菜

海陸雙拼

5安士牛柳配龍蝦尾 紅酒燒汁

升級至 *Mayura M9* 和牛牛柳 8安士 \$400

加配 鵝肝 \$60

### 伴菜

炒小椰菜 蘋果, 蔓越莓, 煙肉

松露薯蓉

### 甜品

法式栗子蛋糕 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。