GRAND HYATT
STEAK HOUSE

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.

GRAND HYATT
STEAK HOUSE

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。