GRAND HYATT
STEAK HOUSE

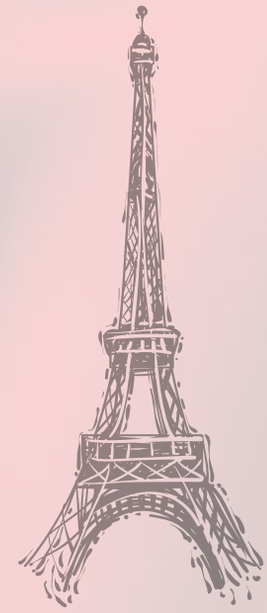
FRENCH GOURMAY MENU

$990 per person

Wine Pairing (3 glasses) $270 per person

French Soda Cocktail $120

Generous gin, lime, ginger, sugar cube dipped in blue curacao, soda



APPETIZER

SALADE DE HOMARD
poached lobster salad, smoked potato, avocado, mache lettuce
Bourgogne Aligoté, Domaine François Carillion 2018 $90 per glass

Add half dozen Special de Claire Oysters $240

Add 30G Oscietra Caviar $330

SOUP

SOUP À L'OIGNON French onion soup, brandy, gruyere cheese crouton

MAIN COURSE

FILLET STEAK AU POIVRE
beef tenderloin, green peppercorn sauce, truffle potato mousseline, white asparagus
Blason d'Issan, Margaux 2014 $150 per glasss

or

LOUP DE MER MARINIERE
oven roasted seabass fillet, mussels, sauce mariniere, truffle potato mousseline, white asparagus
Chablis, Masion Pommier 2019 $150 per glass

Upgrade your steak to ENTRECOTE AU POIVRE $400
Mayura M9 Wagyu Sirloin, French trimmed 400G (sharing for 2)

Add Roasted Foie Gras $60

DESSERT

MILLE FEUILLE AU CHOCOLAT ET VANILLE
64% manjari chocolate and vanilla, puff pastry, caramelized pecans
Banyuls, Domaine de Bila-Haut, M.Chapoutier 2019 $70 per glass

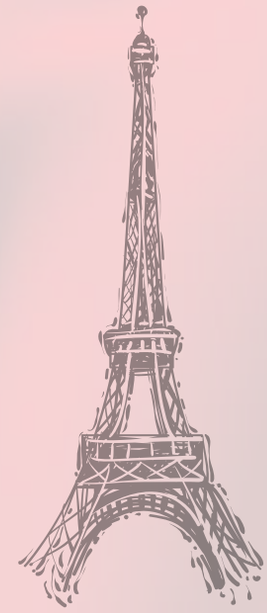
All prices are in HK$ and subject to 10% service charge.

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



法國五月美食薈

每位 $990

加配 3 杯餐酒 每位 $270

French Soda 雞尾酒 $120

法國氈酒、青檸、薑、藍橙酒方糖、梳打水

前菜

龍蝦沙律，煙燻薯仔，牛油果，豆瓣菜

Bourgogne Aligoté, Domaine François Carillion 2018 每杯 *$90*

加配半打 法國 *Special de Claire* 生蠔 *$240*

加配*30*克 魚子醬 *$330*

湯

法國洋蔥湯 白蘭地, 格魯耶爾芝士

主菜

牛柳，青胡椒汁
松露薯蓉, 白蘆筍

Blason d'Issan, Margaux 2014 每杯 *$150*

或

焗鱸魚柳，青口，白酒忌廉汁
松露薯蓉, 白蘆筍

Chablis, Masion Pommier 2019 每杯*$150*

升級至 *Mayura M9* 和牛西冷牛扒 *400*克 (供二人分享) *$400*

加配 香煎鵝肝 *$60*

甜品

64% 法國朱古力及雲尼拿法式千層酥，焦糖合桃

Banyuls, Domaine de Bila-Haut, M.Chapoutier 2019 每杯 *$70*

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。