



MID AUTUMN STEAKATION MENU

\$990 per person

APPETIZER

ATLANTIC LOBSTER SALAD

roasted Hokkaido pumpkin, crispy pancetta, smoked mustard dressing

Add half dozen Special de Claire oysters \$260

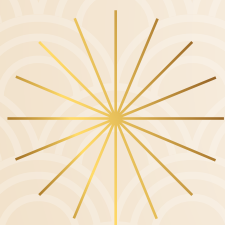
Add 30G Oscietra Caviar \$330



SOUP

MUSHROOM AND CHESTNUT VELOUTE

parsnip foam, chives



MAIN COURSE

US ANGUS BEEF FILLET WELLINGTON MOONCAKE

truffle crust, glazed heirloom carrots, braised short rib, celeriac puree, truffle jus

or

USDA PRIME SIRLOIN 200G

glazed heirloom carrots, celeriac puree, truffle jus

Add Roasted Foie Gras \$60

DESSERT

CARAMELIZED PECAN, CARAMEL BAKED CHEESECAKE

vanilla soft serve ice cream, baileys sauce



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.*



中秋 STEAKATION 套餐

每位 \$990

前菜

龍蝦沙律

烤北海道南瓜, 香脆意式煙肉, 煙燻芥末醬

加配半打 法國 *Special de Claire* 生蠔 \$260

加配30克 魚子醬 \$330

湯

栗子蘑菇濃湯

白蘿蔔泡沫, 細香蔥

主菜

美國安格斯牛柳威靈頓月餅

黑松露酥皮, 蜜餞原種蘿蔔, 燴牛仔骨, 芹菜蓉, 黑松露汁

或

美國頂級西冷牛扒 200克

蜜餞原種蘿蔔, 芹菜蓉, 黑松露汁

加配 香煎鵝肝 \$60

甜品

焗焦糖合桃芝士蛋糕

雲尼拿軟雪糕, 百利甜酒醬

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。