



STEAKATION MENU

\$990 per person

APPETIZER *(sharing for 2)*

ASSORTED SEAFOOD PLATTER

house smoked balik style salmon, steamed blue mussels, sea whelks, tiger prawns, marinated scallops, spanner crab tartine, condiments

Add half dozen Scottish rock oysters \$260

Add 30G Oscietra Caviar \$330

SOUP

ATLANTIC LOBSTER BISQUE

saffron cream, brandy, chives

MAIN COURSE *(sharing for 2)*

CHARCOAL GRILLED 200 DAY GRAIN FED BLACK ANGUS SIRLOIN 340G
café de Paris butter

Upgrade your steak to David Blackmoore M9+ Wagyu Striploin 400G \$650

Add Foie Gras \$60

SIDES

Truffle macaroni and cheese
Green asparagus, béarnaise sauce

DESSERT

WARM STICKY TOFFEE PUDDING

butterscotch, 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.*



STEAKATION 套餐

每位 \$990

前菜 (供二人分享)

海鮮拼盤

自家煙製三文魚，藍青口，愛爾蘭海螺，
虎蝦，帶子，老虎蟹撻，配料

加配半打 蘇格蘭活石生蠔 \$260

加配30克 魚子醬 \$330

湯

大西洋龍蝦濃湯

藏紅花忌廉，白蘭地，細香蔥

主菜 (供二人分享)

200 日穀飼純種安格斯西冷牛扒 340克
法式牛油忌廉汁

升級至 400克 *David Blackmoore M9+* 和牛西冷牛扒 \$650

加配 鵝肝 \$60

配菜

焗黑松露芝士通心粉
青蘆筍 蛋黃醬

甜品

椰棗拖肥布甸
奶油糖醬，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。