

STEAKHOUSE SALAD BAR

House smoked salmon, Grand Hyatt chicken liver pate, prawn cocktail,
24 month aged Parma ham, selection of seasonal salads

Add half dozen Market Oysters, condiments \$210

*Add 30G Oscietra Caviar, chopped eggs, sour cream, chives, blinis \$380**

BRUNCHY THINGS *(choice of one)*

OSCAR EGG BENEDICT crab meat, asparagus, poached egg, béarnaise sauce

DUCK AND WAFFLE leg confit, sunny side up duck egg, mustard maple syrup

18HR SLOW COOKED BACON bourbon glaze, pickled jalapeño

NEW ENGLAND CLAM CHOWDER lobster

MAINS *(choice of one)*

170G GRASS FED ARGENTINIAN TENDERLOIN red wine jus

ROASTED CORN FED SPRING CHICKEN rosemary, lemon

PAN SEARED SEABASS FILLET slow cooked cherry tomatoes, lemon, rosemary

SNAKE RIVER FARM KUROBUTA PORK CHOP piquillo peppers, chimichurri

STEAKHOUSE BURGER caramelized onion, dill pickles, cheddar, tomato, lettuce, dressing

280G ARGENTINIAN RIB EYE green peppercorn sauce *(sharing for 2)*



STEAKHOUSE WEEKEND BRUNCH

\$780 per person

FREE FLOW PACKAGE

All served in large format because we believe the bigger, the better!

\$480* (unlimited during the meal)

CHAMPAGNE - VEUVE CLICQUOT BRUT YELLOW LABEL, FRANCE NV *(Magnum)*

RED & WHITE WINE – SOMMELIER'S SELECTION IN LARGE FORMAT

BLOODY MARY, ASAHI, JUICES, STILL OR SPARKLING WATER

OR GO GRAND! *(premium steaks for sharing)*

340G CEDAR RIVER FARMS RIB EYE, USDA prime or

280G RANGERS VALLEY M5 WAGYU STRIPLOIN

\$360 (sharing for 2)

1,095G RANGERS VALLEY M5 WAGYU PORTERHOUSE or

TOMAHAWK

\$880 (sharing for 4) \$1,080 (sharing for 3) \$1,320 (sharing for 2)



SIDES *(choice of one)*

FRENCH FRIES parmesan cheese

MASHED POTATOES butter, cream

TRUFFLE MAC AND CHEESE cheddar

CREAMED SPINACH nutmeg

BROCCOLI chilli, garlic butter



DESSERTS *(choice of one)*

SOFT SERVE SUNDAE SELECTION

Oreo and caramel, strawberry romanoff, black forest, Irish coffee

SIGNATURE CHEESECAKE apricot compote

SIGNATURE PAVLOVA seasonal fruits

APPLE CRUMBLE vanilla soft serve ice cream *(sharing for 2)*

or

COFFEE / TEA

*Unlimited Life Solutions water specially filtered in-house (still, sparkling or hot) \$30 per person • All prices are in HK\$ and subject to 10% service charge • *No discount applicable*

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.

扒房沙律吧

自家製煙三文魚，君悅自家製雞肝醬，鮮蝦雞尾酒，
24個月巴馬火腿，時令沙律

加配半打 是日精選生蠔 \$210

加配30克 Oscietra 魚子醬，碎蛋，酸忌廉，細香蔥，迷你鬆餅 \$380*

頭盤 (請選以下一款)

奧斯卡班尼迪蛋 蟹肉，蘆筍，水煮嫩蛋，蛋黃香草醬

油封鴨腿及窩夫 太陽鴨蛋，芥末楓糖漿

18小時慢煮煙肉 波本威士忌酒，醃墨西哥辣椒

英倫周打蜆湯 龍蝦

主菜 (請選以下一款)

170克草飼阿根廷牛柳 紅酒汁

烤春雞 迷迭香，檸檬

煎鱸魚 慢煮車厘茄，檸檬，迷迭香

美國黑豚豬扒 西班牙辣椒，阿根廷青醬汁

扒房漢堡 焦糖洋蔥，醃黃瓜，車打芝士，番茄，生菜

280克阿根廷肉眼扒 青胡椒汁 (兩位用)



扒房週末早午餐

每位 \$780

無限暢飲

升級暢飲大瓶裝特大佳釀，令您的早午餐更豐盛!

\$480* (用餐時間內無限享用)

CHAMPAGNE - VEUVE CLICQUOT BRUT YELLOW LABEL, FRANCE NV (Magnum)

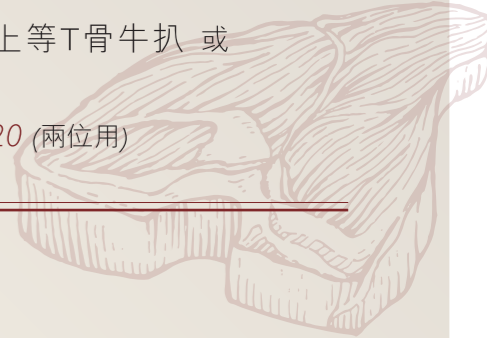
RED & WHITE WINE – SOMMELIER'S SELECTION IN LARGE FORMAT

BLOODY MARY 雞尾酒, ASAHI 啤酒, 果汁, 有氣或無氣淨化水

OR GO GRAND! (升級至特大頂級牛扒)

340克 CEDAR RIVER FARMS 肉眼牛扒 美國頂級, 穀飼 或
280克 RANGERS VALLEY M5 和牛西冷
\$360 (兩位用)

1,095克 RANGERS VALLEY M5 和牛上等T骨牛扒 或
斧頭連骨肉眼牛扒
\$880 (四位用) \$1,080 (三位用) \$1,320 (兩位用)



伴菜 (請選以下一款)

薯條 帕馬森芝士

薯蓉 牛油，忌廉

焗黑松露芝士通心粉

忌廉菠菜 豆蔻

西蘭花 辣椒，蒜蓉牛油



甜品 (請選以下一款)

自選扒房特色新地 奧利奧及焦糖，士多啤梨，黑森林朱古力，愛爾蘭咖啡

焗芝士蛋糕 蜜餞杏桃

招牌蛋白餅 時令水果

美式蘋果批 雲尼拿軟雪糕 (兩位用)

或

咖啡 / 茶



無限量享用 Life Solutions 過濾淨化水 (有氣、無氣或熱水) 每位 \$30 • 所有價目以港元計算, 另須加壹服務費 • *任何折扣優惠不適用於此項
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。