



BEING ONE OF THE BEST STEAK HOUSES IN TOWN,
GRAND HYATT STEAKHOUSE AWAITS TO PROVIDE
AN EXTRAORDINARY CLASSIC AMERICAN DINING EXPERIENCE TO
DELIGHT THE PALATE AND HEARTS OF MEAT-LOVERS WITH THE
FINEST PRIME CUTS OF BEEF SOURCED FROM AROUND
THE WORLD. BE TRANSPORTED TO A REMINISCENT ERA OF
THE LATE 1980S, AS OUR HOTEL'S PROFESSIONAL SOMMELIERS
PASSIONATELY CURATE AN IMPRESSIVE SELECTION OF
WINE AND WHISKEY TO CREATE A NOSTALGIC AMBIANCE FOR A
COZY AND PERSONALIZED DINING EXPERIENCE IN YOUR
VERY OWN STEAK-HOME.



WE HELP REGIONAL FARMERS SHIFT TO MORE CLIMATE FRIENDLY
PRACTICES BY SUPPORTING LOCAL CHARITY ZERO FOOTPRINT
ASIA AS AN ADDITIONAL 1% IN YOUR BILL.

WE COMMIT THAT OUR FOOD & BEVERAGE VENUES
ARE ISO22000:2018 CERTIFIED, AN INTERNATIONALLY RECOGNIZED
FOOD SAFETY MANAGEMENT SYSTEM.

LUNCH SET MENU

660 per person

APPETISER *(choice of one)*

BURRATA marinated medley of heirloom tomatoes, basil, aged balsamic, olive oil, croutons
AHI TUNA CEVICHE citrus, red onion, coriander, bell peppers, chilli
GRILLED OCTOPUS chickpea cream, potato, cherry tomato, Espelette pepper
WAGYU BEEF CARPACCIO rocket, pickled mushroom, aged parmesan, extra virgin olive oil

SOUP *(additional 48 each)*

LOBSTER BISQUE cognac, cream, chives
FRENCH ONION SOUP gruyere cheese, crouton

MAIN COURSE *(choice of one)*

PAN SEARED SUSTAINABLE AUSTRALIAN SWORDFISH FILLET
olive, capers, cherry tomatoes, lemon, oregano
WHOLE ROASTED BBQ SPICED SPRING CHICKEN confit garlic , lemon
DRY AGED GALICIAN RUBIA GALLEGA BURGER
manchego sheep's cheese, caramelized onion, tomato, lettuce
8OZ SOUTH AFRICAN WAGYU SIRLOIN café de Paris butter
6OZ THREE PEPPER CRUSTED GRASS FED ARGENTINEAN TENDERLOIN
green peppercorn sauce

SIDE *(choice of one)*

FRENCH FRIES parmesan cheese
TRUFFLE POTATO MOUSSELINE butter, cream
CANNELLINI BEAN CASSEROLE tomato, bacon, thyme, olive oil
BROCCOLI chilli, garlic butter

DESSERT *(choice of one)*

SIGNATURE CHEESECAKE apricot compote
BANANA CARAMEL SUNDAE toasted almonds, banana, sea salt

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person

Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to a 10% service charge.

A LA CARTE



STEAKHOUSE SET MENU

1,380 per person

** with a glass of Champagne (+100)*

PREMIUM SEAFOOD SELECTION

NR2 MARKET OYSTER mignonette, lemon
QUEENSLAND SPANNER CRAB COCKTAIL Yarra Valley salmon caviar
MANGROVE TIGER PRAWNS cocktail sauce
HOUSE SMOKED BALIK SALMON dill, sour cream, lemon

Add 30G OSCIETRA CAVIAR (additional 380)

Add MARKET OYSTER (additional 65 per piece)

SOUP *(choice of one)*

LOBSTER BISQUE cream, chives, lobster chunks, cognac
FRENCH ONION gruyere crouton

MAIN COURSE *(choice of one)*

180G AUSTRALIAN WAGYU TENDERLOIN Rangers Valley - M5
(Suggested pairing: Bordeaux Blend - CHÂTEAU COS LABORY - Saint-Estèphe - Bordeaux - FR 2011 140)
400G AUSTRALIAN WAGYU STRIPLOIN *(sharing for two)* Rangers Valley - M5
(Suggested pairing: Cabernet Sauvignon - LEVIATHAN - California - USA 2021 155)
180G GRILLED TOOTHFISH green asparagus, dill beurre blanc, salmon roe
(Suggested pairing: Chardonnay - COMTE LAFON - Mâcon-Milly-Lamartine - Clos du Four - Burgundy - FR 2022 110)

SIDE *(choice of one)*

TRUFFLE MASHED POTATOES butter, cream
CREAMED SPINACH nutmeg

DESSERT *(choice of one)*

PECAN PIE vanilla soft serve
STICKY TOFFEE PUDDING butterscotch sauce

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PREMIUM SEAFOOD

OYSTER MARKET (all prices are by the piece)

Add on smoked whiskey 60

-  ROYALE David Hervé, France 80
crispy, nutty aroma, sweet liveliness notes
-  GILLARDEAU Île d'Oléron, France 90
fresh sea water, sweet cucumber
-  TARBOURIECH PINK OYSTER Étang de Thau, France 90
meaty, hazelnut flavour, sweet-iodized notes
-  TSARSKAYA Brittany, France 80
briny, sweet, notes of almond milk

-   SEAFOOD ON ICE (to share) 890 / 1,290
Canadian lobster, spanner crab cocktail, abalone salad, tiger prawns, oysters, blue mussels

PREMIUM CAVIAR (served with chopped eggs, sour cream, chives, blinis)

- ROYAL OSCIETRA *Gueldenstaedtii*
 - 30 g 490*
 - 50 g 780*
 - 100 g 1,480*

 gluten free

 sustainably sourced seafood

* no discount applicable

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APPETISERS

| | | |
|---|---|---------------|
|    | SPANNER CRAB COCKTAIL fennel, green apple, Yarra Valley salmon caviar | 360 |
|  | MARYLAND CRAB CAKES remoulade sauce | 380 |
|  | HAMACHI TARTARE octetra caviar, citrus, avocado | 390 |
|  | CHARGRILLED SPANISH OCTOPUS cannellini beans, chickpea cream, cherry tomato, jalapeño | 280 |
|   | STEAK TARTARE PREPARED TABLESIDE wagyu beef, caper, cornichons, side of fries | 280 |
|  | BONE MARROW chives, sea salt, grilled sourdough | per piece 180 |
|   | PAN FRIED FOIE GRAS cherry compote, orange zest, cognac, brioche | 320 |
|    | THICK CUT BACON maple and bourbon glazed, pickled jalapeño | 190 |
|  | CAESAR SALAD croutons, bacon, anchovies, parmesan cheese | 180 |

SOUPS

| | | |
|---|--|-----|
|  | FRENCH ONION gruyere crouton | 180 |
|   | LOBSTER BISQUE cognac, cream, chives | 220 |
|   | NEW ENGLAND CLAM CHOWDER croutons | 200 |
|   | SWEET CORN piquillo pepper, sour cream | 160 |

 signature dish

 vegetarian

 gluten free

 sustainably sourced seafood

 plant base (vegan)

 contains alcohol

 contains pork

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STEAK SELECTIONS

TENDERLOIN

M9 MAYURA STATION FULL BLOOD WAGYU - Australia, chocolate fed
intense marbling, exceptionally tender, rich, sweet 8 oz / 225 g **1,090**

 M5 RANGERS VALLEY CROSS BREED WAGYU - Australia
moderate marbling, tender, rich, buttery 8 oz / 225 g **790**

STRIPLOIN

I++ HANWOO - Native Korean breed
fine marbling, robust, clean, sweet, juicy 12 oz / 340 g **1,200**

M5 RANGERS VALLEY CROSS BREED WAGYU - Australia
balanced marbling, rich, buttery, juicy 10 oz / 280 g **770**

USDA PRIME - CEDAR RIVER FARMS
moderate marbling, robust, beefy, juicy 12 oz / 340 g **760**

RIBEYE

 I++ HANWOO - Native Korean breed
fine marbling, robust, clean, sweet, juicy 12 oz / 340 g **1,200**

USDA PRIME - CEDAR RIVER FARMS
well marbling, bold, juicy, classic 12 oz / 340 g **780**

 signature dish

 gluten free

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🌿 SHARING FOR TWO

| | | |
|--|-----------------|--------------|
| S M5 RANGERS VALLEY PORTERHOUSE CROSS BREED WAGYU - Australia | 38 oz / 1,075 g | 1,890 |
| <i>abundant marbling, tender, juicy</i> | | |
| S M5 RANGERS VALLEY TOMAHAWK RIB EYE CHOP CROSS BREED WAGYU - Australia | 42 oz / 1,190 g | 1,860 |
| <i>impressive marbling, rich, buttery, juicy</i> | | |
| USDA PRIME RIB EYE - CEDAR RIVER FARMS | 24 oz / 680 g | 1,460 |
| <i>well marbling, bold, juicy, classic</i> | | |

🌿 OTHER CUTS

| | |
|--|------------|
| HOUSE SMOKED SHORT RIB Canadian, 48-hour slow-cooked, coleslaw | 560 |
| DRY AGED GALICIAN RUBIA GALLEGA BURGER manchego cheese, caramelized onion, tomato, lettuce, French fries | 360 |

ACCOMPANIMENTS

| | |
|--|------------------|
| 🌿 FOIE GRAS | 150 |
| 🌿🐟 GRILLED CANADIAN LOBSTER half / whole | 420 / 800 |
| 🌿 BONE MARROW per piece | 160 |
| 🐟 CAVIAR ROYAL premium ocietra caviar 100g | 1,280 |

SAUCES

| |
|-----------------------------|
| 🌿 BÉARNAISE |
| 🍷 GREEN PEPPERCORN & BRANDY |
| 🍷 MUSHROOM RAGOUT |
| 🍷 RED WINE JUS |
| 🌿 CHIMICHURRI |

S signature dish

🌿 vegetarian

🌿 gluten free

🐟 sustainably sourced seafood

🌿 plant base (vegan)

🍷 contains alcohol

🐷 contains pork

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APART FROM STEAKS

| | | | |
|---|--------------------------------------|--------------|-----------|
|  PUMPKIN RAVIOLI | sundried tomato, Meredith dairy feta | | 280 |
|   CANADIAN LOBSTER | broiled, garlic butter | half / whole | 420 / 800 |
|  PATAGONIAN TOOTHFISH | miso marinated, burnt lemon | | 450 |
|   SNAKE RIVER FARM KUROBUTA PORK CHOP | grilled peppers, balsamic glaze | | 420 |
|  ROASTED CORN FED SPRING CHICKEN | rosemary, lemon | | 290 |

SIDES

95

| | | | |
|---|--------------------------------------|--|--|
|    TRUFFLED FRENCH FRIES | parmesan cheese | | |
|   MASHED POTATOES | butter, cream | | |
|  CREAMED SPINACH | nutmeg | | |
|  MACARONI AND CHEESE | cheddar | | |
|   BROCCOLINI | chilli, garlic butter | | |
|   SAUTEED GREEN BEANS | bacon, shallots | | |
|   GREEN ASPARAGUS | tomato salsa | | |
|   ROASTED BRUSSELS SPROUTS | granny smith apple, bacon, cranberry | | |
|    SAUTEED PORTOBELLO MUSHROOMS | parsley | | |

 signature dish

 gluten free

 sustainably sourced seafood

 contains alcohol

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VEGETARIAN DESSERTS

120 (to share)

 72% CHOCOLATE BROWNIE Baileys, soft serve ice cream, dark cherry compote

  SIGNATURE CHEESECAKE apricot compote

CHOCOLATE FONDANT vanilla soft serve ice cream

 WASHINGTON APPLE CRUMBLE vanilla soft serve ice cream

  COLONEL SORBET lemon sorbet, vodka

VEGETARIAN STEAKHOUSE SUNDAES

85 / 120 (to share)

STRAWBERRY ROMANOFF

vanilla soft serve ice cream, strawberries, strawberry sauce, Grand Marnier, whipped cream

OREO AND CARAMEL

vanilla soft serve ice cream, Oreos, caramel sauce, Baileys, whipped cream

BANANA CARAMEL

toasted almonds, banana, sea salt, dark rum

VEGETARIAN ARTISAN CHEESE

SELECTION OF EUROPEAN CHEESE condiments

180

 signature dish

 vegetarian

 gluten free

 contains alcohol

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