



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

Salad Bar and Main Course	560	per person
With Soup or Dessert	590	per person
With Soup and Dessert	640	per person
Salad Bar only	480	per person

** with a glass of Champagne (World of Hyatt Member) +195 (+98)*

STEAKHOUSE SALAD BAR

House smoked salmon, Grand Hyatt chicken liver pate, prawn cocktail, sea whelks,
New Zealand green shell mussels, scallops, 24 month aged Parma ham, selection of seasonal salads

SOUP *(choice of one)*

LOBSTER BISQUE cognac, cream, chives
NEW ENGLAND CLAM CHOWDER croutons

MAIN COURSE *(choice of one)*

DUCK LEG CONFIT orange, red wine jus
PAN FRIED SEABASS slow cooked cherry tomatoes, lemon, rosemary
USA SNAKE RIVER FARM KUROBUTA PORK CHOP piquillio peppers, chimichurri
STEAKHOUSE BURGER wagyu beef patty, caramelized onion, dill pickles, cheddar, tomato, lettuce, dressing
8OZ PREMIUM ARGENTINEAN RIB EYE green peppercorn sauce
6OZ GRASS FED ARGENTINEAN TENDERLOIN red wine jus
Upgrade your steak to 10OZ AUSTRALIAN WAGYU SIRLOIN (additional 190)

SIDE *(choice of one)*

FRENCH FRIES parmesan cheese
MASHED POTATOES butter, cream
TRUFFLE MAC AND CHEESE cheddar
CREAMED SPINACH nutmeg
BROCCOLINI chilli, garlic butter

DESSERT *(choice of one)*

SIGNATURE CHEESECAKE apricot compote
APPLE CRUMBLE vanilla ice cream

COFFEE or TEA

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



BEST OF STEAKHOUSE

1,280 per person

* with a glass of Champagne (World of Hyatt Member) +195 (+98)

PREMIUM SEAFOOD SELECTION

MARKET OYSTER mignonette, lemon
QUEENSLAND SPANNER CRAB COCKTAIL Yarra Valley salmon caviar
MANGROVE TIGER PRAWNS cocktail sauce
YELLOWTAIL TARTARE ponzu, daikon sprout, avocado, red onion

Add 30G OSCIETRA CAVIAR (additional 380)

Add MARKET OYSTER (additional 65 per piece)

SOUP (choice of one)

LOBSTER BISQUE cognac, cream, chives
FRENCH ONION gruyere crouton

MAIN COURSE (choice of one)

180G AUSTRALIAN WAGYU TENDERLOIN Rangers Valley - M5
340G CEDAR RIVER FARMS RIB EYE (sharing for two) USDA prime, grain fed
PATAGONIAN TOOTHFISH miso marinated

Add to your main

HALF GRILLED CANADIAN LOBSTER (additional 290)

SIDE

SAUTEED GREEN BEANS bacon, shallots
TRUFFLED MACARONI AND CHEESE cheddar
Green peppercorn sauce, selection of mustards

DESSERT (choice of one)

SIGNATURE CHEESECAKE apricot compote
72% CHOCOLATE BROWNIE vanilla ice cream, dark cherry ragout

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PREMIUM SEAFOOD

OYSTER MARKET (all prices are by the piece)

 ROYALE David Hervé, France	80
<i>crispy, nutty aroma, sweet liveliness notes</i>	
GILLARDEAU Île d'Oléron, France	90
<i>fresh sea water, sweet cucumber</i>	
TARBOURIECH PINK OYSTER Étang de Thau, France	90
<i>meaty, hazelnut flavour, sweet-iodized notes</i>	
TSARSKAYA Brittany, France	80
<i>Gold award 2023 France</i>	
<i>briny, sweet, notes of almond milk</i>	

  SEAFOOD ON ICE (to share) 890 / 1,290
Canadian lobster, spanner crab cocktail, razor clam 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
	RAZOR CLAM SALAD jalapeño, coriander, citrus	340
	BRITTANY MORISSEAU MUSSELS white wine, shallots, parsley, butter	250
	YELLOWTAIL TARTARE citrus, chilli, avocado, red onion	280
	CHARGRILLED SPANISH OCTOPUS ratte potato, chickpea cream, cherry tomato, jalapeño	280
	STEAK TARTARE cured egg yolk, black truffle, grilled sourdough	260
	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
	OVEN BAKED CEMBERT rosemary, fig marmalade, honey	260
	CAESAR SALAD croutons, bacon, anchovies, parmesan cheese	180

STEAKHOUSE SALAD BAR	per person 530
Grand Hyatt chicken liver pate, chef selection of seafood and seasonal salads, premium ham, artisanal cheese selection and more	
If enjoyed as appetisers prior to any beef and apart from steak.	per person 290
<i>*Applies per main course ordered</i>	

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 (ALL BEEF IS RAISED ON A GRAIN FED DIET)

🌿 TENDERLOIN

M9 MAYURA STATION FULL BLOOD WAGYU - Australia, chocolate fed <i>intense marbling, exceptionally tender, rich, sweet</i>	8 oz / 225 g	1,090
S M5 RANGERS VALLEY CROSS BREED WAGYU - Australia <i>moderate marbling, tender, rich, buttery</i>	8 oz / 225 g	790

🌿 STRIPLOIN

S M9+ DAVID BLACKMOORE FULL BLOOD WAGYU - Australia <i>intense marbling, velvety, umami, nutty, sweet</i>	10 oz / 280 g	1,250
I++ HANWOO - Native Korean breed <i>fine marbling, robust, clean, sweet, juicy</i>	12 oz / 340 g	1,200
M5 RANGERS VALLEY CROSS BREED WAGYU - Australia <i>balanced marbling, rich, buttery, juicy</i>	10 oz / 280 g	770
USDA PRIME - CEDAR RIVER FARMS <i>moderate marbling, robust, beefy, juicy</i>	12 oz / 340 g	760

🌿 RIBEYE

I++ HANWOO - Native Korean breed <i>fine marbling, robust, clean, sweet, juicy</i>	12 oz / 340 g	1,200
GOLD LABEL RIVER FARMS FULL BLOOD WAGYU - USA <i>high marbling, rich, buttery, umami</i>	12 oz / 340 g	1,120
S USDA PRIME - CEDAR RIVER FARMS <i>well marbling, bold, juicy, classic</i>	12 oz / 340 g	780

S 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	38 oz / 1,075 g	1,680
<i>impressive marbling, rich, buttery, juicy</i>		
USDA PRIME - CEDAR RIVER FARMS	20 oz / 565 g	1,220
<i>well marbling, bold, juicy, classic</i>		

🌾 OTHER CUTS

GOLD LABEL RIVER FARMS HANGER STEAK FULL BLOOD WAGYU - USA	10 oz / 280 g	610
<i>moderate marbling, flavourful, robust, tender</i>		
HOUSE SMOKED SHORT RIB Canadian, 48-hour slow-cooked, coleslaw		560
STEAKHOUSE BURGER		360
<i>wagyu beef patty, caramelised onion, dill pickles, cheddar, tomato, lettuce, dressing, fries</i>		

ACCOMPANIMENTS

🌾 FOIE GRAS		150
🌾🐟 GRILLED CANADIAN LOBSTER	half / whole	420 / 800
🌾 BONE MARROW	per piece	160
🌾 CRAB MEAT OSCAR STYLE		198
<i>asparagus, béarnaise sauce</i>		

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
	DUCK LEG CONFIT	orange, red wine jus		360

SIDES

95

		DIRTY FRIED POTATOES	alioli	
		CREAMED CORN	smoked paprika	
		SWEET POTATO FRIES	roasted red bell pepper dip	
			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)

-  STEAKHOUSE PAVLOVA vanilla custard, seasonal fruits
-  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
-   IRISH COFFEE
vanilla and chocolate soft serve ice cream, coffee, coffee beans, Irish whiskey, whipped cream
-  BLACK FOREST
vanilla and chocolate soft serve ice cream, cherries, chocolate sauce, Kirsch brandy, whipped cream
-  OREO AND CARAMEL
vanilla soft serve ice cream, Oreos, caramel sauce, Baileys, whipped cream

ARTISAN CHEESE

SELECTION OF EUROPEAN CHEESE condiments

180

 signature dish

 vegetarian

 gluten free

 contains alcohol

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