



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



# STEAKHOUSE SET MENU

1,380 per person

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

## 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  
400G AUSTRALIAN WAGYU STRIPLOIN (sharing for two) Rangers Valley - M5  
180G GRILLED TOOTHFISH green asparagus, dill beurre blanc, salmon roe

## 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)

|   |    |
|---|----|
|  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 |
| <i>Canadian lobster, spanner crab cocktail, razor clam salad, tiger prawns, oysters, blue mussels</i>   |             |

## 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           |
|    | 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 CAMEMBERT 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

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

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## 🌿 STEAK SELECTIONS

### 🌿 TENDERLOIN

|   |              |              |
|---|--------------|--------------|
| M9 MAYURA STATION FULL BLOOD WAGYU - Australia, chocolate fed<br><i>intense marbling, exceptionally tender, rich, sweet</i> | 8 oz / 225 g | <b>1,090</b> |
| <b>S</b> M5 RANGERS VALLEY CROSS BREED WAGYU - Australia<br><i>moderate marbling, tender, rich, buttery</i>                 | 8 oz / 225 g | <b>790</b>   |
| M5 FIRST LIGHT FARM 100% GRASS FED FULL BLOOD WAGYU - New Zealand<br><i>moderate marbling, tender, rich, meaty</i>          | 8 oz / 225 g | <b>790</b>   |

### 🌿 STRIPLOIN

|  |               |              |
|--|---------------|--------------|
| I++ HANWOO - Native Korean breed<br><i>fine marbling, robust, clean, sweet, juicy</i>                              | 12 oz / 340 g | <b>1,200</b> |
| M5 RANGERS VALLEY CROSS BREED WAGYU - Australia<br><i>balanced marbling, rich, buttery, juicy</i>                  | 10 oz / 280 g | <b>770</b>   |
| USDA PRIME - CEDAR RIVER FARMS<br><i>moderate marbling, robust, beefy, juicy</i>                                   | 12 oz / 340 g | <b>760</b>   |
| M5 FIRST LIGHT FARM 100% GRASS FED FULL BLOOD WAGYU - New Zealand<br><i>balanced marbling, tender, rich, meaty</i> | 10 oz / 280 g | <b>760</b>   |

### 🌿 RIBEYE

|  |               |              |
|--|---------------|--------------|
| <b>S</b> I++ HANWOO - Native Korean breed<br><i>fine marbling, robust, clean, sweet, juicy</i> | 12 oz / 340 g | <b>1,200</b> |
| USDA PRIME - CEDAR RIVER FARMS<br><i>well marbling, bold, juicy, classic</i>                   | 12 oz / 340 g | <b>780</b>   |

**S** signature dish

🌿 gluten free

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## 🌿 SHARING FOR TWO

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

## 🌿 OTHER CUTS

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

### ACCOMPANIMENTS

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

### 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

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

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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 <i>(available only for lunch)</i> |              | 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 & WINE 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

## VEGETARIAN ARTISAN CHEESE

SELECTION OF EUROPEAN CHEESE condiments

180

 signature dish

 vegetarian

 gluten free

 contains alcohol

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