

M+ Lounge

Catering service presented by Grand Hyatt Hong Kong

Starter

Soups

- 

Thai pumpkin soup, spring onion, crispy shallots

65
- 

Chicken broth, shredded chicken, rice noodles, coriander

75

Salads

- 

Caesar salad, romaine lettuce, crispy bacon, anchovies, croutons, parmesan

135
- 

Asian chop salad, cabbage, carrot, sesame dressing

135
- 

Green papaya salad, cherry tomato, Thai basil, lime dressing

125
- Add on:

 Chicken or  Prawn

35

Appetizers

- 

House smoked Balik style salmon, honey mustard sauce, rocket leaves

160
- 

Vietnamese rice paper rolls, prawn, vermicelli, mint, hoisin dip

145

Pastries and Bakeries

- 

Mini lemon tart, whipped cream

68
- 

Chocolate brownie, sea salt

68
- 

Baked vanilla cheese cake, strawberries

68
- 

Matcha meringue tart

68
- 

Assorted macarons

18

Main Course

Sandwiches and Burgers

- 

Grilled chicken Banh mi, lettuce, pickles house-made pâté

158
- Tuna melt toastie, cheddar cheese, Hokkaido sweet corn

138
- Korean bulgogi beef wrap, pickled daikon, sesame slaw

195
- Wagyu beef burger, pepperonata, Gruyere cheese, lettuce, tomato, pickles

258
- 

Vegan Japanese miso eggplant burger

158

Pots and Pans

- 

Steak & frites, 200g Black Angus beef sirloin, yuzu butter, French fries

300
- 

Baked miso salmon, lemon butter, sesame-seasoned French fries

198
- 

Chicken udon, soy chicken broth, mushrooms, spring onion

165
- Stir fried Hong Kong black pepper beef, steamed Jasmine rice

228
- Hainanese chicken rice, chilli, ginger garlic dip

188
- 

Stir-fried udon, garlic, chilli, shiitake mushrooms, spring onion

138
- 

Stir-fried seasonal greens, sesame oil, garlic

65

Upgrade a **main course** to a **lunch set** with your choice of a **combo portion starter** from our **soups** or **salads** selection for just **HK\$35**

Lunch set served from 11:30 to 14:30 daily

Daily Afternoon Dim Sum

Served from 14:00 to 17:00 daily

- Steamed shrimp and bamboo shoot dumpling

68
- 

Steamed pork and shrimp dumpling, crab roe

68
- Steamed pork and vegetable bun

68
- 

Steamed dumpling, vegan Omnimeat, mushroom

68
- 

Steamed red date pudding

68
- 

Chinese white sugar sponge cake

68

Christmas Snacks

- Signature Lobster Bisque with Cognac, Soft Cream

120
- Grand Hyatt Signature Liver Pâté, Port Wine Jelly, Toasted Brioche

140
- Pork and Apple Sausage Roll, Spiced Ketchup

90
- Turkey sliders, cranberry, brie cheese, brioche bun

140
- Cold smoked salmon, cinnamon sour cream, pumpkin seeds granola, blinis

75
- 

Sticky Date Pudding, Vanilla Bean Ice Cream

65
- 

Christmas Chestnut Mont Blanc

70

Snacks

- 

Hummus, tahini, pita bread

75
- 

Shoestring fries, aioli

65
- 

Truffle shoestring fries, parmesan

75
- 

Edamame with sea salt & sesame seasoning

55
- 

Vietnamese rice paper rolls, prawn, vermicelli, mint, hoisin dip

75

 Vegetarian  Gluten Free  Sustainably Sourced Seafood  Plant Based (Vegan)  Contains Alcohol  Contains Pork  Contains Nuts

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. Minimum spending of HK\$50 per person is required.

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Loose Leaf Tea 55

*Served in a pot and refillable. For one guest only; not shareable.

GREEN TEA -
Green Organic / Pear Tree Green Organic

BLACK TEA -
English Breakfast / Imperial Earl Grey /
Assam Organic / Darjeeling / Duchess of Bedford

WHITE TEA - Jasmine Pearl Organic

OOLONG TEA - Osmanthus Oolong

HERBAL INFUSION -
Chamomile Blossoms Organic / Peppermint Organic /
Tangerine Rooibos Organic / Mountain Berry



Coffee

Single Espresso, Americano 50

Freshly Brewed Coffee, Double Espresso 60
Cappuccino, Café Latte, Café Mocha

Alain Milliat Juice 85

Apple / Mango / Pear / Grapefruit

Saicho Sparkling Tea 75

Jasmine / Hojicha

Mineral Water 330ml / 750ml 55 / 95

Evian / Perrier

Soda

Coca Cola / Coke Zero / Capi yuzu soda 55

Beer

	HH	
Asahi Super Dry - JPN		65
Coopers Pale Ale - AUS	70	80
Young Master ZERO - HKG		80

Sparkling Wine

	HH	glass	bottle
TERRE DI RAI EXTRA DRY 2021 - Prosecco	75	80	400
DELAMOTTE - Brut	130	150	700
RUINART Blanc de Blancs			1300

White Wine

JOSEF SPREITZER - Riesling - GER 2023	80	90	450
MICHEL REDDE - Pouilly-Fumé "Petit F" Sauvignon - FRA 2022		120	680
JUSTIN GIRARDIN - Bourgogne Chardonnay - FRA 2018		140	710
GENOT-BOULANGER - Beaune "En Lulunne" Chardonnay Burgundy - FRA 2018			950

Red Wine

TREDIBERRI - Barbera d'Alba - ITA 2023	85	90	450
REGIS FOREY - Bourgogne Pinot Noir - Burgundy - FRA 2020		150	710
FRANÇOIS THIENPONT - Saint-Émilion Grand Cru - "La Parcelle du Rocher" - FRA 2017		180	910
BENJAMIN LEROUX, - Gevrey-Chambertin Pinot Noir Burgundy - FRA 2022			1250

Rosé Wine

CHÂTEAU MINUTY - Cuvée M - Côte de Provence - FRA 2023	75	80	470
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Zero Proof +

	HH	
		95
Add home spirits	20	40

BBQ APPLE
Freshly juiced apple infused with grilled bacon, maple smoke

PINEAPPLE EXPRESS II
Roasted pineapple, pineapple juice, lemon

NITRO+
Mountain berry tea, cranberry, Nitro charged

FRANCHI
Quince and mandarin peel

Vodka

	HH	
Vodka Wa	80	110
Grey Goose		130

Gin

Two Moons Signature	80	110
Iron Balls		120
Ki No Bi Kyoto		130
Monkey 47		180

Rum

Rum Nusa Cana Tropical Island	80	110
Zacapa 23 Years		180

Whisky, Bourbon, Rye, Single Malt

Yamazakura Fine Blended Whisky	80	110
Maker's Mark Bourbon		130
Macallan 12 Years		130
Oban 14 Years		190
Laphroaig 18 Years		380

Tequila

Don Julio 'Blanco' Tequila		130
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