

# M+ Lounge

Catering service presented by Grand Hyatt Hong Kong

## Starter

### Soups

- ✓ Roasted Tomato & Basil Soup, croutons, olive oil 70
- ☯ Chicken broth, shredded chicken, rice noodles, coriander 75

### Salads

- ☯ Caesar salad, romaine lettuce, crispy bacon, anchovies, croutons, parmesan 135
- ☯ ✓ Watermelon & Feta Salad, mint, balsamic glaze 125
- ✓ Heirloom tomato salad, basil, mozzarella, garlic croutons 125
- Add on: ☯ Chicken or ☯ Prawn 35

### Appetizers

- ☯ ☯ House smoked salmon, sour cream, dill, rocket leaves 160
- ☯ ✓ Grilled halloumi skewers, roasted peppers, lemon oregano dressing 150



## Main Course

### Sandwiches and Burgers

- ☯ Grilled pork neck Banh mi, lettuce, pickles house-made pâté 158
- Reuben sandwich, pastrami, cheddar cheese, sauerkraut, cocktail sauce 138
- ☯ Mediterranean Falafel Wrap, hummus, pickled vegetables, tahini sauce 195
- Wagyu beef burger, Swiss cheese, lettuce, tomato, pickles, burger sauce 258

### Pots and Pans

- ☯ Steak & frites, 200g Black Angus beef sirloin, yuzu butter, French fries 300
- ☯ ☯ Roasted seabass, lemon butter, sesame-seasoned French fries 198
- Butter chicken, steamed jasmine rice, yoghurt raita 198
- Stir fried Hong Kong black pepper beef, steamed Jasmine rice 228
- Hainanese chicken rice, chilli, ginger scallion dip 188
- ✓ Stir-fried udon, garlic, chilli, shiitake mushrooms, spring onion 138
- ☯ Steamed Seasonal Greens, crispy shallots 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

## Snacks

- ☯ ☯ Hummus, tahini, pita bread 75
- ✓ Shoestring fries, aioli 65
- ✓ Truffle shoestring fries, parmesan 75
- ☯ ☯ Edamame with sea salt & sesame seasoning 55
- ✓ Crispy samosa, mango chutney, mint chutney 75



## Pastries and Bakeries

- ✓ Matcha meringue tart 68
- ✓ ☯ Chocolate brownie, sea salt 68
- ✓ Baked vanilla cheese cake, strawberries 68
- ✓ Banoffee pie 68
- ✓ ☯ Assorted macarons 18



✓ 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. 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

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

## Zero Proof + Cocktails

HH

95

Add house spirits 20 40

SMOKY APPLE

Sweet and smoky with a refreshing tartness from the apple juice

PALOMA

Citrusy and vibrant, combining the tartness of grapefruit with the sweetness of mandarin

HIBISCUS SPARK

Floral and slightly tart, featuring vibrant flavors with a unique citrus note from yuzu

BOTANIC GARDEN

Herbal flavors paired with bright lemon juice, making this drink refreshing and unique

## Vodka

HH

Belvedere 80 110

Grey Goose 130

## Gin

Tanqueray 80 110

Iron Balls 120

Ki No Bi Kyoto 130

Monkey 47 180

## Rum

Plantation 3 Stars 80 110

Zacapa 23 Years 180

## Whisky & Whiskey

Buffalo Trace 80 130

Macallan 12 Years 130

Oban 14 Years 190

Laphroaig 18 Years 380

## Tequila

Rancho Alegre Blanco 80 130



HH (Happy Hour) served from 17:00 to 19:00 on weekdays

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