

M+Members' Lounge

Catering service presented by
Grand Hyatt Hong Kong

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 Lulune"
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

Apple Juice, Lapsang Souchong Syrup, Vanilla Syrup, Lemon Juice,
Earl Grey Foam

PALOMA

Honey Syrup, Mandarin Puree, Grapefruit Juice, Lime Juice,
Grapefruit Soda

HIBISCUS SPARK

Hibiscus Tea, Yuzu Juice, Sugar

BOTANIC GARDEN

House Botanical Elixier, Lemon Juice, Butterfly Pea Tea, Tonic Water

Vodka

Belvedere
Grey Goose

HH

80 110
130

Gin

Tanqueray
Iron Balls
Ki No Bi Kyoto
Monkey 47

80 110
120
130
180

Rum

Plantation 3 Stars
Zacapa 23 Years

80 110
180

Whisky & Whiskey

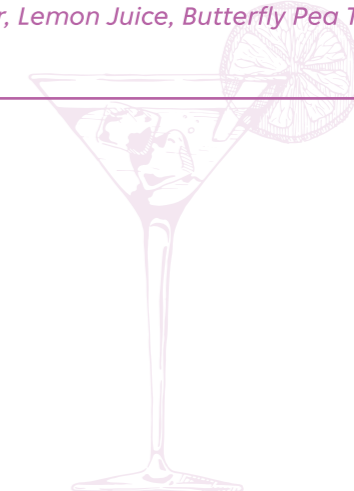
Buffalo Trace
Macallan 12 Years
Oban 14 Years
Laphroaig 18 Years

80 130
130
190
380

Tequila

Rancho Alegre Blanco

80 130



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

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.

M+Members' 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.