



HYATT REGENCY HONG KONG, TSIM SHA TSUI
MEETING & EVENT MENUS



BREAKFAST SET

Start the day with a delightful breakfast set featuring a selection of energizing and delicious options curated by our culinary team.

WESTERN BREAKFAST SET MENU

- Fresh orange juice
- Seasonal fruit Danish
- Toasted croissant, raspberry jam, butter
- American pancake, berry, maple syrup and whipped cream
- Ham and cheese omelette, cherry tomato, asparagus, hash brown, bacon
- Bircher muesli, green apple Yakult
- Fruit plate
- Coffee or tea

HKD468 per person

CHINESE BREAKFAST SET MENU

- Fresh orange juice
- Steamed BBQ pork bun
- Pineapple bun
- Deep-fried spring roll, sweet chilli sauce
- Wok-fried egg noodle, soy sauce, choy sum
- Strawberry yoghurt
- Fruit plate
- Coffee or tea

HKD468 per person

JAPANESE BREAKFAST SET MENU

- Fresh orange juice
- Seasonal fruit Danish
- Toasted croissant, raspberry jam, butter
- Tofu salad, sesame dressing
- Miso salmon, yaki onigiri, pickled vegetables
- Blueberry yoghurt
- Fruit plate
- Coffee or tea

HKD468 per person

VEGETARIAN BREAKFAST SET MENU

- Fresh orange juice
- Toasted French baguette, raspberry jam
- Potato galette, spring onions
- Tofu, chop chives, green asparagus, roasted cherry tomato
- Soy yoghurt, oats, raisin and green apple
- Fruit plate
- Coffee or tea

HKD468 per person

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BREAKFAST BUFFET

Enjoy a sumptuous spread of western breakfast items, featuring a wide spread pastries, appetizers and hot items for a fulfilling start of the day.

BUFFET BREAKFAST MENU

Wake up juice

- Pineapple, vanilla, ginger juice
- Fresh orange juice
- Beetroot juice

Seasonal fresh fruit platter, berries

Selection of cereal, fresh milk

Greek yoghurt, dark berry coulis

Bircher muesli, berries, seeds

Home cured Norwegian salmon, condiments

Assorted cold cuts, pickles

Cheese selection, grapes, dry fruits

Baked avocado, egg, bacon, spring onion, mozzarella

Home-baked Danish pastries, croissant

Home-baked local bun

Steamed pork dumpling

Fried egg noodle, soy sauce

Home-baked rolls, French baguette, butter, jam, honey

HKD550*per person*

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TOGETHER BY HYATT MORNING BREAK

Create a hearty breakfast break experience with delectable treats that will leave your guests fueled for a day of energizing meetings.

ENTICING MORNING

- Celery and lemon flavored water
- Lactose free berry smoothie
- Low fat bircher muesli with soy yoghurt, mango and coriander
- Smoked salmon, cream cheese and gluten free brioche
- Steamed pork dumpling
- Freshly baked croissant
- Dark chocolate muffin
- Fresh seasonal fruit platter

HKD350 per person

DELIGHTFUL MORNING

- Rosemary and blueberry water
- Fresh orange juice
- Mini quiche Lorraine with comte cheese
- Baked egg tart
- Steamed shrimp dumpling
- Apple turnover
- Strawberry Danish, berry jam
- Fresh seasonal fruit platter

HKD350 per person

LUSCIOUS MORNING

- Goji berry and ginger water
- Fresh pineapple juice
- Homemade granola lollipop, honey, pumpkin seed, dry cranberry
- Baked egg Shakshuka, cilantro
- Smoked salmon and spinach pastille
- Traditional brioche, rock sugar
- Pear & pistachio Danish
- Fresh seasonal fruit platter

HKD350 per person

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TOGETHER BY HYATT AFTERNOON BREAK

Our signature afternoon coffee break features an array of dainty bites and refreshing beverages for a delectable pick-me-up.

ENTICING AFTERNOON

- Celery and lemon flavored water
- Watermelon juice
- Cherry tomatoes, candied pecan nuts, radish
- Smoked salmon, cream cheese and gluten free brioche
- Deep-fried lemongrass prawn, sweet and sour sauce
- Strawberry tartlet, vanilla custard
- Earl grey cookie
- Fresh seasonal fruit platter

HKD350 per person

DELIGHTFUL AFTERNOON

- Rosemary and blueberry water
- Celery, cucumber, green apple, kale juice
- Grilled Caesar sandwich with smoked chicken, parmesan cheese
- Crispy emmental cheese triangle
- Crispy vegetable spring roll
- Assorted doughnut
- Chocolate cookie
- Fresh seasonal fruit platter

HKD350 per person

LUSCIOUS AFTERNOON

- Mango coriander flavored water
- Beetroot, pomegranate and strawberry juice
- Mini quiche Lorraine with comte cheese
- Baked puff pastry, barbecued pork
- Deep-fried shrimp toast, sesame
- Chia seed pudding, coconut and mango
- Pistachio cookie
- Fresh seasonal fruit platter

HKD350 per person

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COCKTAIL

Our bite-size, mouth-watering delights featuring cold and hot selections, as well as homemade desserts that are best served during a reception prior to dinner.

COCKTAIL MENU I

- Seared tuna rice paper roll, kimchi, ponzu sauce
- Angus beef tartare, capers, sesame cone, affila cress
- Smashed avocado, chick peas and sesame on toasted baguette
- Thai fish cake, sweet and sour sauce
- Vegetable samosa, mint yoghurt dressing
- Mini café éclair
- Yuzu meringue tart, caramelized milk jam
- Tutti fruity cake, sakura essence

HKD600 per person

COCKTAIL MENU II

- Confit duck rillettes, crostini, pickled beetroot onion
- King crab, capers, sesame cone, affila cress
- Foie gras panna cotta, passion fruit jelly
- Green asparagus and confit orange zest, toasted almond
- Canadian lobster tempura, saffron and parmesan crust, cocktail sauce
- Mini Angus beef in brioche, pan fry foie gras, truffle
- Crispy vegetable pakora, raita sauce
- Chocolate praline sable, candied hazelnut
- Mango fruit tartlet, vanilla cream
- Lollipop cupcake, sakura essence

HKD700 per person

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CHINESE LUNCH MENU

Indulge in authentic Chinese cuisine with our Chinese lunch menu, carefully crafted by Chef de Cuisine Wong Ho Kan with the finest and seasonal ingredients.

CHINESE LUNCH MENU I

- Assorted barbecued meat platter
- Wok-fried sliced chicken, cuttlefish, X.O. chilli sauce, honey peas
- Minced winter melon soup, dried scallop, crab meat
- Stuffed marrow squash, shrimp mousse

CHINESE LUNCH MENU II

- Abalone julienne and jellyfish salad, black fungus, celery, carrot
- Wok-fried scallop, cuttlefish, broccoli
- Double-boiled silkie chicken soup, ginseng, black fungus, red date
- Braised dried scallop, bamboo pith, vegetables

Steamed garoupa, soy sauce, spring onion
Crispy fried chicken
Fried rice, four treasures
Briased e-fu noodle, enoki mushroom
Sweetened red date soup, dried longan, lotus seed
Chinese petits fours
HKD8,088 <i>per table</i>

CHINESE LUNCH MENU LLL

Suckling pig platter
Deep-fried shrimp mousse ball, crispy rice, salted egg yolk
Wok-fried prawn, amber wood ear mushroom, honey peas, black truffle paste
Braised dried scallop, vegetables
Crab meat pumpkin soup, egg white
Braised sliced conch meat, black mushroom, vegetables, oyster sauce
Steamed garoupa, soy sauce, spring onion
Fried rice, sakura shrimp, Yeung Chow style
Braised e-fu noodle, dried fish
Sweetened snow fungus soup, papaya, rock sugar
Chinese petits fours
HKD9,288 <i>per table</i>

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WESTERN LUNCH MENU

Ideal for a lunch meeting, our western set lunch menus offer a diverse selection to suit every palate.

WESTERN SET LUNCH MENU I

- Homemade smoked salmon carpaccio, lime and virgin olive oil, celeriac remoulade, crumpet
- Baked yellow chicken breast, marinated with black olive and rosemary, spring vegetables in crispy basket, tarragon oil
- Caramelized apple tart, cashew nuts, vanilla ice cream
- Coffee or tea

HKD668 per person

WESTERN SET LUNCH MENU II

- Leek and potato soup, garlic croutons, truffle cream
- Slow-cooked beef cheek, creamy polenta, baby carrot, confit shallots, morel jus
- Earl grey raspberry chocolate cake, chocolate mousse, raspberry compote, cocoa nibs, berries
- Coffee or tea

HKD668 per person

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CHINESE DINNER MENU

Enjoy an authentic Chinses culinary experience with our Chinese dinner menu, featuring an elaborate range of classic Cantonese delights meticulously crafted by Chef de Cuisine Wong Ho Kan.

CHINESE DINNER MENU I

- Roasted whole suckling pig
- Deep-fried crab claw, shrimp mousse
- Wok-fried scallop, cuttlefish, honey peas, X.O. chilli sauce
- Braised whole dried scallop, marrow squash
- Bird's nest soup, bamboo pith, minced chicken, Yunnan ham
- Braised whole South African abalone, black mushroom, vegetables, oyster sauce
- Steamed garoupa, soy sauce, spring onion
- Crispy fried chicken, homemade sauce, garlic
- Fried rice, seafood, flying fish roe

CHINESE DINNER MENU II

- Roasted whole suckling pig
- Baked stuffed sea conch
- Wok-fried prawn, sea cucumber meat, amber wood ear mushroom, honey peas
- Stuffed marrow squash, whole dried scallop, black moss, garlic
- Bird’s nest soup, crab meat, bamboo pith
- Braised sliced abalone, black mushroom, green vegetables, oyster sauce
- Steamed garoupa, soy sauce, spring onion
- Crispy fried chicken

Prawn and cabbage dumpling, superior soup
.....
Sweetened pumpkin soup, tapioca, coconut milk
.....
Petits fours
.....
HKD13,988*per table*

Fried beetroot rice, crab meat
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Braised e-fu noodle, mushrooms, abalone sauce
.....
Sweetened red bean soup, lotus seed, lily bulb
.....
Petits fours
.....
HKD14,988*per table*

CHINESE DINNER MENU III

Roasted whole suckling pig
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Baked stuffed crab shell, citrus flavored crab meat, cheese
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Wok-fried scallop and prawn, honey peas, black truffle paste
.....
Braised dried scallop, bamboo pith, vegetables
.....
Double-boiled soup, fish maw, sea whelk, maitake mushroom
.....
Stuffed sea cucumber, minced pork, shrimp roe, vegetables, oyster sauce
.....
Steamed garoupa, soy sauce, spring onion
.....
Crispy fried chicken, preserved red bean curd
.....
Fried rice, Fujian style
.....
E-fu noodle soup, shrimp and pork dumpling
.....
Sweetened red date soup, dried longan, lotus seed
.....
Petits fours
.....
HKD16,888*per table*

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WESTERN SET DINNER MENU

Our delectable western dinner set menu offers guests a sensational gastronomic experience, crafted with seasonal ingredients made to perfection.

WESTERN SET DINNER MENU I

- Confit tiger prawn in paprika oil, cauliflower remoulade, saffron cream, parmesan croutille
- Leek and potato soup, garlic croutons, truffle cream
- Seared pork belly, chimichurri sauce, green peas and bacon tartlet, confit tomatoes
- Vanilla crème brulee, choux puff, salted caramel sauce
- Coffee or tea

HKD928 per person

WESTERN SET DINNER MENU II

- Marinated blue crab, smashed avocado, kalamansi and ginger gel, parmesan croutille
- Slow-cooked chicken consommé, seasonal vegetable, cauliflower somite, gold leaves, chicken dumpling, chives
- Barramundi tournedos, potato galette, broccolini, toasted almond, lemon butter sauce & caperberries
- Strawberry crumble, custard, almond crunch, berry sorbet
- Coffee or tea

HKD928 per person

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian