



GRAND | HYATT  
MELBOURNE

## **GOOD SETS THE TABLE. GRAND SETS THE STAGE.**

At Grand Hyatt Melbourne, every meal is nothing short of extraordinary. With phenomenal, creative cuisine and unparalleled service, select from a wide range of menus featuring local and global cuisines, or design your own menu in consultation with our chefs. Whichever you choose, your guests are sure to enjoy a truly indulgent dining experience that combines the finest food with premium beverages.

### **Sample Menu**

#### **ENTRÉE**

Yellowtail kingfish, white soy, rainbow radish, tōgarashi

*Alternatively served with*

Veal carpaccio, heirloom tomatoes, tomato sauce, toasted nori

#### **MAIN COURSE**

Pasture fed beef tenderloin, kohlrabi, Warrigal greens, black garlic

*Alternatively served with*

Twice cooked pork belly, apricots, onion, pickled mustard seeds

#### **DESSERT**

Dacquoise and strawberry mousse, fresh strawberries, berry compote, meringue strings

*Alternatively served with*

Baked passionfruit tart and jelly, strawberry powder, coconut sorbet

For more information, please contact our meeting specialists on +61 3 9653 4449  
or email [ghmelbourne.events@hyatt.com](mailto:ghmelbourne.events@hyatt.com)