

PERFECT WEATHER FOR POOLSIDE BARBECUE

-Featuring Argentinian barbecue specialties-

HONG KONG (27 March 2017) – Celebrate the end of winter and the beginning of fresh air and sunshine by the pool. Known as one of the most perfect spots in town for alfresco dining, The Grill's BBQ dinner offers a lavish selection of fresh salad, seafood and chargrilled specialties. From now until June, Chef de Cuisine of Grand Hyatt Steakhouse, Chef Fernando, will add some traditional dishes from Argentina to the BBQ poolside dinner.



In addition to offering chargrilled specialties such as barbecued lamb chop and pork cheek, be the first to experience traditional Asado, which is slow-roasted for 6 hours on an iron spit over open flames, chimichurri grilled chicken, traditional chorizo and morcilla sausages, Argentinian pink prawns, sweetbreads, grilled Provoleta cheese, classic beef empanadas serve to the table and more.

What's more, the pairing of ultimate beef cuts and specialties with an aperitif cocktail is an unbeatable combination. While enjoying a laid-back evening by the pool with Asado ribs, our hotel sommelier has specifically selected a range of Argentinian wines and an aperitif cocktail that almost every Argentinian will drink before they start a meal: the Fernet Con Coca.



Promotion period

Now until 30th June 2018

Dinner - 6:30pm – 10:00pm

Priced at HK\$548 (adults)

All prices are subject to a 10% service charge.

[The Grill](#) is located on the 11th Floor of Grand Hyatt Hong Kong, 1 Harbour Road, Hong Kong.

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