



GRAND | HYATT™  
HONG KONG

## WINE BY THE GLASS

### SPARKLING

LE COLTURE, "Fagher" - Prosecco, Veneto, Glera NV

### WHITE

PATERNOSTER, "Vulcanico", Basilicata, Falanghina 2022

### RED

TENUTE EMERA - Primitivo di Manduria, Puglia, Primitivo 2021

110

## VENETIAN CRAFT BEER - BAV (330ml)

"MISS P" - PILSNER

"STRIKE" - IPA

"FURIA" - SCOTCH ALE

85

## ALCOHOL-FREE

AMARETTI SBAGLIATO

Lyre's Amaretti, Cedrata, lemon juice

AMARO ITALIANO

Venti Amaro Analcolico, Mandarinata, lemon balm

GIN TONIC ZERO

Sabatini 0.0, tonic, rosemary

LIMONATA SICILIANA

Homemade salted Sicilian lemonade, soda

SPRITZ ANALCOLICO

Non alcoholic "Aperol Spritz"

85

## SICILIAN ARTISAN SODA - CUGINI CARUSO

ARANCIATA

Intensify the scent and taste of Sicilian orange

CEDRATA

Well balanced between cedar and citrus, bitter and sweet aftertaste

CHINOTTO

Classic Italian orange soda, slightly bitter, naturally sweetened flavour

COLA RURALE

Harmonious blend of Sicilian oranges and taste of toasted almonds

GAZZOSA

Unmistakable lemon scent, slightly sweet and sour, refreshing

MANDARINATA

Delicate palates, refreshing and slightly bitter

SPUMA

Precious aromas of white flowers and elderberry flower

75

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person.  
The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

Please advise our associates if you have any food allergies or special dietary requirements

**All prices are in HK\$ and subject to 10% service charge.**

2 course set 470  
3 course set 540  
Inclusive of coffee or tea  
Additional 60 for a glass of non alcoholic beverage

### APERTIVO

(Additional 85 each)

  OSTRICHE E MELA VERDE

Poached oyster, green apple, lemon dressing

 MOZZARELLA, POMODORI, BASILCO

Artisanal buffalo mozzarella, panzanella emulsion, roasted cherry tomatoes, basil oil

   CAPOCOLLO E MELONE

Capocollo ham from Martina Franca, cantaloupe melon

### ANTIPASTI

  BARBABIETOLE AL SALE

Salt baked beetroot, sea asparagus, mustard citronette

  VITELLO TONNATO

Roasted milk fed veal, tuna sauce, caper leaf

CARPACCIO DI TONNO

Yellowfin tuna carpaccio, white asparagus, lemon oil, dill

(Additional 80)

 BATTUTA DI MANZO

Beef tenderloin tartare, buffalo yogurt, Oscietra caviar, chicken consommé jelly  
(Additional 160)

### PIATTI PRINCIPALI

TRENETTE AL NERO, GAMBERI, ASPARAGI

Homemade squid ink trenette, Sicilian red prawn crudo, white asparagus  
(Additional 180)

  RISO AL POMODORO, STRACCIATELLA, MELANZANA

Carnaroli rice, cherry tomato sauce, stracciatella cheese, smoked eggplant

 GNOCCHI DI SPINACI, VONGOLE, LIMONE

Homemade spinach gnocchi, clams, lemon emulsion

 SCIALATELLI AI CARCIOFI E BOTTARGA D'UOVO

Homemade semolina pasta, artichokes, cured egg yolk

  LOMBATA DI WAGYU

Grilled Wagyu M5 sirloin, green asparagus, purple potatoes, pickled Tropea onions  
(Additional 120)

  FILETTO DI MAIALE

Slow cooked pork tenderloin, apple puree, Swiss chard, red wine jus

  MERLUZZO IN GUAZZETTO

Seared cod, prawn and clam "guazzetto", cherry tomatoes, basil  
(Additional 60)

RICCIOLA AI FERRI

Grilled yellowtail, white asparagus, orange gel, herbs oil

(Additional 100)

### DOLCI

   TIRAMISÙ ALL'AMARETTO

Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor

  PANNACOTTA PISTACCHIO E CILIEGIE

Pistachio pannacotta, cherry coulis, lingua di gatto biscuit

  CROSTATINA ALLE FRAGOLE

Shortbread tart, Italian Chantilly, strawberries, basil

 SORBETTO AL LIMONE

Artisanal lemon sorbet

## RISO E VINO

RISOTTO ALL'ARANCIA, SCAMPI, MELISSA  
Carnaroli rice, orange butter, langoustine crudo, lemon balm

Featured wine:  
VIETTI, "Derthona" - Colli Tortonesi 2022  
Grape variety: Timorasso

The VIETTI, "Derthona" - Colli Tortonesi 2022 wine is an excellent match for the Risotto all'Arancia, Scampi, Melissa. The wine's fruit scents of pear and peach complement the citrus notes of the orange butter in the risotto. Its floral nuances of acacia and hawthorn enhance the delicate flavors of the langoustine crudo. The typical honey notes in the wine add a touch of sweetness that balances the dish's savory elements. On the palate, the wine's dry, warm, and soft characteristics, along with its good fresh acidity, provide a refreshing contrast to the rich and creamy texture of the Carnaroli rice. This pairing creates a symphony of flavors, elevating the dining experience to a new level of sophistication

Additional 200

3 course 780 per person  
4 course 980 per person

Inclusive of one glass of red, white, sparkling, beer or Italian soda

### Sharing starters

 BATTUTA DI MANZO

Beef tenderloin tartare, buffalo milk yogurt, Oscietra caviar, chicken consommé jelly

  TAGLIATELLE DI SEPPIA

Grilled cuttlefish strings, Sicilian almond cream, trout roe, dill

CARPACCIO DI TONNO

Yellowfin tuna carpaccio, white asparagus, lemon oil, dill

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  SPAGHETTI ALL' ASTICE

Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil

And / Or

  LOMBATA DI WAGYU

Grilled Wagyu M5 sirloin, green asparagus, purple potatoes, pickled Tropea onions

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   TIRAMISÙ ALL' AMARETTO

Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor

CAFFÈ E FRIVOLEZZE

Coffee or tea and petit fours

 Vegan  Vegetarian  Gluten free  Contains nuts  Contains alcohol  Contains pork  
 Sustainably sourced seafood

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We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.