



GRAND | HYATT™
HONG KONG

SOMMELIER SEASONAL SPECIAL

WHITE

LA MARGHERITA, "Le Baccanti" 2019 | 130

ROSE

TENUTA MARA, "MaraMato" 2021 | 170

RED

VILLA VENTI, "A" 2023 | 230

VENETIAN CRAFT BEER - BAV (330ml) | 98

"MISS P" - PILSNER

"FURIA" - SCOTCH ALE

ALCOHOL-FREE | 110

AMERICA "NO"

Venti "Amaro Anacolico", Imperdibile "Spritz"

GIN TONIC "ZERO"

Sabatini "0.0", Imperdibile tonic, rosemary

WHISKEY "DRY"

Lyre's "American Malt", Fever-Tree ginger beer

ARTISAN SODA - BIOPLOSE | 75

CEDRATA

Well balanced between cedar and citrus, bitter and sweet aftertaste

CHINOTTO

Combination of rhubarb, vanilla with citrus and floral scent

GAZZOSA

Lemon scent, slightly sweet and sour, and refreshing

LIMONATA

Classic style of Sicilian lemonade

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

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.

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

ANTIPASTI DALLA DISPENSA 前菜拼盤

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| <p>  ANTIPASTO EMILIANO 188
 price per person (min 2)
 Parma Ham, Culatello, Mortadella, Felino Salami and vertical of Parmigiano Reggiano
 艾米利亞火腿拼盤(最少兩位)</p> | <p>   SELEZIONE DI FORMAGGI 230
 Chef's selection of Italian cheeses
 廚師精選意大利手工芝士</p> |
| <p>  S.DANIELE E MELONE 240
 40+ months S.Daniel ham and cantaloupe melon
 40個月+風乾火腿配哈密瓜</p> | <p>  SOTTACETI 120
 Marinated olives, baby artichokes, baby peppers
 醃製橄欖·雅枝竹及小甜椒</p> |

ANTIPASTI 前菜

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| <p> MOZZARELLA, POMODORI, BASILICO 280
 Artisanal buffalo mozzarella, panzanella emulsion, roasted cherry tomato, basil
 水牛芝士配番茄及羅勒</p> | <p>  BARBABIETOLE AL SALE 250
 Salt baked beetroots, mustard citronette, sea asparagus
 鹽焗紅菜頭沙律</p> |
| <p>  VITELLO TONNATO 270
 Roasted milk-fed veal, tuna sauce, caper leaf
 烤牛仔肉配吞拿魚醬</p> | <p> BATTUTA DI MANZO 380
 Beef tenderloin tartare, Oscietra caviar, yogurt, chicken consommé jelly
 牛肉他他配魚子醬</p> |
| <p> CARPACCIO DI TONNO 220
 Bluefin tuna carpaccio, roasted eggplant, tomato dressing, marjoram
 藍鱈吞拿生魚片</p> | |

PASTA 意大利麵

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| <p> SPAGHETTI ALL' ASTICE 410
 Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil
 龍蝦意大利麵</p> | <p> CAPPELLO MORCHELLE E SEDANO RAPA 280
 Buffalo ricotta and morel mushrooms cappelli, celeriac sauce, truffle jus
 水牛芝士意大利雲吞配羊肚菌</p> |
| <p>  LINGUINA GAMBERI, ALICI, NDUJA 330
 Artisanal linguine, red prawns crudo, anchovy butter, Nduja
 西西里紅蝦扁意大利麵</p> | <p> RISOTTO ASPARAGI, RICCI, MANDARINO 450
 Carnaroli rice, green asparagus, sea urchin, mandarin oil
 青蘆筍海膽柑橘油意大利飯</p> |
| <p> PAPPARDELLA AL RAGOUT D'ANATRA 290
 Homemade pappardelle, duck ragout, aged ricotta cheese
 自家製闊蛋麵配鴨肉醬</p> | <p> RIGATONI VODKA E GRANCHIO REALE 380
 Artisanal rigatoni, vodka pink sauce, king crab
 伏特加番茄忌廉意大利通心粉配皇帝蟹</p> |

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CHEF SEASONAL SPECIAL 時令精選

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| <p> LASAGNE AL RAGOUT 280
Homemade spinach pasta sheet, Béchamel sauce, Bolognese ragout
焗肉醬千層菠菜麵</p> | <p> ASPARAGI GRATINATI 240
Grated white asparagus, nutmeg Mornay sauce, 36 months Parmigiano
焗白蘆筍絲配肉豆蔻醬及36個月帕馬森芝士</p> |
| <p>COTOLETTA BOLOGNESE 580
Deep fried veal cutlet, Parma ham, Parmigiano, white asparagus, potato puree
炸牛仔扒 · 帕爾馬火腿 · 帕瑪森芝士 · 白蘆筍 · 薯蓉</p> | <p> TAGLIATELLE ALL'ORO NERO 780
(To share)
Homemade egg tagliatelle, "Oro Nero" truffle cheese, seasonal black truffle
自家製蛋黃寬意大利麵 · 意大利黑松露芝士 · 時令黑松露</p> |

SECONDI 主菜

-  **BRANZINO IN CROSTA** 560
Herb-crusted seabass, white asparagus, green peas, lemon sauce
脆烤香草鱸魚配白蘆筍
-   **LOMBO DI AGNELLO** 460
Roasted lamb loin, artichokes, black garlic emulsion, mint
烤羊柳配雅枝竹 · 黑蒜醬 · 薄荷
-   **TAGLIATA DI WAGYU** 640
Grilled Wagyu sirloin, eggplant parmigiana, chocolate jus
烤和牛西冷牛扒
-   **MERLUZZO IN GUAZZETTO** 490
Seared black cod, shrimp and clam "guazzetto", cherry tomatoes, basil
香煎黑鱈魚配意大利海鮮汁

SECONDI TO SHARE 分享用主菜

-  **BISTECCA ALLA FIORENTINA** 1380
Grilled 1kg dry aged Italian marbled beef porterhouse (Allow 30-min cooking time)
意大利乾式熟成T骨牛扒 (約1公斤 · 需時30分鐘製作)
-   **POLLO IN PENTOLA D'ARGILLA** 820
Claypot baked chicken, morel mushrooms, pearl onions, potatoes (Limited availability)
瓦煲焗雞配羊肚菌 · 珍珠洋蔥 · 薯仔 (限定供應)

Signature Claypot Baked Chicken to takeaway available on E-shop



CONTORNI 配菜 | 90 EACH 每款

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|---|---|
| <p> BROCCOLINI SALTATI
Sautéed broccolini, garlic oil, chilli
蒜香辣椒炒西蘭花苗</p> | <p> ASPARAGI ALLA GRIGLIA
Grilled green asparagus, lemon zest
烤蘆筍配檸檬皮</p> |
| <p> PATATE AL FORNO
Roasted potatoes, fresh herbs
香草焗薯仔</p> | <p> ZUCCHINE ALLA SCAPECE
Deep fried zucchini, mint, white balsamic
炸青瓜配薄荷意式白醋汁</p> |

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CHEF'S SEASONAL MENU 廚師精選時令菜單

5 Course Set 1088 per person | 五道菜 每位1088
For the entire table only 全枱適用

4 glass wine pairing 580 per person
餐酒配搭(四杯) 每位580
Alcohol-free pairing 380 per person
無酒精餐飲配搭 每位380

COMPANATICO 分享小食 To Share 分享

 **MOZZARELLA, POMODORI, BASILICO** 水牛芝士配番茄及羅勒
Artisanal buffalo mozzarella, panzanella emulsion,
roasted cherry tomatoes, basil

  **CAPOCOLLO E MELONE** 意式風乾火腿配哈密瓜
Artisanal Capocollo ham from Martina Franca and
Italian cantaloupe melon

 **ALICI MARINATE ALL'AMALFITANA** 醃製橄欖 · 雅枝竹及小甜椒
Marinated anchovies, chilli, mint, lemon

ANTIPASTI 前菜

  **CRUDO DI CAPESANTE** 檸檬汁帶子他他配烤蘆筍 · 刁草
Scallop tartare, grilled green asparagus, lemon emulsion, dill

PRIMI PIATTI 第一道主菜

  **LINGUINA GAMBERI, ALICI, NDUJA** 西西里紅蝦扁意大利麵
Artisanal linguine, red prawns crudo, anchovy butter, Nduja

SECONDI PIATTI 第二道主菜

  **TAGLIATA DI WAGYU** 燒和牛西冷牛扒配芝士焗千層茄子 · 朱古力肉汁
Grilled Wagyu sirloin, eggplant parmigiana, chocolate jus

DOLCI 甜品

   **TIRAMISÙ ALL'AMARETTO** 意大利芝士餅
Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor

 **CAFFÈ E FRIVOLEZZE** 咖啡或茶配精緻甜點
Coffee or tea and petit fours

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