



GRAND | HYATT™
HONG KONG

COCKTAILS

CAFFE AL LIMONE

Homemade Limoncello, Tia Maria, Espresso coffee

DESMOTINI

Italicus Bergamotto, Roberto Cavalli Vodka, Mancino Bianco

DIRTY NEGRONI

Olive Oil washed Gin, Antica Formula, Campari, olive saline

LO.RO

Disaronno Amaretto, Vecchia Romagna, pineapple juice, methyl cellulose

NOCCI O RENA

Bacardi Rum, Frangelico, amarena cherry syrup, lemon juice

PUNCH ALLA CANNELLA

Sweet spice infuse Bourbon, honey, ginger beer

160

ITALIAN GIN SELECTION

MALFY "Con Arancia"

MALFY "Con Limone"

Choice of Fever tree tonic or soda

130

VENETIAN CRAFT BEER (330ml)

"MISS P" - PILSNER

Crisp, refreshing and delicate

"STRIKE" - IPA

Rich, mellow and tart

98

ALCOHOL-FREE

LIMONATA SICILIANA SALATA

Homemade salted Sicilian lemonade, soda

GIN TONIC ZERO

Sabatini 0.0, Fever tree tonic, rosemary

AMARO ITALIANO

Venti Amaro Analcolico, Mandarinata, lemon balm

110

SICILIAN ARTISAN SODA - CUGINI CARUSO

ARANCIATA

Intensify the scent and taste of Sicilian orange

CEDRATA

Taste similar to lemon, more aromatic, bitter and sweet aftertaste

CHINOTTO

Classic Italian orange soda, slightly bitter, naturally sweetened flavour

GAZZOSA

Unmistakable lemon scent, slightly sweet and sour, and refreshing

MANDARINATA

Delicate palates, refreshing and slightly bitter

75

ANTIPASTI DALLA DISPENSA

-   Parma ham 24 months age
190
-   Culatello di Zibello DOP
220
-    Capocollo di Martina Franca
170
-   Salame Ventricina
180
-   Marinated green olives with citrus and rosemary
80
-  Marinated anchovy "all' Amalfitana"
90
-   Pickled king oyster mushroom
85
-   Poached oyster, green apple, lemon dressing
85 per piece
-  Chef's selection of Italian artisanal cheese
230

ANTIPASTI

-   CARPACCIO DI BARBABIETOLE
Salt baked beetroot, sea asparagus, mustard citronette
250
-  MOZZARELLA, POMODORI, BASILICO
Artisanal mozzarella, panzanella emulsion, roasted cherry tomato, basil
280
-   CRUDO DI GAMBERI BLU
New Caledonia raw blue prawn, burrata from Andria, Taggiasca olive
340
-   VITELLO TONNATO
Roasted milk fed veal, tuna sauce, caper leaf
270
-    TAGLIATELLE DI SEPPIA
Grilled cuttlefish string, Sicilian almond cream, rocket leaf, lemon emulsion
290
-  BATTUTA DI MANZO
Beef tartare, buffalo milk yogurt, Oscietra caviar, chicken consommé jelly
380

PASTA

SPAGHETTI ALL' ASTICE

Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil
410

SCIALATELLI AI FUNGHI, RUCOLA, POMODORINI

Homemade scialatelli, seasonal mushroom, rocket leaf emulsion, confit tomato
280

RISOTTO ALLO ZAFFERANO E RAGOUT DI CINGHIALE

Carnaroli rice, saffron, wild boar ragout, rosemary oil
310

GNOCCHI DI SPINACI, CALAMARO, PROVOLA

Homemade spinach gnocchi, sautéed squid, smoked provola emulsion, lemon
330

BOTTONI DI BUFALA, CARCIOFI, MENTA

Buffalo ricotta and mozzarella stuffed bottoni, artichoke, mint
290

TO SHARE

CANDELE ALLA GENOVESE

Broken candele pasta, braised Montoro onion, beef short rib,
36 month aged Parmigiano
(Add black truffle 380)
640

SECONDI

BRASATO DI WAGYU

Braised Wagyu short rib, crispy polenta, pickled Tropea onion,
Cardoncelli mushroom
600

FILETTO DI MAIALE

Roasted pork tenderloin, celeriac puree, tangerine reduction, Swiss chard
430

BRANZINO IN PADELLA

Pan fried Mediterranean seabass, cannellini bean puree, celery
560

MERLUZZO IN GUAZZETTO

Seared cod, prawn and clam "guazzetto", cherry tomato, basil
490

TO SHARE

POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA

Roman clay pot baked chicken, morel mushroom, potato, pearl onion
(Limited availability)
820

MORO AL LIMONE

Braised Patagonian toothfish, lemon glaze, mussel, capers, broccolini
920

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

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.

CHEF'S SEASONAL MENU

5 course set 1,080 per person
For the entire table only

5 glasses wine pairing 680 per person
3 glasses wine pairing 380 per person

COMPANATICO

To enjoy with our freshly baked Grissini

 SALAME VENTRICINA

Artisanal spicy salami from Abruzzo

 MOZZARELLA, POMODORI, BASILICO

Artisanal mozzarella, panzanella emulsion, roasted cherry tomato, basil

 ALICI MARINATE ALL' AMALFITANA

Marinated anchovy, lemon, mint, chilli

FRANZ HAAS, "Pas Dose" - Sudtiroi, Trentino-Alto Adige 2018

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   INSALATA DI SEPPIA

Grilled cuttlefish string, Sicilian almond cream, rocket leaf, lemon emulsion
Add 10g caviar
(Additional 180)

PATERNOSTER, "Vulcanico" - Basilicata 2021

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  SPAGHETTI ALL'ASTICE

Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil

CAMPOGRANDE - Cinque Terre, Liguria 2010

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  BRASATO DI WAGYU

Braised Wagyu short rib, crispy polenta, pickled Tropea onion, cardoncelli mushroom
Add black truffle
(Additional 380)

SALVATORE MOLETTIERI, "Vigna Cinque Querce" - Taurasi, Campania 2007

UMANI RONCHI, "Pelago" - Marche 2018

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   TIRAMISÙ ALL'AMARETTO

Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor

BAGLIO BAIATA ALAGNA - Marsala Superiore S.O.M., Sicily NV

CAFFÉ E FRIVOLEZZE

Coffee or tea and petit fours

 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.
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