



GRAND | HYATT™
HONG KONG

WINE BY THE GLASS | 98

SPARKLING

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

WHITE

PATERNOSTER, "Vulcanico" - Basilicata 2023
Falanghina

ROSE

GRACI, "Etna Rosato" - Sicilia 2022
Nerello Mascalese

RED

CARPINETO, "Dogajolo" - Toscana 2022
Sangiovese, Caberbet Sauvignon

VENETIAN CRAFT BEER - BAV (330ml) | 85

"MISS P" - PILSNER

"FURIA" - SCOTCH ALE

ALCOHOL-FREE | 98

AMERICA NO

Venti Amaro Analcolico, 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



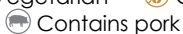
Gluten free



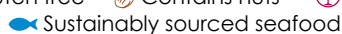
Contains nuts



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.

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.

2 Course Set 兩道菜午餐 | 478
Additional wine glass 加配精選紅白酒(杯) | 98
Inclusive of coffee or tea 包含咖啡或茶

ANTIPASTI 前菜

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

  **VITELLO TONNATO**
Roasted milk-fed veal, tuna sauce,
caper leaves
烤牛仔肉配吞拿魚醬

 **CARPACCIO DI TONNO**
(Additional 98)
Bluefin tuna carpaccio, roasted eggplant,
tomato dressing, marjoram
藍鱈吞拿生魚片 (另加 98)

 **BATTUTA DI MANZO**
(Additional 188)
Beef tenderloin tartare, Oscietra caviar,
yogurt, Chicken consommé jelly
牛肉他他配魚子醬 (另加 188)

SECONDI PIATTI 主菜

 **PAPPADELLA AL RAGOUT D'ANATRA**
Homemade pappardelle, duck ragout,
aged ricotta cheese
自家製意大利闊蛋麵配鴨肉醬

 **CAPPELLO MORCHELLE SEDANO RAPA**
Buffalo ricotta and morel mushrooms
cappelli, celeriac sauce, truffle jus
水牛芝士意大利雲吞配羊肚菌

  **RISOTTO ALLO ZAFFERANO E SALSICCIA
LUGANEGA**
Carnaroli rice, saffron, Luganega sausage,
sour butter
意式香腸藏紅花意大利飯

 **LOMBO DI AGNELLO**
Roasted lamb loin, artichokes,
black garlic emulsion, mint
烤羊柳配雅枝竹, 黑蒜醬, 薄荷

 **LINGUINA GAMBERI, ALICI, NDUJA**
(Additional 78)
Artisanal linguine, red prawn crudo,
anchovy butter, Nduja
西西里紅蝦扁意大利麵 (另加 78)

 **MERLUZZO IN GUAZZETTO**
(Additional 88)
Seared black cod, shrimp and clams
"guazzetto", cherry tomatoes, basil
香煎黑鱈魚配意大利海鮮汁 (另加 88)

DOLCI 甜品 | 68

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

 **COPPA AL LIMONE**
Lemon espuma, torched meringue,
shortbread crumble
檸檬蛋白餅

 **PANNA COTTA AL THÈ NERO E PESCA**
Black tea panna cotta, peach compote,
lemon balm
紅茶奶凍配蜜桃醬

   **GELATI E SORBETTI**
Selection of artisanal ice creams and
sorbets (2 scoops)
雪糕及雪葩

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 Contains pork  Sustainably sourced seafood
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climate friendly practices.
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Antipasti | Primi Piatti or Secondi Piatti | Dolci | 788
共享前菜 | 第一道主菜 或 第二道主菜 | 甜品 | 788

Antipasti | Primi Piatti | Secondi Piatti | Dolci | 988
共享前菜 | 第一道主菜 | 第二道主菜 | 甜品 | 988

Inclusive of one glass of red wine, white wine, sparkling wine, beer or Italian soda
包含一杯紅酒、白酒、氣泡酒、啤酒或意大利汽水

ANTIPASTI DA CONDIVIDERE 共享前菜

   **TAGLIATELLE DI SEPPIA** 烤墨魚配西西里杏仁忌廉
Grilled cuttlefish strings, Sicilian almond cream, trout roe, dill

 **CARPACCIO DI TONNO** 藍鱈吞拿生魚片
Bluefin tuna carpaccio, roasted eggplant, tomato dressing, marjoram

 **BATTUTA DI MANZO** 牛肉他他配魚子醬
Beef tenderloin tartare, Oscietra caviar, yogurt, chicken consommé jelly

PRIMI PIATTI 第一道主菜

 **SPAGHETTI ALL' ASTICE** 龍蝦意大利麵
Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil

Or

TAGLIATELLE PARMIGIANO E TARARTUFO 36個月巴馬臣芝士自家製意大利扁麵配黑松露
Homemade egg tagliatelle, 36 months Parmigiano, black truffle fricassé

SECONDI PIATTI 第二道主菜

 **BRANZINO IN CROSTA** 香草脆烤海鱸魚
Herbs-crusted seabass, white asparagus, green peas, lemon sauce

Or

  **TAGLIATA DI WAGYU** 烤和牛西冷牛扒
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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