



GRAND | HYATT™
HONG KONG

COCKTAILS

110

BELLINI

Prosecco, Peach Purée

APEROL SPRITZ

Aperol, Prosecco, Soda Water

GRISSINI COLLINS

Bordiga Dry Gin, Mancino Sakura Vermouth, Lemon Juice,
Rhubarb, Celery, Fennel, Soda

ELEGANTI MARTINI

Roberto Cavalli Vodka, Mancino Sakura Vermouth, Italicus,
St. Germain Elderflower Liqueur

DOLCE AMARO

Cynar, Amaro Lucano, Amaro Montenegro,
Mancino Rosso Vermouth, Orange Bitter

MISTAKEN NEGRONI

Mancino Rosso Vermouth, Italicus, Campari, Prosecco

NEGRONI

Gin, Campari, Carpano Antica Formula Rosso Vermouth

ANTIPASTI DALLA DISPENSA

AFFETTATI

Il Culatello di Zibello DOP Premium 150

Prosciutto antico nero d'Aspromonte 120

Salame sbriciolona di cinta senese 90

Capocollo from Martina Franca 125

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

LA BURRATA

Burrata, artichoke, salted anchovies, pistachio
210

L'INSALATA DI POMODORI

Fruit tomato salad, almonds, basil leaf, pickle strawberry
170

IL VITELLO TONNATO

Slow cooked veal loin, tuna sauce, black pepper
230

LA TARTARE DI RICCIOLA

Yellowtail tartare, caper oil, lemon zest
230

ZUPPE

GLI AGNOLOTTI IN BRODO DI POLLO

Chicken broth, agnolotti del plin, saffron, parmesan skin
180

LA ZUPPA DI PATATE

Onion and potato soup
140

PASTA E RISOTTO

I RAVIOLI CAPRESI

Ravioli filled with caciotta cheese, datterino tomato sauce, marjoram leaves
Regular 175 / Main course 245

LE PAPPARDELLE AL RAGOUT DI CINGHIALE

Saffron pappardelle, wild boar ragout, rapini leaf
Regular 190 / Main course 240

LO SPAGHETTINO SETARO AL GRANCHIO

Setaro spaghetti, spanner crab, bottarga
Regular 220 / Main course 280

I CAPPELLINI AL GAMBERO ROSSO

Warm cappellini, tomato sauce, red prawn
260

I GARGANELLI PESTO E SCAMPI

Garganelli pasta, basil leaf pesto, scampi
Regular 180 / Main course 230

IL RISOTTO AL NERO DI SEPPIA

Risotto, cuttlefish ink, lime, cuttlefish crudo
Regular 220 / Main course 280

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IL PESCE

LA PADELLATA DI MARE

Mixed seasonal shellfish, shellfish juice emulsion, spicy oil, tarragon
590

IL MERLUZZO IN PADELLA

Pan fried codfish fillet, tomato sauce, capers, olives
390

LA CARNE

LA COTOLETTA ALLA MILANESE

Veal cutlet Milanese, thick cut, sage, lemon, mustard
550

IL POLLO COTTO IN PENTOLA D'ARGILLA

Roman clay pot baked local yellow chicken, mushrooms, potatoes, red pearl onions
520

LA GUANCIA DI MANZO BRASATA

Braised beef cheek, green peppers, figs leaf oil
330

I CONTORNI DI STAGIONE

LA MELANZANA VIOLETTA

Whole roasted violet eggplant, basil, tomato, parmesan cheese
90

LE ZUCCHINE TROMBETTA ALLA SCAPECE

Deep fried zucchini, marinated in white wine vinegar, mint leaves
90

DOLCI E I FORMAGGI

IL TIRAMISU ALL'AMARETTO

Espresso coffee, savoyard biscuit, amaretto
140

LA BRIOCHE COL TUPPO

Sicilian brioche, egg yolk sabayon
140

SORBETI E GELATI

Moscato Bergamot Prickly pear
Chocolate Pistachio Vanilla
45 per scoop

Our ice creams and sorbets are homemade daily with natural ingredients and without using food additives

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