



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 Liquor

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

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

AFFETTATI

Il Culatello di Zibello DOP Premium 150
Prosciutto di Parma 24 month aged 120
Salame sbriciolona di cinta senese 90
Capocollo from Martina Franca 125
Mortadella with pistachio nuts 100

LA DISPENSA

Pickled smoked artichokes
Mixed seafood jar in vinegar
Pickled eggplant, chilli
Marinated anchovies, mint, chilli
Confit tuna belly, olive oil
Burrata cheese
60 each

ANTIPASTI

L'INSALATA DI MARE

Cold mixed seafood salad, yellow tomato, parsley
210

IL VITELLO TONNATO

Slow cooked veal loin, tuna sauce, black pepper
230

IL CARPACCIO DI RICCIOLA

Yellowtail carpaccio, artichoke, anchovie colatura, chervil
230

ZUPPE

LA ZUPPA DI PATATE, CIPOLLE E SCAMORZA

Onion and potato soup, scamorza cheese
240

PASTA

I RAVIOLI CAPRESI

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

LE PAPPARDELLE ZAFFERANO E RAGOUT DI CINGHIALE

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

LO SPAGHETTINO AL GRANCHIO

Spaghettini, spanner crab, bottarga
Regular 220 / Main course 280

I CAPPELLINI AL GAMBERO ROSSO

Cappellini, red prawn, tomato sauce
260

GLI SCIALATIELLI, ZUCCHINE E PECORINO

Scialatielli pasta, zucchini, pecorino cheese, basil leaf
Regular 210 / Main course 270

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.

IL PESCE

IL MERLUZZO IN PADELLA

Pan fried codfish fillet, capers, zucchini flowers, vongole
390

IL BRANZINO ALLA BRACE

Grilled whole seabass, mussels, lemon, mint
520

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 CARNE CON LA PUMMAROLA

Braised beef shank, basil, lemon zest, tomato sauce
330

I CONTORNI DI STAGIONE

LE MELANZANE A FUNGHETTI

Fried eggplant, parmesan cheese, basil, tomato sauce
90

LE ZUCCHINE TROMBETTA ALLA SCAPECE

Grilled zucchini, marinated in white wine vinegar, mint leaves
90

DOLCI E I FORMAGGI

IL TIRAMISU ALL'AMARETTO

Espresso coffee, savoyard biscuit, amaretto
140

LA PANNACOTTA

Pannacotta, citrus granita
140

LA BRIOCHE COL TUPPO

Sicilian brioche, egg yolk sabayon
140

I FORMAGGI

Buffalo blu, Robbiola di Roccaverano, Provolone del Lazio,
Pecorino affumicato, Parmigiano reggiano 24 month
185

I SORBETTI E GELATI

❖ Moscato ❖ Bergamot ❖ Lemon
❖ Chocolate ❖ Pistachio ❖ Vanilla
45 per scoop

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

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.