



GRAND | HYATT™
HONG KONG

COCKTAILS

110

BELLINI

Col Vetoraz Prosecco, Peach Purée

APEROL SPRITZ

Aperol, Col Vetoraz Prosecco, Soda Water

GRISSINI COLLINS

Ginepraio 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

NEGRONI SBAGLIATO

Mancino Rosso Vermouth, Italicus, Campari, Col Vetoraz Prosecco

NEGRONI

Ginepraio Dry Gin, Campari, Carpano Antica Formula Rosso Vermouth

MOCKTAILS

80

APERITIVO A CAPRI

Memento, Grapefruit Juice, Soda

MEDITERRANEO

Memento Green, Cucumber, Basil, Tonic

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

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 FAGIOLINI E GAMBERETTI VIOLA
Green bean salad, raw purple prawns, mint
220

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
140

PASTA

I RAVIOLI CAPRESI

Ravioli filled with caciotta cheese, datterino tomato sauce, marjoram leaves
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, tomato sauce, red prawn
260

GLI SCIALATIELLI, ZUCCHINE E PECORINO

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

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PESCE

I IL MERLUZZO ALL'OLIO D'OLIVA
Confit codfish fillet, potato, almonds, capers, vongole
390

IL BRANZINO ALLA BRACE
Grilled whole seabass, mussels, lemon, mint
520

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 BISTECCA DI RIBEYE ARROSTO
Roasted Ribeye steak, broccolini, rosemary oil, mushrooms
490

CONTORNI

LE MELANZANE A FUNGHETTI
Fried eggplant, tomato sauce, parmesan cheese, basil
90

LE ZUCCHINE TROMBETTA ALLA SCAPECE
Grilled zucchini, marinated in white wine vinegar, mint leaves
90

FORMAGGI & DOLCI

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

IL TIRAMISU ALL'AMARETTO
Espresso coffee, savoyard biscuit, amaretto
140

LA SFOGLIATELLA RICCIA
Shell shaped Italian pastry filled with ricotta
140

IL BABA AL RHUM
Neapolitan rum baba
140

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

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