



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

Culatello di Zibello DOP Premium 180
Prosciutto di Parma 24 month aged 140
Salame Napoletano Lamma 90
Capocollo from Martina Franca 125

LA DISPENSA

Citrus skin marinated green olives
Homemade marinated, smoked oyster
(additional \$20)
Marinated anchovies
Pickled cardoncelli mushrooms, vinegar
75 each

ANTIPASTI

IL VITELLO TONNATO

Slow cooked veal loin, tuna sauce, black pepper, caper leaves
230

IL CARPACCIO DI RICCIOLA

Yellowtail carpaccio, artichoke, sea asparagus, anchovie colatura, chervil
230

L'INSALATA DI POMODORI

Tomato salad, pickled strawberry, almond cream
180

L'UOVO IN CAMICIA

Soft boiled egg, potato, scamorza cheese, spinach, Australian black truffle
280

PASTA

I RAVIOLI CAPRESI

Ravioli filled with caciotta cheese, vesuvian 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

GLI SCIALATIELLI CARCIOFI E BOTTARGA

Scialatielli, artichoke, butter, grated bottarga
Regular 210 / Main course 270

GLI SPAGHETTI ALLA PUTTANESCA E CRUDO DI GAMBERI VIOLA

Spaghetti, raw purple prawn, puttanesca sauce, lime zest
290

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PESCE

IL FILETTO DI AMADAI
Pan-fried wild amadai fillet, fennel, green peas, agretti, lemon
430

TO SHARE

IL BACCALA AL LIMONE
Braised codfish, tripe, mussels, lemon
700

CARNE

LA COTOLETTA ALLA MILANESE
Veal cutlet Milanese, lemon, roasted baby potatoes
550

IL DIAFRAMMA ALLA GRIGLIA
Roasted Mayura beef hanger steak, shallot, broccolini, thyme
630

TO SHARE

IL POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA
Roman clay pot baked chicken, morel mushroom, potatoes
660

DOLCI

IL TIRAMISU ALL'AMARETTO
Espresso coffee, Savoyard biscuit, amaretto
120

LA TORTA BABA AL RHUM
Baba sponge cake, rhum
100

LA BRIOCHE COL TUPPO
Warm brioche bread, moscato d'Asti sabayon
120

I SORBETTI E GELATI
❖ Moscato ❖ Lemon
❖ Chocolate ❖ Pistachio ❖ Hazelnut ❖ Yogurt
45 per scoop

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

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