



GRAND | HYATT™  
HONG KONG

## COCKTAILS

### GIANCARLO MANCINO BELLINI

Sparkling Moscato wine, natural peach pulp  
110

### QUASI UN DAIQUIRI

Bacardi Rum, In-house cured strawberry, 2 years aged lemon, lime  
130

### L'APERITIVO

Grissini homemade balsamic vinegar, grapefruit's skin reduction,  
Campari, smoked sea salt, Mosnel Franciacorta brut rose  
140

### IL NOSTRO MARTINI

Ginepraio dry gin, Vermouth Mancino infused  
with roasted artichokes bracts, "Ingredienti" lemon essence  
130

### NEGRONI BIANCO

Ginepraio dry gin, Suze Gentian, Mancino Sakura Vermouth  
130

### GH NEGRONI

Ginepraio dry gin infused with fresh dill, Campari, Mancino bianco  
135

### GRAPPA-CELLO

Grappa, homemade Frangelico, homemade Amalfi limoncello  
140

## NON-ALCOHOLIC DRINKS

80

### L'APERITIVO ANALCOLICO

Grissini homemade balsamic vinegar,  
grapefruit's skin reduction, smoked sea salt, soda

### MEDITINI

Fresh slow juiced fennel with a touch Mediterranean tonic

### GIANCARLO MANCINO BELLINO

Moscato grape juice, white peach pulp

## ITALIAN MICROBREWERY CRAFT BEER 750ml

200

### BIRRA 32 TRE+DUE

Unfiltered Pale Ale, highly hopped beer

### BIRRA 32 AMBITA

Pale Ale, single hopped beer

### BIRRA 32 NEBRA

Amber colored top-fermented beer

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  
75 each

## ANTIPASTI

L'INSALATA DI PATATE, FRIARIELLI E OSTRICHE  
Potato salad, pickled turnip tops, brined oysters  
220

IL CARPACCIO DI RICCIOLA  
Yellowtail carpaccio, artichoke, sea asparagus, chervil  
230

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

L'UOVO IN CAMICIA  
Soft boiled egg, potato, scamorza cheese, fried green kale  
180

## PASTA

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

LE FETTUCCELLE ALLE ALGHE DI MARE  
Homemade fettuccelle pasta, seaweed sauce, raw red prawns  
290

### TO SHARE

GLI GNOCCHETTI SARDI AL GRANCHIO REALE  
Sardinian gnocchetti pasta, king crab, cherry tomato, marjoram  
620

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## PESCE

### IL FILETTO DI DENTICE ROSSO

Pan-fried ruby snapper fillet, braised baby turnip, shellfish emulsion  
430

### TO SHARE

### IL BACCALA AL LIMONE

Braised codfish, tripe, mussels, vongole, capers, lemon  
700

## CARNE

### LA SELLA D'AGNELLO ARROSTO

Roasted lamb saddle, pumpkin, rocket, sautéed wild mushrooms  
550

### IL DIAFRAMMA ALLA GRIGLIA

Roasted Mayura beef hanger steak, red onion, broccolini, amaretto  
(150g)  
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

### L'ASSOLUTO DI LIMONE

Lemon sorbet, granita, custard, salted lemon skin  
110

### LA BRIOCHE COL TUPPO

Warm brioche bread, moscato d'Asti sabayon  
120

### I SORBETTI E GELATI

❖ Moscato ❖ Lemon

❖ Chocolate ❖ Pistachio ❖ Hazelnut ❖ Vanilla ❖ Yogurt

45 per scoop

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

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