



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 OPPALE

Pale Ale, top-fermented 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 75
Marinated anchovies 75
Pickled oysters, friarielli 45 per piece

ANTIPASTI

IL POLPO MARINATO

Marinated octopus, potato, lime mayo, celery
290

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

GLI SPAGHETTI ALL' ASTICE

Spaghetti, lobster, piennolo tomato, basil
430

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, rainbow cauliflower, red onions
(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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