



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

- Prosciutto di Parma 24 months aged 140
Salame Napoletano 90
Culatello di Zibello DOP 180
Capocollo di Martina Franca 125
Oysters with pickled turnip leaf 85 per piece
Marinated Anchovies all'amalfitana 85
Baby "papaccelle" peppers stuffed with tuna 75
Marinated green olives with citrus and rosemary 75
Cheese selection 210

ANTIPASTI

- VITELLO TONNATO
Milk fed veal, tuna sauce, caper leaf
230
- POLPO MARINATO
Marinated octopus, potatoes, lime mayonnaise, celery, nasturtium
290
- CARPACCIO DI RICCIOLA
Yellowtail carpaccio, eggplant, anchovies colatura, lemon balm
230
- INSALATA DI CARCIOFI E BURRATA
Artichoke salad, burrata, dried tomatoes, basil
200
- BATTUTA DI MANZO
Beef tartare, buffalo yogurt, chicken consommé jelly, Oscietra caviar
320
- UOVO, ASPARAGI BIANCHI E PARMIGIANO
Soft boiled free-range egg, white asparagus, parmesan foam, baby spinach
220

PASTA

- PAPPARDELLE ALLO ZAFFERANO E RAGOUT DI CINGHIALE
Homemade saffron pappardelle, wild boar ragout, rapini leaf
240
- TRENETTE AL NERO, SEPPIE E VONGOLE
Homemade squid ink trenette, clams, cuttlefish, yellow tomato, parsley
270
- SCIALATIELLI AL PESTO DI PISTACCHI E RUCOLA
Homemade scialatielli, pistachio and rocket leaf pesto, confit tomato
220
- SPAGHETTI ALL' ASTICE
Spaghetti, Atlantic lobster, piennolo tomato, basil
390

TO SHARE

- CANDELE ALLA GENOVESE
Broken candele pasta, braised Montoro onion, beef ribs, parmesan
560

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PESCE

BRANZINO IN CROSTA DI PUTTANESCA
Black olive and caper crusted seabass,
puttanesca sauce, potatoes Anna
430

TO SHARE

BACCALA AL LIMONE
Braised codfish, lemon glaze, mussels, capers, roasted bell pepper
720

CARNE

MAIALE E MELE
Roasted pork tenderloin, apple purée, Swiss chard, red wine reduction
410

DIAFRAMMA ALLA GRIGLIA
Grilled Mayura hanger steak, green asparagus
pickled red onion, tarragon sauce
(150g)
630

TO SHARE

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

DOLCI

TIRAMISU ALL'AMARETTO
Espresso coffee, ladyfinger biscuit, mascarpone, amaretto
120

COPPA AL LIMONE
Lemon confit, limoncello custard, lemon foam
lemon ice cream, lemon shortbread
110

PASTIERA NAPOLETANA
Sheep ricotta, orange blossom, wheat cream, vanilla ice cream
110

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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