



GRAND | HYATT™  
HONG KONG

## COCKTAILS

### GIANCARLO MANCINO BELLINI

Sparkling Moscato wine, natural peach pulp  
110

### ARANCIATA

Carbonated slow juiced orange, orange zest water,  
homemade orange liquor  
*Minimal waste cocktail with no added sugar*  
130

### QUASI UN DAIQUIRI

Bacardi Rum, cured strawberry, two year aged lemon, lime  
130

### L'APERITIVO

Grissini homemade balsamic vinegar, grapefruit juice,  
Campari, smoked sea salt, Mosnel Franciacorta brut rose  
140

### IL NOSTRO MARTINI

Ginepraio dry gin, Vermouth Mancino infused  
with roasted artichoke bracts, "Ingredienti" lemon essence  
140

### BLOODY MARIA

Salted lemon vodka, piennolo tomato, squid ink, black pepper, fresh chilli  
130

### GH NEGRONI

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

### CUPPACHOCOSPRESSOTINI

Rum infused with 85% dark Belgian chocolate, baileys,  
espresso, Frangelico, Tia Maria  
130

## NON-ALCOHOLIC DRINKS

80

### L'APERITIVO ANALCOLICO

Grissini homemade balsamic vinegar,  
grapefruit juice, smoked sea salt, soda

### BASILICO

Basil soda, monkfruit syrup

### GIANCARLO MANCINO BELLINO

Moscato grape juice, white peach pulp

## ITALIAN MICROBREWERY CRAFT BEER

### BAV ARA MISS P PILSNER 350ml

80

### BAV SO NA FURIA SCOTCH ALE 350ml

80

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  
Buffalo bresaola di Campania 190  
Culatello di Zibello DOP 210  
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  
240
- BURRATA, POMODORI, BASILICO  
Burrata from Andria, seasonal tomatoes, basil  
220
- BATTUTA DI MANZO  
Beef tartare, buffalo yogurt, chicken consommé jelly, Oscietra caviar  
330
- UOVO, PARMIGIANO, TARTUFO NERO  
Soft boiled organic free range egg, parmesan foam, black truffle, baby spinach  
280

## 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 PESTO DI PISTACCHI E RUCOLA, RICCI DI MARE  
Homemade scialatielli, pistachio and rocket leaf pesto, sea urchin, candied orange  
410
- SPAGHETTI ALL' ASTICE  
Spaghetti, Atlantic lobster, piennolo tomato, basil  
390
- TORTELLI DI MELANZANE, MOZZARELLA, SALSA DI CILIEGINO, MAGGIORANA  
Eggplant tortelli, liquid mozzarella, cherry tomato sauce, marjoram leaves  
240

## TO SHARE

- CANDELE ALLA GENOVESE  
Broken candele pasta, braised Montoro onion, beef ribs, parmesan  
560  
*(Additional black truffle 230)*

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## PESCE

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

ORATA ROSSA, ZUCCHINI, AGLIO NERO, FUNGHI E BOTTARGA  
Pan fried red tai, zucchini, black garlic, wild mushrooms, bottarga  
590

### 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, friggirelli peppers, sweet potatoes,  
tarragon sauce  
(150g)  
630

### TO SHARE

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