



GRAND | HYATT™
HONG KONG

WINE BY THE GLASS

SPARKLING

LE COLTURE, "Fagher" - Prosecco, Veneto NV
Glera

WHITE

PATERNOSTER, "Vulcanico" - Basilicata 2023
Falanghina

ROSE

GRACI - Etna Rosato, Sicilia 2022
Nerello Mascalese

RED

TENUTA SAN GUIDO, "Le Difese" - Toscana 2021
Cabernet Sauvignon, Sangiovese

110

VENETIAN CRAFT BEER - BAV (330ml)

"MISS P" - PILSNER

"STRIKE" - IPA

"FURIA" - SCOTCH ALE

85

ALCOHOL-FREE

AMERICA "NO"

Venti "Amaro Analcolico", Imperdibile "Spritz"

GIN TONIC "ZERO"

Sabatini "0.0", Imperdibile tonic, rosemary

WHISKEY "DRY"

Lyre's "American Malt", Fever-Tree ginger beer

110

SICILIAN ARTISAN SODA - BIOPLOSE

CEDRATA

Well balanced between cedar and citrus, bitter and sweet aftertaste

CHINOTTO

Combination of rhubarb, vanilla with citrus and floral scent

GAZZOSA

Lemon scent, slightly sweet and sour, and refreshing

LIMONATA

Classic style of Sicilian lemonade

75

 Vegan  Vegetarian  Gluten free  Contains nuts  Contains alcohol  Contains pork
 Sustainably sourced seafood

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person.
The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

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.

3 course 788 per person

4 course 988 per person

Inclusive of one glass of red, white, sparkling, beer or Italian soda

Sharing starters

   TAGLIATELLE DI SEPPIA

Steamed cuttlefish tagliatelle, Sicilian almond cream, trout roe, dill

CARPACCIO DI PESCE SPADA

Marinated swordfish carpaccio, bergamot, mandarin oil, sea herbs

CRUDO DI GAMBERO BLU

New Caledonia blue prawn tartare, burrata from Andria, Oscietra caviar, dill

  SPAGHETTI ALL' ASTICE

Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil

And / Or

  TAGLIATA DI WAGYU

M5 grilled Wagyu sirloin, confit tomatoes, Parmigiano cream, rocket leaf

   TIRAMISÙ ALL'AMARETTO

Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor

CAFFÈ E FRIVOLEZZE

Coffee or tea and petit fours

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2 course set 478
Add 2 glasses of wine 178
Inclusive of coffee or tea

ANTIPASTI

CAPOCOLLO E MELONE

Artisanal Capocollo ham from Martina Franca and Italian cantaloupe

MOZZARELLA, POMODORI, BASILICO

Artisanal buffalo mozzarella, panzanella emulsion, roasted cherry tomatoes, basil oil

VITELLO TONNATO

Roasted milk fed veal, tuna sauce, caper leaf

CARPACCIO DI PESCE SPADA

Marinated swordfish carpaccio, bergamot, mandarin oil, sea herbs
(Additional 68)

BATTUTA DI MANZO

Beef tenderloin tartare, buffalo yogurt, Oscietra caviar, chicken consommé jelly
(Additional 158)

PIATTI PRINCIPALI

CHITARRA COZZE, BROCCOLI, LIMONE

Homemade pasta, mussels, broccoli emulsion, lemon zest

PAPPARDELLE AL RAGOUT DI CERVO

Homemade pappardelle, venison ragout, pecorino

RAVIOLI DI BUFALA E FUNGHI

Homemade buffalo ricotta ravioli, seasonal mushrooms, thyme

LINGUINE GAMBERI, ALICI E NDUJA

Artisanal linguine, red prawns, salted anchovy butter, Nduja
(Additional 88)

MERLUZZO IN GUAZZETTO

Seared black cod, prawn and clam "guazzetto", poached cherry tomato, basil
(Additional 68)

TAGLIATA DI WAGYU

M5 grilled Wagyu sirloin, confit tomatoes, Parmigiano cream, rocket leaf
(Additional 118)

DOLCI

68

   **TIRAMISÙ ALL'AMARETTO** Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor

  **PANNACOTTA AL PISTACCHIO** Pistachio pannacotta, mixed berries coulis, **E FRUTTI DI BOSCO** "Lingua di Gatto" biscuit

 **CACHI, MELOGRANO, CASTAGNE** Kaki espuma, pomegranate jelly, chestnut, dark chocolate sorbet

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