



GRAND | HYATT™
HONG KONG

SOMMELIER SEASONAL SPECIAL

SPARKLING

MARCALBERTO, "Blancdeblancs" Alta Langa 2022 | 200

WHITE

GIANNI GAGLIARDO, Roero Arneis 2023 | 150

RED

FRATELLI ALESSANDRA, "Comune di Verduno" Barolo 2021 | 220

SWEET

CA' D'GAL, "Lumine" Moscato d'Asti 2021 | 130

VENETIAN CRAFT BEER - BAV (330ml) | 98

"MISS P" - PILSNER

"FURIA" - SCOTCH ALE

ALCOHOL-FREE | 110

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

ARTISAN SODA - BIOPLOSE | 75

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

ANTIPASTI 前菜

MOZZARELLA, POMODORI, BASILICO 280  Artisanal buffalo mozzarella, panzanella emulsion, roasted cherry tomatoes, basil 水牛芝士配番茄及羅勒	GAMBERI BLU, BURRATA, CAVIALE 380  New Caledonia blue prawn tartare, burrata emulsion, Oscietra caviar, dill 藍蝦他他配布拉塔芝士泡沫・魚子醬
VITELLO TONNATO 270  Roasted milk-fed veal, tuna sauce, caper leaves 烤牛仔肉配吞拿魚醬	OSTRICHE GILLARDEAU 90 price per piece  Poached oyster, green apple, lemon dressing 水煮Gillardeau生蠔配檸檬蘋果醬(一隻)
CARPACCIO DI TONNO 310  Bluefin tuna carpaccio, puntarelle, anchovy colatura, lemon 薄切藍鰭吞拿生魚片	SELEZIONE DI FORMAGGI 230  Chef's selection of Italian cheeses 主廚精選意大利手工芝士
S. DANIELE E MELONE 240 40+ months S.Daniel ham and cantaloupe melon 40個月+風乾火腿配哈蜜瓜	

PASTA 意大利麵

SPAGHETTI ALL'ASTICE 410  Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil 龍蝦意大利麵	SCIALATELLI ALLA NERANO 280  Homemade semolina pasta, zucchini chips, provolone emulsion, basil 自家製意大利麵・意大利青瓜脆片・布旺倫芝士
LINGUINA GAMBERI, ALICI, NDUJA 330  Artisanal linguine, red prawns crudo, anchovy butter, Nduja 西西里紅蝦扁意大利麵	RISOTTO ZUCCA, SALSICCIA, PISTACCHI 310  Carnaroli rice, pumpkin, Luganega sausage, pistachio and burrata emulsion 南瓜意大利飯配意式香腸・開心果・布拉塔芝士泡沫
PAPPARDELLE AL RAGOUT DI CINGHIALE 290  Homemade pappardelle, wild boar ragout, aged ricotta cheese 自家製寬條麵配野豬肉醬	RIGATONI VODKA E GRANCHIO REALE 380  Artisanal rigatoni, vodka pink sauce, king crab 伏特加番茄忌廉意大利通心粉配皇帝蟹

CHEF SEASONAL SPECIAL 時令精選

AGNOLOTTI DAL PLIN ALL'ARROSTO 320  Traditional beef ravioli, Italian butter, roast beef jus 傳統牛肉意大利雲吞・意大利牛油・烤牛肉汁	COTOLETTA ALLA MILANESE 780  Butter fried breaded veal chop, Italian white truffle potato puree 米蘭式炸牛仔扒・意大利白松露薯蓉
CARNE CRUDA ALL'ALBESE 580  Fassona beef tartare, Parmigiano, Italian white truffle 法索納牛肉他他・巴馬臣芝士・意大利白松露	TAGLIOLINO AL TARTUFO BIANCO 880  Homemade tagliolini, artisanal Italian butter, 36 months Parmigiano, Italian white truffle 自家製幼麵配36個月熟成巴馬臣芝士・意大利白松露

SECONDI
主菜

- BRANZINO IN PADELLA

Pan fried Mediterranean seabass, broccolini, lemon foam
香煎地中海鱸魚
- LOMBO DI AGNELLO

Roasted lamb loin, artichokes, black garlic emulsion, mint
烤羊柳配雅枝竹，黑蒜醬，薄荷
- TAGLIATA DI WAGYU

Grilled Wagyu sirloin, roasted cauliflower puree, coffee and marsala jus
烤和牛西冷配烤椰菜花蓉，咖啡及馬沙拉酒汁
- MERLUZZO IN GUAZZETTO

Seared black cod, shrimp and clam "guazzetto", cherry tomatoes, basil

SECONDI TO SHARE
分享用主菜

- BISTECCA ALLA FIORENTINA

1380

Grilled 1kg dry aged Italian marbled beef porterhouse (Allow 30-min cooking time)
意大利乾式熟成T骨牛扒 (約1公斤，需時30分鐘製作)
- POLLO IN PENTOLA D'ARGILLA

890

Claypot baked chicken, morel mushrooms, pearl onions, potatoes (Limited availability)
瓦煲焗雞配羊肚菌，珍珠洋蔥，薯仔 (限定供應)
- Signature Claypot Baked Chicken to takeaway available on E-shop

CONTORNI 配菜 | 90 EACH 每款

- BROCCOLINI SALTATI

Sautéed broccolini, garlic oil, chilli
蒜香辣椒炒西蘭花苗
- ASPARAGI ALLA GRIGLIA

Grilled green asparagus, lemon zest
烤蘆筍配檸檬皮
- PATATE AL FORNO

Roasted potatoes, fresh herbs
香草焗薯仔
- ZUCCHINE ALLA SCAPECE

Deep fried zucchini, mint, white balsamic
炸意大利青瓜配薄荷意式白醋汁

DOLCI 甜品

- TIRAMISÙ ALL'AMARETTO

130

Espresso, ladyfinger biscuits, mascarpone, Amaretto liquor
意大利芝士餅
- MELE, CANNELLA, VANIGLIA

120

Baked apples, cinnamon crumble, sourdough and vanilla pudding
焗蘋果配肉桂金寶，酸種麵包，雲尼拿布甸
- SPUMA DI LIMONI

130

Amalfi lemon espuma, torched meringue, lemon shortbread, lemon balm
阿瑪菲檸檬泡沫，火炙蛋白霜，牛油酥餅碎，香蜂草
- FRUTTI DI BOSCO E CIOCCOLATO

140

White chocolate Namelaka, berries gel, dark chocolate brownie
絲滑白朱古力，雜莓啫喱，黑朱古力布朗尼
- PANNA COTTA AL PISTACCHIO E MANDARINO

120

Pistachio panna cotta, mandarin coulis, "Lingua di Gatto" biscuit
開心果意式奶凍，柑橘醬，貓舌餅
- GELATI E SORBETTI

1 Scoop 70 | 2 Scoops 130

Selection of artisanal ice creams and sorbets
精選雪糕及雪葩

CHEF'S SEASONAL MENU

廚師精選時令菜單

5 Course Set 1,388 per person | 五道菜 每位1,388
For the entire table only 全枱適用

4 glass wine pairing 580 per person
餐酒配搭(四杯) 每位580
Alcohol-free pairing 380 per person
無酒精餐飲配搭 每位380

COMPANATICO 小食 To Share 分享

MOZZARELLA, POMODORI, BASILICO 水牛芝士配番茄及羅勒
Artisanal buffalo mozzarella, panzanella emulsion,
roasted cherry tomatoes, basil



CAPOCOLLO E MELONE 意式風乾火腿配哈密瓜
Artisanal Capocollo ham from Martina Franca and
Italian cantaloupe melon

BACCALÀ E PEPERONE CRUSCO 鹽漬鱈魚薯仔泡沫・香脆紅椒・歐芹
Salted codfish and potato espuma, crispy red peppers, parsley



ANTIPASTI 前菜

CARPACCIO DI TONNO 藍鰭吞拿生魚片
Bluefin tuna carpaccio, puntarelle, anchovy colatura, lemon



PRIMI PIATTI 第一道主菜

TAGLIOLINO AL TARTUFO BIANCO 自家製幼麵配36個月熟成巴馬臣芝士・意大利白松露
Homemade tagliolini, artisanal Italian butter, 36 months Parmigiano, white truffle



SECONDI PIATTI 第二道主菜

TAGLIATA DI WAGYU 烤和牛西冷
Grilled Wagyu sirloin, roasted cauliflower puree, coffee and marsala jus



DOLCI 甜品

TIRAMISÙ ALL'AMARETTO 意大利芝士餅
Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor



CAFFÈ E FRIVOLEZZE 咖啡或茶配精緻甜點
Coffee or tea and petit fours



- Crustaceans 甲殼類
- Dairy 乳製品
- Egg 含蛋
- Fish 魚類
- Gluten 含麩質
- Halal-friendly 清真
- Molluscs 軟體動物
- Peanuts 含花生
- Signature dishes 招牌菜品
- Soy 含大豆
- Sustainably sourced seafood 可持續發展海鮮
- Tree nuts 含堅果
- Plant-based 純素
- Vegetarian 素食

Please advise our associates if you have any food allergies or special dietary requirements. 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.

如您對任何食物有過敏反應或需要其他膳食的安排・請向我們的服務員聯絡・無限量享用Life Solutions過濾淨化水 (有氣或無氣水) 每位30元・

帳單上的額外1%將捐贈至本地慈善機構零碳足食 (亞洲)・以協助於區內推動再生農業・所有價目以港幣計算及另加一服務費・

我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統ISO22000:2018 之認證・