



GRAND | HYATT™

“Italian feelings”

Chef Alessandro tasting menu

I GAMBERI ROSSI DI SICILIA, BURRATA ALLA CAPRESE, ACCIUGHE

Warm Sicilian red prawns, fresh burrata cheese
anchovies, candied tomato, basil

Ferrari, DOC Trento NV

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IL PETTINE DI MARE, GUANCIALE, CAVOLFIORE, VANIGLIA

Seared sea scallop, guanciale, vanilla cauliflower

Ansitz Waldgries, "Myra", DOC Alto Adige Sudtirol 2014

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GLI GNOCCHI

CACIO E PEPE CON FRUTTI DEL MAR MEDITERRANEO

Homemade potato gnocchi, Mediterranean seafood, Pecorino cheese, black pepper

Suavia, Monte Carbonare, DOC Soave Classico 2015

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IL TENERO DI MANZO, SALSA VERDE, FUNGHI DI STAGIONE

Seared beef tenderloin, "salsa verde" sauce, parsley mashed potato, roasted mushrooms

Terre di Leone, DOC Valpolicella Classico Superiore 2014

or

IL BRANZINO, GUAZZETTO MEDITERRANEO, CIPOLLE ROSSE CARAMELLATE

Mediterranean deep water sea bass, fresh tomatoes

Taggiasca olives, capers, caramelized red onions

La Staffa, "Rincrocca", DOC Verdicchio Dei Castelli di Jesi 2015

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LA DELIZIA AL LIMONE

Lemon dome cake, vanilla sponge, lemon cream, candied lemon zest

Ca 'd' Gal, "Lumine", DOC Moscato d'Asti 2017

CAFFÈ E FRIVOLEZZE

Coffee or tea and petits fours

4 course menu \$880 - with wine pairing \$1,360

5 course menu \$980 - with wine pairing \$1,560

The Tasting Menu is served per table. Substitutions are at the discretion of the Chef

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

L' ANTIPASTO

I GAMBERI ROSSI DI SICILIA, BURRATA ALLA CAPRESE, ACCIUGHE

Warm Sicilian red prawns, fresh burrata cheese
anchovies, candied tomato, basil

\$340

IL PETTINE DI MARE ABBRUSTOLITO, GUANCIALE, NDUJA, PEPERONI

SS Grilled scallops, guanciale, spicy nduja salami, roasted peppers, seasonal leaves

\$280

IL VITELLO TONNATO

Slow cooked pink Fassone veal slices, tuna sauce, capers

\$260

LA PARMIGIANA DI MELANZANE

Eggplant Parmigiana, San Marzano tomato sauce, Parmesan cheese, basil

\$240

LA ZUPPA

IL MINISTRONE ALL' ITALIANA

Seasonal vegetable minestrone

\$180

LA ZUPPETTA DI POMODORI DELL'AGRO SARNESE NOCERINO

San Marzano tomato soup, extra virgin olive oil

\$180

LA PASTA

GLI GNOCCHI

CACIO E PEPE CON FRUTTI DEL MAR MEDITERRANEO

Homemade potato gnocchi, Mediterranean seafood, Pecorino cheese, black pepper

Regular \$250/ Main Course \$350

I TAGLIOLINI

AI GAMBERI, ZUCCHINE, PREZZEMOLO

Homemade tagliolini, roasted prawns, crustacean sauce, zucchini, parsley

Regular \$250/ Main Course \$350

I MACCHERONI

GERARDO DI NOLA, O' SCARPARELLO

Gerardo Di Nola maccheroni, guanciale, San Marzano tomato, caciotta cheese, chili pepper

Regular \$230/ Main Course \$330

LE TAGLIATELLE

AI FUNGHI CON SALSICCIA NAPOLETANA E POMODORINI CILIEGINO

Homemade tagliatelle, seasonal mushrooms, Neapolitan pork sausage, ciliegino tomato

Regular \$230/ Main Course \$330

SS Seafood from sustainable and responsible sources

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IL RISO

IL RISOTTO AL POMODORO, MOZZARELLA, ORIGANO PANTESCO
Acquerello Carnaroli risotto, San Marzano tomato
mozzarella cheese, Pantesco oregano
Regular \$250/ Main Course \$350

IL RISOTTO AI FUNGHI, PARMIGIANO 24 MESI, PANCETTA
Acquerello Carnaroli risotto, seasonal mushrooms
24-month aged Parmesan cheese, pancetta
Regular \$250/ Main Course \$350

IL PESCE

IL BRANZINO, GUAZZETTO MEDITERRANEO, CIPOLLE ROSSE CARAMELLATE
Mediterranean deep water sea bass, fresh tomatoes
Taggiasca olives, capers, caramelized red onions
\$480

IL SALMONE, VERDURINE MARINATE, SCAROLA RICCIA
Roasted salmon, marinated seasonal vegetables, curly escarole
\$450

IL MERLUZZO GRATINATO, MELANZANE, FUMETTO AL BASILICO
SS Gratinated toothfish, Sicilian eggplant, seafood broth
\$480

LA CARNE

IL TENERO DI MANZO, SALSA VERDE, FUNGHI DI STAGIONE
Seared beef tenderloin, "salsa verde" sauce
parsley mashed potato, roasted mushrooms
\$500

L'OSSOBUCO ALLA MILANESE
Stewed veal shank, authentic hearty recipe from Milan, saffron risotto
\$460

LA BRACIOLA DI MAIALE, CAPONATA DELLA TRADIZIONE CAMPANA
Grilled pork chop, baked vegetable caponata, pinenuts, rosemary
\$460

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