



香港君悅酒店  
GRAND HYATT HONG KONG

## "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

(\$340)

*Ferrari, DOC Trento NV*

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IL PETTINE DI MARE, GUANCIALE, CAVOLIORE, VANIGLIA

Seared sea scallop, guanciale, vanilla cauliflower

(\$280)

*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

(\$350)

*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

(\$500)

*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

(\$480)

*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

(\$140)

*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

## MENU

2 course-set at \$488

Add \$90 for the dessert

Inclusive of coffee or tea

### ANTIPASTI

LA MOZZARELLA DI BUFALA DOP ALLA CAPRESE Buffalo mozzarella DOP, tomato salad, Taggiasca olives, basil, oregano	\$230
LE SARDINE ARROSTITE, CARCIOFI AL PREZZEMOLO, SEDANO RAPA Roasted sardines, parsley artichoke, celeriac cream	\$240
LA POLPETTA IN SALSA PUMMAROLA, CREMOSO AL CACIOBUFALA Authentic meatball, San Marzano tomato sauce, Caciobufala cheese cream	\$230
LA BRESAOLA DI MANZO, RUCOLETTA, PARMIGIANO Air dried bresaola ham, rucola salad, Parmesan cheese	\$230
IL MINISTRONE ALL' ITALIANA Seasonal vegetable minestrone	\$190

### PIATTI PRINCIPALI

LE LINGUINE AL PESTO GENOVESE Linguine pasta, Genovese basil pesto, Pecorino cheese	\$300
I MACCHERONI, FRUTTI DI MARE, SALSA AI CROSTACEI Maccheroni pasta, roasted seafood, crustacean sauce	\$300
IL RISOTTO CARNAROLI AI FUNGHI, ZAMPONE, PEPE NERO Carnaroli risotto, mushrooms, stewed pig trotter, black pepper sauce	\$300
IL SALMONE, LENTICCHIE, CAROTE CONFIT Roasted salmon, stewed lentils, confit carrots	\$330
IL BRANZINO, GUAZZETTO MEDITERRANEO, CIPOLLE ROSSE CARAMELLATE Baked sea bass, fresh tomatoes, Taggiasca olives, capers, caramelized red onions	\$330
LA BRACIOLA DI MAIALE E LA CAPONATA NAPOLETANA Grilled pork chop, authentic Neapolitan caponata, baked seasonal vegetable	\$310

### DOLCI

IL KAKI, YOGHURT, NOCI CARAMELLATE Sharon fruit, yoghurt, caramelized honey walnuts	\$120
I NOSTRI GELATI E SORBETTI FATTI IN CASA Homemade gelato & sorbet – hazelnut, vanilla, raspberry & fig, lemon	\$120

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