



香港君悅酒店
GRAND HYATT HONG KONG

FORMAGGI ITALIANI

3 cheeses of your choice at HK\$140

5 cheeses of your choice at HK\$190

Grand Grissini platter at HK\$290

CHEESE	MILK	REGION
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CACIOCAVALLO AFFUMICATO	Cow	Campania
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Caciocavallo is a seasoned, oval shaped cheese from Southern Italy with a small "head", where laces are tied for a correct preservation. This smoked version from Campania region is flavored with a natural smoking process resulting in a clear brown color. It has a smooth surface, soft texture and no crust with sweet taste and smokey aroma.

PARMIGIANO REGGIANO	Cow	Emilia Romagna
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The King of Parmesans, can only be labelled "Parmigiano Reggiano" when produced South of the Po river. Aged for 24 months, slightly grainy in texture with intense aroma of milk and straw, this cheese shows a nutty and savory flavor profile.

PECORINO	Sheep	Sardegna
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The name Pecorino comes from the Italian word pecora, meaning sheep, since this cheese is produced by sheep's milk. It is hard, but crumbly in texture and has sharp, buttery and also nutty flavors.

TALEGGIO	Cow	Lombardia
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Taleggio is a semisoft, washed-rind and smear-ripened Italian cheese, which is named after the Val Taleggio caves in Italy. This cheese has a thin crust and a strong aroma, but its flavors are comparatively mild, with an unusual fruity tang.

GORGONZOLA	Cow	Lombardia
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The "dolce" version of this classic Italian blue cheese, is creamy in texture. Aromas are nutty, with mild and at the same time sharp flavor. Gorgonzola shows hints of sweetness and is ivory-white in color, with moderately widespread blue veining.

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

All price in HK\$ and subject to 10% service charge.

DOLCI

CIOCCOLATO 80%, LAMPONI, MIRTILLI 80% dark chocolate mousse, raspberries, blackberries	\$140
LA DELIZIA AL LIMONE Lemon dome cake, vanilla sponge, lemon cream, candied lemon zest	\$140
TARTUFO AL PISTACCHIO, CACAO, FRUTTI ROSSI Pistachio raspberry tartufo, cocoa crumble	\$140
PANNA COTTA ALLA VANIGLIA E AGRUMI Vanilla bean panna cotta, lemon sorbet, citrus salad, fig walnut wafer	\$140
TIRAMISÙ Mascarpone cream, coffee soaked sponge fingers	\$140
LA NOSTRA SELEZIONE DI GELATI E SORBETTI FATTI IN CASA Selection of 3 homemade gelato and sorbet	\$90
Vanilla bean Chocolate Hazelnut Raspberry & fig sorbet Peach Franciacorta sorbet Lemon sorbet	

Ice cream and sorbet are home-made daily with natural ingredients and without using food additives.

I NOSTRI CONSIGLI

Moscato d'Asti - Lumine - CA 'D' GAL	2016	\$88
Moscato di Noto - Moscato Della Torre - MARABINO	2016	\$200
Recioto della Valpolicella Classico - Angelorum - MASI	2013	\$210
20 Years, TAYLOR'S TAWNY		\$180

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