



GRAND | HYATT™

## "Italian feelings" Grissini tasting menu

### I GAMBERI ROSSI DI SICILIA, BURRATA ALLA CAPRESE, ACCIUGHE

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

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

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### IL PETTINE DI MARE, GUANCIALE, CAVOLFIORE, VANIGLIA

Seared sea scallop, guanciale, vanilla cauliflower

*Gris, Lis Neris 2016*

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### GLI GNOCCHI

CACIO E PEPE CON FRUTTI DEL MAR MEDITERRANEO

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

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

*Monte Dall'Ora, "Sausto", DOC Valpolicella Ripasso 2015*

or

### IL BRANZINO, GUAZZETTO MEDITERRANEO, CIPOLLE ROSSE CARAMELLATE

Mediterranean deep water sea bass, fresh tomatoes

Taggiasca olives, capers, caramelized red onions

*Torre A Cona, DOCG Chianti Colli Fiorentini Riserva 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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