



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

L'INSALATINA DEL MOMENTO, FAGIOLINI, ZUCCA AL FORNO, NOCI Mixed seasonal salad, string green beans, pumpkin, walnuts	\$210
LA FRITTATINA DI VERDURE, GUANCIALE, RICOTTA Pan fried egg frittata, seasonal vegetables, guanciale, ricotta cream	\$230
I GAMBERI ARROSTITI, CREMA DI PEPERONI PICCANTI, SCAROLA RICCIA Roasted prawns, spicy bell pepper cream, frisee salad	\$240
IL CARPACCIO DI MANZO, RUCOLETTA, PARMIGIANO Beef carpaccio, rucola salad, Parmesan cheese	\$240
LA CREMA DI FUNGHI AL ROSMARINO Mushroom cream soup, rosemary oil	\$200

PIATTI PRINCIPALI

I MACCHERONI AL RAGU' DI POLLO, PECORINO Maccheroni, chicken ragout, Pecorino cheese	\$300
I TORTELLI AL PARMIGIANO, LENTICCHIE, POMODORINI Homemade Parmesan tortelli, stewed lentils, cherry tomato sauce	\$300
IL RISOTTO AI FRUTTI DI MARE, MASCARPONE, BASILICO Acquerello Carnaroli risotto, roasted seafood, mascarpone cheese, basil	\$300
IL SALMONE, VERDURINE MARINATE, SCAROLA RICCIA Roasted salmon, marinated seasonal vegetables, curly escarole	\$330
IL BRANZINO, GUAZZETTO MEDITERRANEO, CIPOLLE ROSSE CARAMELLATE Baked sea bass, fresh tomatoes, Taggiasca olives, capers, caramelized red onions	\$330
LA BRACIOLA DI MAIALE, CAPONATA NAPOLETANA, PINOLI Grilled pork chop, vegetable caponata, pine nuts	\$310

DOLCI

LE CILIEGIE, MASCARPONE, LIMONE Black cherries, lemon mascarpone	\$120
I NOSTRI GELATI E SORBETTI FATTI IN CASA Homemade gelato & sorbet – hazelnut, vanilla, raspberry & fig, lemon	\$120

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