香 港 君 悅 酒 店
GRAND HYATT HONG KONG

07 Jan 2019

“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, CAVOLFIORE, 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

18 Feb 2019

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 POLPETTA IN SALSA "PUMMAROLA', CREMOSO ALLA RICOTTA Authentic meatball, San Marzano tomato sauce, ricotta cheese cream	$230
L' UOVO COTTO A 64 GRADI, SPUMA DI ZUCCA, VERDURINE CROCCANTI Poached eggs slow cooked at 64 degrees, pumpkin foam, crunchy vegetables	$230
LE CAPESANTE, GUANCIALE, NDUJA, PEPERONI ABBRUSTOLITI Roasted sea scallops, guanciale, spicy nduja mousse, charcoal bell peppers, seasonal leaves	$240
LA PAPPA AL POMODORO TOSCANA Tuscan tomato and bread soup, basil, olive oil	$200

PIATTI PRINCIPALI

I MACCHERONI AL RAGU' DI AGNELLO, PECORINO Maccheroni, lamb ragout, Pecorino cheese	$300
LA LASAGNA VEGETARIANA COME DA TRADIZIONE Homemade corn lasagna, "Impossible Meat" ragout, vegan mozzarella	$300
IL RISOTTO AI FRUTTI DI MARE MANTECATO AL BURRO DI CROSTACEI, PREZZEMOLO Acquerello Carnaroli risotto, roasted seafood, crustacean butter, parsley	$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
IL POLLETTO IN SALSA DIAVOLA AGRODOLCE, PATATE SOFFICI, SPINACI Roasted chicken rolls, sweet and sour diavola glace, creamy mashed potato, spinach	$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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