



CHAMPAGNES BY THE GLASS

ASSEMBLAGE

NV	CHARTOGNE-TAILLET, Sainte Anne, Merfy	240
NV	TAITTINGER, Montagne de Reims	*190
NV	FRANCOISE BEDEL, Dis, "Vin Secret", Crouttes-sur-Marne	280
2017	DOM PÉRIGNON, Épernay	*580

BLANC DE BLANCS

NV	RUINART, Montagne de Reims	320
NV	DE SOUSA, Avec le Temps, Avize	220

BLANC DE NOIRS

2022	CLANDESTIN, Boréal, Aube	*320
2022	ALEXIS LIMAR, Nos Terres Amoureuses, La Neuville-aux-Larris	260

ROSÉ

NV	PHILIPPONNAT, Rosé, Marne	260
2010	DOM PÉRIGNON, Rosé, Marne	*880



WINES BY THE GLASS

WHITE WINE

2022	HENRI & GILLES BUISSON Bourgogne, Chardonnay	190
2024	DIMITRI MESNARD Quincy, 'Quartz', Loire Valley, Sauvignon Blanc	160
2020	MAGGY HAWK Anderson Valley, Sky Crest, Chardonnay	*350

RED WINE

2023	AGNÈS PAQUET Auxey-Duresses, 'Les Hoz', Bourgogne, Pinot Noir	190
2016	HARMONY DE HAUT BAILLY Pessac-Léognan, Bordeaux Blend	200
2021	THE STARTING POINT Ningxia, Cabernet Sauvignon	*320

ROSÉ WINE

2024	CHÂTEAU D'ESCLANS Whispering Angel, Côtes de Provence, Grenache, Cinsault and Rolle	110
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FORTIFIED WINE

2019	TAYLOR'S PORT Late Bottle Vintage	100
NV	TAYLOR'S PORT Tawny, 20 Years Old	190
NV	VILMART & CIE RATAFIA Champagne, Chardonnay	150

* No discount applicable.

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

The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices. We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.

Menu items are subject to change, Grand Hyatt Hong Kong reserves the rights to alter without prior notice.