



GRAND | HYATT™  
HONG KONG

## SOMMELIER SEASONAL SPECIAL

### WHITE

LA MARGHERITA, "Le Baccanti" 2019 | 130

### ROSE

TENUTA MARA, "MaraMato" 2021 | 170

### RED

VILLA VENTI, "A" 2023 | 230

## VENETIAN CRAFT BEER - BAV (330ml) | 98

"MISS P" - PILSNER

"FURIA" - SCOTCH ALE

## ALCOHOL-FREE | 110

### AMERICA "NO"

Venti "Amaro Analcolico", Imperdibile "Spritz"

### GIN TONIC "ZERO"

Sabatini "0.0", Imperdibile tonic, rosemary

### WHISKEY "DRY"

Lyre's "American Malt", Fever-Tree ginger beer

## ARTISAN SODA - BIOPLOSE | 75

### CEDRATA

Well balanced between cedar and citrus, bitter and sweet aftertaste

### CHINOTTO

Combination of rhubarb, vanilla with citrus and floral scent

### GAZZOSA

Lemon scent, slightly sweet and sour, and refreshing

### LIMONATA



Classic style of Sicilian lemonade

## ANTIPASTI DALLA DISPENSA 前菜拼盤

  **ANTIPASTO EMILIANO** 188  
price per person (min 2)  
Parma Ham, Culatello, Mortadella, Felino Salami and vertical of Parmigiano Reggiano  
艾米利亞火腿拼盤(最少兩位)

   **SELEZIONE DI FORMAGGI** 230  
Chef's selection of Italian cheeses  
廚師精選意大利手工芝士

  **S.DANIELE E MELONE** 240  
40+ months S.Daniel ham and cantaloupe melon  
40個月+風乾火腿配哈密瓜

  **SOTTACETI** 120  
Marinated olives, baby artichokes, baby peppers  
醃製橄欖·雅枝竹及小甜椒


## ANTIPASTI 前菜

 **MOZZARELLA, POMODORI, BASILICO** 280  
Artisanal buffalo mozzarella, panzanella emulsion, roasted cherry tomato, basil  
水牛芝士配番茄及羅勒

  **BARBABIETOLE AL SALE** 250  
Salt baked beetroots, mustard citronette, sea asparagus  
鹽焗紅菜頭沙律

  **VITELLO TONNATO** 270  
Roasted milk-fed veal, tuna sauce, caper leaf  
烤牛仔肉配吞拿魚醬

 **BATTUTA DI MANZO** 380  
Beef tenderloin tartare, Oscietra caviar, yogurt, chicken consommé jelly  
牛肉他他配魚子醬

 **CARPACCIO DI TONNO** 220  
Bluefin tuna carpaccio, roasted eggplant, tomato dressing, marjoram  
藍鱈吞拿生魚片

## PASTA 意大利麵

 **SPAGHETTI ALL' ASTICE** 410  
Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil  
龍蝦意大利麵

 **CAPPELLO MORCHELLE E SEDANO RAPA** 280  
Buffalo ricotta and morel mushrooms cappelli, celeriac sauce, truffle jus  
水牛芝士意大利雲吞配羊肚菌

  **LINGUINA GAMBERI, ALICI, NDUJA** 330  
Artisanal linguine, red prawns crudo, anchovy butter, Nduja  
西西里紅蝦扁意大利麵

 **RISOTTO ASPARAGI, RICCI, MANDARINO** 450  
Carnaroli rice, green asparagus, sea urchin, mandarin oil  
青蘆筍海膽柑橘油意大利飯

 **PAPPADELLA AL RAGOUT D'ANATRA** 290  
Homemade pappardelle, duck ragout, aged ricotta cheese  
自家製闊蛋麵配鴨肉醬

 **RIGATONI VODKA E GRANCHIO REALE** 380  
Artisanal rigatoni, vodka pink sauce, king crab  
伏特加番茄忌廉意大利通心粉配皇帝蟹

 Vegan  Vegetarian  Gluten free  Contains nuts  Contains alcohol  Contains pork  Sustainably sourced seafood

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person.

The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

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.

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.

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## CHEF SEASONAL SPECIAL 時令精選

<p><b>🍷 LASAGNE AL RAGOUT 280</b> Homemade spinach pasta sheet, Béchamel sauce, Bolognese ragout 焗肉醬千層菠菜麵</p>	<p><b>🌱 ASPARAGI GRATINATI 240</b> Grated white asparagus, nutmeg Mornay sauce, 36 months Parmigiano 焗白蘆筍絲配肉豆蔻醬及36個月帕馬森芝士</p>
<p><b>COTOLETTA BOLOGNESE 580</b> Deep fried veal cutlet, Parma ham, Parmigiano, white asparagus, potato puree 炸牛仔扒·帕爾馬火腿·帕馬森芝士·白蘆筍·薯蓉</p>	<p><b>🌱 TAGLIATELLE ALL'ORO NERO 780 (To share)</b> Homemade egg tagliatelle prepared tableside in a truffle cheese wheel 自家製蛋麵配黑松露芝士(分享用)</p>

## SECONDI 主菜

<p><b>🐟 BRANZINO IN CROSTA 560</b> Herb-crusted seabass, white asparagus, green peas, lemon sauce 脆烤香草鱸魚配白蘆筍</p>	<p><b>🐟 MERLUZZO IN GUAZZETTO 850</b> Seared black cod, shrimp and clam "guazzetto", cherry tomatoes, basil 香煎黑鱈魚配意大利海鮮汁</p>
<p><b>🌱🍷 LOMBO DI AGNELLO 460</b> Roasted lamb loin, artichokes, black garlic emulsion, mint 烤羊柳配雅枝竹·黑蒜醬·薄荷</p>	<p><b>🍷 BISTECCA ALLA FIORENTINA 1380</b> Grilled 1kg dry aged Italian marbled beef porterhouse (Allow 30-min cooking time) 意大利乾式熟成T骨牛扒(約1公斤·需時30分鐘製作)</p>
<p><b>🍷🌱 TAGLIATA DI WAGYU 640</b> Grilled Wagyu sirloin, eggplant parmigiana, chocolate jus 燒和牛西冷牛扒</p>	<p><b>🍷🌱 POLLO IN PENTOLA D'ARGILLA 820</b> Claypot baked chicken, morel mushrooms, pearl onions, potatoes (Limited availability) 瓦煲焗雞配羊肚菌·珍珠洋蔥·薯仔(限定供應)</p>

Signature Claypot Baked Chicken to takeaway available on E-shop 

## CONTORNI 配菜 | 90 EACH 每款

<p><b>🍷 BROCCOLINI SALTATI</b> Sautéed broccolini, garlic oil, chilli 蒜香辣椒炒西蘭花苗</p>	<p><b>🌱 ASPARAGI ALLA GRIGLIA</b> Grilled green asparagus, lemon zest 烤蘆筍配檸檬皮</p>
<p><b>🍷 PATATE AL FORNO</b> Roasted potatoes, fresh herbs 香草焗薯仔</p>	<p><b>🍷 ZUCCHINE ALLA SCAPECE</b> Deep fried zucchini, mint, white balsamic 炸青瓜配薄荷意式白醋汁</p>

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## CHEF'S SEASONAL MENU 廚師精選時令菜單

5 Course Set 1088 per person | 五道菜 每位1088  
For the entire table only 全枱適用

4 glass wine pairing 580 per person  
餐酒配搭(四杯) 每位580  
Alcohol-free pairing 380 per person  
無酒精餐飲配搭 每位380

## COMPANATICO 分享小食 To Share 分享

- 🌱 MOZZARELLA, POMODORI, BASILICO** 水牛芝士配番茄及羅勒  
Artisanal buffalo mozzarella, panzanella emulsion, roasted cherry tomatoes, basil
- 🍷🌱 CAPOCOLLO E MELONE** 意式風乾火腿配哈密瓜  
Artisanal Capocollo ham from Martina Franca and Italian cantaloupe melon
- 🍷🌱 ALICI MARINATE ALL'AMALFITANA** 醃製橄欖·雅枝竹及小甜椒  
Marinated anchovies, chilli, mint, lemon

## ANTIPASTI 前菜

- 🐟🌱 CRUDO DI CAPESANTE** 檸檬汁帶子他他配烤蘆筍·刁草  
Scallop tartare, grilled green asparagus, lemon emulsion, dill

## PRIMI PIATTI 第一道主菜

- 🍷🌱 LINGUINA GAMBERI, ALICI, NDUJA** 西西里紅蝦扁意大利麵  
Artisanal linguine, red prawns crudo, anchovy butter, Nduja

## SECONDI PIATTI 第二道主菜

- 🍷🌱 TAGLIATA DI WAGYU** 燒和牛西冷牛扒配芝士焗千層茄子·朱古力肉汁  
Grilled Wagyu sirloin, eggplant parmigiana, chocolate jus

## DOLCI 甜品

- 🍷🌱 TIRAMISÙ ALL'AMARETTO** 意大利芝士餅  
Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor
- 🍷 CAFFÈ E FRIVOLEZZE** 咖啡或茶配精緻甜點  
Coffee or tea and petit fours

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