



GRAND | HYATT™
HONG KONG

COCKTAILS

GIANCARLO MANCINO BELLINI

Sparkling Moscato wine, natural peach pulp
110

SPRITZ AL BERGAMOTTO

Carbonated slow juiced bergamot, bergamot zest water,
homemade bergamot liquor
Minimal waste cocktail with no added sugar
140

QUASI UN DAIQUIRI

Bacardi Rum, cured strawberry, two year aged lemon, lime
130

L'APERITIVO

Grissini homemade balsamic vinegar, grapefruit juice,
Campari, smoked sea salt, Mosnel Franciacorta Brut Rosé
140

MARTINI SPORCO

Truffle olive oil fat washed Ginepraio Dry Gin, olive brine
140

BLOODY MARIA

Salted lemon vodka, piennolo tomato, squid ink, black pepper, fresh chilli
130

BARISTA NEGRONI

Hendricks Gin infused with roasted Italian coffee, Campari,
Antica Formula Carpano Vermouth
135

CUPPACHOCOSPRESSOTINI

Rum infused with 85% dark Belgian chocolate, Baileys,
espresso coffee, Frangelico, Tia Maria
130

NON-ALCOHOLIC DRINKS

80

GASSOSA AL BERGAMOTTO

Carbonated slow juiced bergamot, bergamot zest water
Minimal waste cocktail with no added sugar

LIMONATA SICILIANA SALATA

Homemade salted Sicilian lemonade, smoked cloves, soda

BASILICO

Basil soda, monkfruit syrup

GIANCARLO MANCINO BELLINO

Moscato grape juice, white peach pulp

ITALIAN MICROBREWERY CRAFT BEER

BAV ARA MISS P PILSNER 330ml

80

BAV SO NA FURIA SCOTCH ALE 330ml

80

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.

ANTIPASTI DALLA DISPENSA

- Prosciutto di Parma 24 months aged 180
Mortadella di Mangalica 160
Culatello di Zibello DOP 210
Capocollo di Martina Franca 170
Oysters with pickled turnip leaf 85 per piece
Marinated Anchovies all'amalfitana 95
Baby "papaccelle" peppers stuffed with tuna 75
Marinated green olives with citrus and rosemary 65
Chef's selection of Italian artisanal cheese 220

ANTIPASTI

- POLPO MARINATO
Marinated octopus, potatoes, lime mayonnaise, celery, nasturtium
290
- CARPACCIO DI RICCIOLA
Yellowtail carpaccio, chicory puntarelle, anchovy colatura, orange
260
- INSALATA DI CARCIOFI E BURRATA
Burrata from Andria, artichokes, sundried tomatoes, basil
250
- BRESAOLA DI BUFALA, FINOCCHIO, SALSA VERDE
Buffalo bresaola, fennel, green sauce
240
- BATTUTA DI MANZO
Beef tartare, buffalo yogurt, Oscietra caviar, chicken consommé jelly
360

PASTA

- PAPPARDELLE ALLO ZAFFERANO E RAGOUT DI CINGHIALE
Homemade saffron pappardelle, wild boar ragout, rapini leaf
280
- TRENETTE AL NERO, SEPIE E VONGOLE
Homemade squid ink trenette, clams, cuttlefish, yellow tomato, parsley
310
- CHITARRA AL GRANO SARACENO, RICCI DI MARE, BERGAMOTTO
Homemade buckwheat pasta, sea urchin, bergamot
450
- SPAGHETTI ALL' ASTICE
Spaghetti, Atlantic lobster, piennolo tomato, basil
390
- TORTELLI DI MELANZANE, MOZZARELLA, SALSA DI CILIEGINO, MAGGIORANA
Eggplant tortelli, liquid mozzarella, cherry tomato sauce, marjoram leaves
270

TO SHARE

- CANDELE ALLA GENOVESE
Broken candele pasta, braised Montoro onion, beef ribs, parmesan
620
(Additional black truffle 280)
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PESCE

TRIGLIA CROCCANTE, BROCCOLINI, SEDANO RAPA E MANDARINO
Deep fried red mullet, broccolini, celeriac, tangerine sauce
460

ORATA ROSSA, CAVOLFIORE, AGLIO NERO, BOTTARGA
Pan fried red seabream, cauliflower, black garlic, bottarga
590

TO SHARE

BACCALÀ AL LIMONE
Braised codfish, lemon glaze, mussels, capers, roasted bell pepper
850

CARNE

MAIALE E MELE
Roasted pork tenderloin, apple purée, Swiss chard, red wine reduction
410

BRASATO DI WAGYU, ZUCCA, CIPOLLA DI TOPEA, CARDONCELLI
Braised Wagyu short rib, pumpkin, pickled Tropea onion, cardoncelli mushrooms
580

TO SHARE

POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA
Roman clay pot baked chicken, morel mushrooms, potatoes
720
(Additional black truffle 280)

DOLCI

TIRAMISÙ ALL'AMARETTO
Espresso coffee, ladyfinger biscuit, mascarpone, amaretto
120

COPPA AL LIMONE
Lemon confit, limoncello custard, lemon foam
lemon ice cream, lemon shortbread
120

MILLEFOGLIE RICOTTA, PERE, MANDORLE
Whipped buffalo ricotta, puff pastry, pear, roasted almonds
130

SEMIFREDDO DI PASTIERA
Orange blossom semifreddo, cinnamon tuile, orange sauce, vanilla ice cream
110

I SORBETTI E GELATI
❖ Moscato ❖ Lemon
❖ Chocolate ❖ Pistachio ❖ Hazelnut ❖ Vanilla ❖ Yogurt
60 per scoop

Our ice creams and sorbets are homemade daily with natural ingredients and
without using food additives

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