



GRAND | HYATT™  
HONG KONG

## COCKTAILS

### GIANCARLO MANCINO BELLINI

Sparkling Moscato wine, natural peach pulp  
120

### BLOOD ORANGE ARANCIATA

Carbonated slow juiced blood orange, blood orange zest water,  
homemade blood orange 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

90

### BLOOD ORANGE ARANCIATA

Carbonated slow juiced blood orange, blood orange zest water  
*Minimal waste cocktail with no added sugar*

### LIMONATA SICILIANA SALATA

Homemade salted Sicilian lemonade, smoked cloves, soda

### TÈ BARRICATO ALL' IBISCO

Barrel aged cold brew infused hibiscus, puer tea

### 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
- Finocchiona Toscana 160
- Culatello di Zibello DOP 210
- Capocollo di Martina Franca 160
- Oysters with pickled turnip leaf 85 per piece
- Marinated Anchovies all'amalfitana 95
- Pickled shrimps with capers 75
- Marinated green olives with citrus and rosemary 65
- Chef's selection of Italian artisanal cheese 220

## ANTIPASTI

- SEPIE, RUCOLA, MANDORLE, FAGIOLINI  
Grilled cuttlefish, rocket leaves, almond cream, string beans  
290
- BATTUTA DI MANZO  
Beef tartare, buffalo yogurt, Oscietra caviar, chicken consommé jelly  
360
- CARPACCIO DI RICCIOLA  
Yellowtail carpaccio, chicory puntarelle, anchovy colatura, orange  
260
- BURRATA, POMODORI, BASILICO  
Burrata from Andria, panzanella emulsion, roasted cherry tomatoes, basil  
250
- BRESAOLA DI BUFALO  
Buffalo bresaola, green asparagus, parmesan  
240

## PASTA

- PAPPARDELLE ALLO ZAFFERANO E RAGOUT DI CINGHIALE  
Homemade saffron pappardelle, wild boar ragout, rapini leaf  
280
- TRENETTE AL NERO, CALAMARETTI E VONGOLE  
Homemade squid ink trenette, baby squid, yellow tomato, clams  
310
- BOTTONI DI RICOTTA E CARCIOFI, BURRO DI BUFALA, SALICORNIA  
Homemade ricotta stuffed bottoni, artichoke, buffalo milk butter, sea asparagus  
270
- SPAGHETTI ALL' ASTICE  
Spaghetti, Atlantic lobster, piennolo tomato, basil  
390

## TO SHARE

- CANDELE ALLA GENOVESE  
Broken candele pasta, braised Montoro onion, beef cheeks,  
24 month aged parmesan  
620

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.

## PESCE

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

ROMBO IN CROSTA, PISELLI, PEPERONE CRUSCO  
Mediterranean herb crusted turbot, green peas, crusco pepper, agretti  
650

### TO SHARE

BACCALÀ AL LIMONE  
Braised codfish, lemon glaze, mussels, capers, broccolini  
850

## CARNE

LOMBO DI AGNELLO, TACCOLE, CAROTE, MENTA  
Roasted lamb loin, snow peas, roasted carrots, mint pesto  
450

DIAFRAMMA ALLA GRIGLIA, ASPARAGI BIANCHI, CIPOLLA DI TROPEA  
Grilled Mayura Hanger steak, white asparagus, pickled tropea onion, sweet potato  
630

### TO SHARE

POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA  
Roman clay pot baked chicken, morel mushrooms, potatoes  
720

## 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 BANANA E FRAGOLE  
Banana cream, puff pastry, pickled strawberries, salted caramel ice cream  
130

SEMIFREDDO AL CROCCANTINO  
Hazelnut praline semifreddo, vanilla cream, candied orange  
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

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.