



GRAND | HYATT™
HONG KONG

COCKTAILS

L'APERITIVO

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

MARTINI SPORCO

Olive oil fatwashed gin, olive brine, truffle oil garnish
160

PESCHE CAMELLATE

Caramelised Italian peach,
Cavalleri Franciacorta Brut Blanc de blancs
150

CHERRY NEGRONI SBAGLIATO

Gin infused with cucumber, homemade amerena cherry liquor,
Campari, prosecco
160

MANDORLE SOUR

Homemade almond liqueur, lemon cordial, methyl cellulose
160

QUASI UN DAIQUIRI

Bacardi Rum, cured strawberry pickle, two year aged lemon salt, lime
140

CUPPACHOCOSPRESSOTINI

Rum infused with 85% dark Belgian chocolate, Baileys,
espresso coffee, Frangelico, Tia Maria
150

NON-ALCOHOLIC DRINKS

CREMA LIQOURE ALLE MANDORLE

Caramelize Italian peach, homemade crème de noyaux, soda
110

LIMONATA SICILIANA SALATA

Homemade salted Sicilian lemonade, smoked cloves, soda
110

VERDURE

Zucchini, frigitelli pepper, yellow datterino
110

ITALIAN MICROBREWERY CRAFT BEER

98

BIANCA LANCIA BLANCHE

Orange, lemon, coriander and tumeric, 330ml

ISABELLA GLUTEN FREE BEER

Biscuit, white fruit and creamy, 330ml

BASTOLA IMPERIAL RED ALE

Caramel, toffee, dried fruit and spices, 330ml

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.

ANTIPASTI DALLA DISPENSA

24 months aged Prosciutto di Parma 180

Salame Felino DOP 160

Culatello di Zibello DOP 210

Capocollo di Martina Franca 160

Oysters with pickled turnip leaf 85 each

Marinated Anchovies all amalfitana 95

Ricotta stuffed baby peppers 65

Marinated green olives with citrus and rosemary 65

Chef's selection of Italian artisanal cheese 220

ANTIPASTI

INSALATA DI SEPPIA

Grilled cuttlefish, rocket leaves, almond cream, mushroom crumble
290

BATTUTA DI MANZO

Beef tartare, buffalo milk yogurt, Oscietra caviar, chicken consommé jelly
360

CARPACCIO DI RICCIOLA

Yellowtail carpaccio, eggplant, anchovy colatura, lemon balm
280

BURRATA, POMODORI, BASILICO

Burrata from Andria, panzanella emulsion, roasted cherry tomatoes, basil
250

VITELLO TONNATO

Roasted milk fed veal, tuna sauce, caper leaf
260

GAMBERI MARINATI, PERCOCHE, PROSECCO

Marinated shrimp, Italian yellow peach, prosecco gel, orange
270

PASTA

PAPPADELLE ALLO ZAFFERANO E RAGOUT DI CINGHIALE

Homemade saffron pappardelle, wild boar ragout, rapini leaf
280

TRENETTE AL NERO, CALAMARETTI E FRIGGITELLI

Homemade squid ink trenette, baby squid, friggittelli peppers, yellow datterino
290

BOTTONI DI BUFALA, ZUCCHINE, MENTA

Buffalo ricotta and mozzarella stuffed bottoni, zucchini, mint
260

SPAGHETTI ALL' ASTICE

Spaghetti, Atlantic lobster, piennolo tomato, basil
390

TO SHARE

CANDELE ALLA GENOVESE

Broken candele pasta, braised Montoro onion, beef short rib,
24 months aged parmesan
620

 Sustainably sourced seafood

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PESCE

BRANZINO, CANNELLINI, SEDANO

Pan fried Mediterranean seabass, cannellini bean sauce, celery
450

 ROMBO IN CROSTA, ZUCCHINE, AGLIO NERO

Mediterranean herb crusted turbot, zucchini, black garlic
650

TO SHARE

 MORO AL LIMONE

Braised toothfish, lemon glaze, mussels, capers, broccolini
850

CARNE

LOMBO DI AGNELLO, FAGIOLINI, CAROTE

Roasted lamb loin, string beans, bitter carrot emulsion
450

BAVETTA DI WAGYU, GRANTURCO BIETOLA

Grilled Wagyu flank steak, corn, Swiss chard, pickled Tropea onion
640

TO SHARE

POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA

Roman clay pot baked chicken, morel mushrooms, potatoes,
pearl onion, parma ham
(Limited availability)
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 PISTACCHIO E CILIEGIA

Caramelised puff pastry, Bronté pistachio cream, sautéed cherries, kirsch sorbet
140

SEMIFREDDO AL CROCCANTINO

Hazelnut praline semifreddo, vanilla cream, candied orange
110


I SORBETTI E GELATI

❖ Moscato ❖ Lemon ❖ Cherry

❖ Chocolate ❖ Pistachio ❖ Hazelnut ❖ Vanilla

60 per scoop

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

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