



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 liqueur,
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

Caramelised Italian peach, homemade crème de noyaux, soda
110

LIMONATA SICILIANA SALATA

Homemade salted Sicilian lemonade, smoked cloves, soda
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

  Capocollo di Martina Franca 160

  Culatello di Zibello DOP 210

  Schiacciata di Sorano 170

  Marinated green olives with citrus and rosemary 65

 Marinated anchovies all' Amalfitana 95

  Ricotta stuffed baby peppers 65

 Pickled oysters with green apple 85 each

Chef's selection of Italian artisanal cheese 220

ANTIPASTI

   FUNGHI, MANDORLE, MELOGRANO

King oyster mushroom, Sicilian almond cream, pomegranate, dill
240

 BURRATA, POMODORI, BASILICO

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

 CARPACCIO DI RICCIOLA

Smoked yellowtail carpaccio, chicory puntarelle, anchovy colatura, lemon balm
280

  INSALATA DI GAMBERI

Marinated shrimp, artichoke, orange dressing
270

  VITELLO TONNATO

Roasted milk fed veal, tuna sauce, caper leaf
260

  BATTUTA DI MANZO

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

PASTA

 BOTTONI DI BUFALA, ZUCCHINE, MENTA

Buffalo ricotta and mozzarella stuffed bottoni, zucchini, mint
260

 RISOTTO AL TOPINAMBUR, GALLINACCI, ASPARAGI

Carnaroli rice, Jerusalem artichoke, chanterelle mushroom, green asparagus
270

  SPAGHETTI ALL' ASTICE

Spaghetti, Atlantic lobster, piennolo tomato, basil
390

TRENETTE AL NERO, RICCI, CITRONELLA

Homemade squid ink trenette, sea urchin, lemongrass sauce
450

  PAPPARDELLE ALLO ZAFFERANO E RAGOUT DI CINGHIALE

Homemade saffron pappardelle, wild boar ragout, rapini leaf
280

TO SHARE

 CANDELE ALLA GENOVESE


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

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PESCE

  BRANZINO, CANNELLINI, SEDANO
Pan fried Mediterranean seabass, cannellini bean sauce, celery
480


 ROMBO IN CROSTA, ZUCCHINE, AGLIO NERO
Mediterranean herb crusted turbot, zucchini, black garlic
650

TO SHARE

  MORO AL LIMONE
Braised tooth fish, lemon glaze, mussels, capers, broccolini
850

CARNE

 BRASATO DI WAGYU
Braised wagyu short rib, saffron celeriac purée, romanesco,
pickled Tropea onion
580


 LOMBO DI AGNELLO, FAGIOLINI, CAROTE
Roasted lamb loin, string bean, bitter carrot emulsion
450


TO SHARE

   POLLO PIEMONTESE COTTO IN PENTOLA D' ARGILLA
Roman clay pot baked chicken, morel mushroom, potato,
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

 SFOGLIATELLA AL FRUTTI DI BOSCO E PISTACCHIO
Traditional Neapolitan pastry, pistachio cream, mixed berry coulis
140

 MILLEFOGLIE CASTAGNE E PERE
Caramelised puff pastry, chestnut cream, sautéed pear, chocolate sorbet
140

SORBETTI E GELATI

  Moscato  Lemon
 Chocolate  Pistachio  Hazelnut  Vanilla
60 per scoop

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

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

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