



GRAND | HYATT™
HONG KONG

COCKTAILS

L'APERITIVO

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

MARTINI SPORCO

Olive oil fatwashed gin, olive brine, truffle oil
160

BATTUTO

Slow juiced celeriac, chive infused vodka,
fermented Amalfi lemon cordial, salted carrot foam
160

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

CUPPACHOCOPRESSOTINI

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

NON-ALCOHOLIC DRINKS

110

LIMONATA SICILIANA SALATA

Homemade salted Sicilian lemonade, mint, chilli soda

BATTUTO

Slow juiced celeriac, fermented Amalfi lemon cordial,
salted carrot foam

ITALIAN MICROBREWERY CRAFT BEER

98

BIANCA LANCIA BLANCHE

Orange, lemon, coriander, turmeric, 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 month aged Prosciutto di Parma 180
-   Capocollo di Martina Franca 160
-   Culatello di Zibello DOP 210
-   Soppresata Calabrese 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








-    ASPARAGI, MANDORLE, FRAGOLE
Green asparagus, Sicilian almond cream, pickled strawberry
250
-  BURRATA, POMODORI, BASILICO
Burrata from Andria, panzanella emulsion, roasted cherry tomato, basil
270
-   CARPACCIO DI RICCIOLA
Smoked yellowtail carpaccio, chicory puntarelle, anchovy colatura, lemon balm
310
-   INSALATA DI GAMBERI
Marinated shrimp, fennel, orange dressing, nasturtium
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
380

PASTA

-  BOTTONI DI BUFALA, CARCIOFI, MENTA
Buffalo ricotta and mozzarella stuffed bottoni, artichoke, mint
280
-    RISOTTO AL TOPINAMBUR, SALICORNIA, NOCCIOLA
Carnaroli rice, Jerusalem artichoke, sea asparagus, hazelnut
270
-   SPAGHETTI ALL' ASTICE
Spaghetti, Atlantic lobster, piennolo tomato, basil
390
- TRENETTE AL NERO, RICCI, CITRONELLA
Homemade squid ink trenette, sea urchin, lemongrass sauce
460
-   PAPPARDELLE ALLO ZAFFERANO, 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

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

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PESCE



  BRANZINO, CANNELLINI, SEDANO
Pan fried Mediterranean Seabass, cannellini bean sauce, celery
540

TO SHARE

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

CARNE




  TRICORNO DI WAGYU
Grilled Wagyu top blade, cardoncelli mushroom, roasted pumpkin,
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)
780

DOLCI

   TIRAMISÙ ALL' AMARETTO
Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liqueur
120

  BABA' AL LIMONE
Homemade babà, limoncello, lemon sauce
120

  MILLEFOGLIE ALL'AMARENA
Puff pastry, Madagascar vanilla, Italian chantilly, amarena cherry
130

 PANNACOTTA AL PISTACCHIO
Sicilian pistachio pannacotta, mandarin gel, lingua di gatto biscuit
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

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