



GRAND | HYATT™  
HONG KONG

## COCKTAILS

### BALSAMIC SBAGLIATO

Homemade balsamic vinegar, Mancino Vermouth, Campari, Prosecco

### DESMOTINI

Handcrafted Bergamotto, Ginepraio Gin, Mancino Vermouth

### LO.RO

Disaronno Amaretto, Vecchia Romagna, pineapple juice, methyl cellulose

### SAMBUCO FIZZ

St. Germain, Homemade Jasmine Gin, lemon cordial, heavy cream, soda

### QUASI UN DAIQUIRI

Bacardi Rum, homemade strawberry puree, two years aged lemon salt, lime

### CAFFE AL LIMONE

Homemade Limoncello, Tia Maria, Espresso coffee

### GRAPPARITA

Marzadro Grappa, homemade Limoncello, lime cordial  
160

## THE CLASSIC

Aperol Spritz

Negroni

Gin & Tonic

150

## NON-ALCOHOLIC DRINKS

### LIMONATA SICILIANA SALATA

Homemade salted Sicilian lemonade, mint, soda

### FRUTTI DI BOSCO

Mountain Berry tea infused with mint, lemon cordial

### CARAMELLA

House blend tea, caramel, citrus cordial

110

## ITALIAN CRAFT BEER - BIRRA FLEA

### "ISABELLA" - GLUTEN FREE

Biscuit, white fruit and creamy, 330ml

### "BASTOLA" - IMPERIAL RED ALE

Caramel, toffee, dried fruit and spices, 330ml

98

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person.  
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.

## WHITE TRUFFLE DINNER SPECIAL

As summer transitions to autumn, truffle hunters and their loyal dogs seek the rare white truffle, prized for its unique flavor shaped by nature. Our kitchen upholds this tradition with homemade tagliolini pasta, showcasing the delicate balance of nature and the expertise of truffle hunters.

## TAGLIOLINI AL TARTUFO BIANCO

Homemade egg tagliolini, artisanal butter, Italian white truffle  
820

## SOMMELIER SELECTION BY THE GLASS

LUIGI ODDERO, Barolo "Vigna Rionda" 2000  
550

PELISSERO, Barbaresco 2000  
320

LA PODERINA, Brunello di Montalcino "Poggio Banale" 1997  
430

## ANTIPASTI DALLA DISPENSA

-   Soppressata Calabrese 170
-   Mortadella al tartufo 170
-   Culatello di Zibello DOP 210
-    Capocollo di Martina Franca 160
-  Pickled oysters with green apple 85 per piece
-  Marinated anchovy "all' Amalfitana" 85
-   Ricotta stuffed baby peppers 75
-  Chef's selection of Italian artisanal cheese 220
-   Marinated green olives with citrus and rosemary 75

## 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, grilled eggplant, anchovy colatura, lemon balm  
310
-  CRUDO DI GAMBERI BLU  
New Caledonia raw blue prawn, buffalo mozzarella, Taggiasca olive, orange  
330
-   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

  **RISO AL POMODORO, MELANZANA, MAGGIORANA**

Carnaroli rice, Sicilian tomato sauce, smoked eggplant, marjoram  
270

  **SPAGHETTI ALL' ASTICE**

Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil  
390

 **TRENETTE AL NERO, VONGOLE, ZUCCHINE**

Homemade squid ink trenette, clam, zucchini emulsion  
310

  **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

## SECONDI

  **LOMBATA ALLA GRIGLIA**

Grilled M5 Wagyu sirloin, sweet potato, green asparagus,  
pickled Tropea onion  
(200g)  
580

  **BRANZINO IN PADELLA**

Pan fried Mediterranean seabass, cannellini bean pureé, celery  
540

  **LOMBO DI AGNELLO**

Roasted lamb loin, bitter carrot emulsion, string bean  
450

## TO SHARE

  **POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA**

Roman clay pot baked chicken, morel mushroom, potato, pearl onion  
(Limited availability)  
780

   **MORO AL LIMONE**

Braised Patagonian toothfish, lemon glaze, mussel, capers, broccolini  
850

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

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