



GRAND | HYATT™  
HONG KONG

## COCKTAILS

### BALSAMIC SBAGLIATO

Homemade balsamic vinegar, Mancino, Campari, Prosecco

### CAFFE AL LIMONE

Homemade Limoncello, Tia Maria, Espresso coffee

### DIRTY NEGRONI

Olive Oil washed Gin, Antica Formula, Campari, olive saline

### LO.RO

Disaronno Amaretto, Vecchia Romagna, pineapple juice, methyl cellulose

### NOCCI O RENA

Bacardi Rum, Frangelico, amarena cherry syrup, lemon juice

### PUNCH ALLA CANNELLA

Sweet spice infuse Bourbon, honey, ginger beer

160

## ITALIAN GIN SELECTION

MALFY "Con Arancia"

MALFY "Con Limone"

Choice of Fever tree tonic or soda

130

## VENETIAN CRAFT BEER (330ml)

"MISS P" - PILSNER

Crisp, refreshing and delicate

"STRIKE" - IPA

Rich, mellow and tart

"FURIA" - SCOTCH ALE

Robust, toasted hazelnuts and caramel

98

## ALCOHOL-FREE

LIMONATA SICILIANA SALATA

Homemade salted Sicilian lemonade, soda

GIN TONIC ZERO

Sabatini 0.0, Fever tree tonic, rosemary

AMARO ITALIANO

Venti Amaro Analcolico, Mandarinata, lemon balm

AMARETTI SPRITZ

Lyre's Amaretti, Cedrata, lemon juice

110

## SICILIAN ARTISAN SODA - CUGINI CARUSO

CEDRATA

Taste similar to lemon, more aromatic, bitter and sweet aftertaste

CHINOTTO

Classic Italian orange soda, slightly bitter, naturally sweetened flavour

GAZZOSA

Unmistakable lemon scent, slightly sweet and sour, and refreshing

MANDARINATA

Delicate palates, refreshing and slightly bitter

75

## GIRO D'ITALIA - CAMPANIA

### SALAME NAPOLETANO

Hand-cut soft Neapolitan salami  
160

### POLPO E PATATE

Slow-cooked octopus, potato salad, dry tomato mayo, Gaeta olive  
280

### CICATIELLO COZZE E FAGIOLI

Homemade semolina pasta, mussel, cannellini bean, parsley  
290



### STINCO AL RAGOUT

Beef shank braised in tomato ragout, eggplant, mozzarella, basil  
420

### PASTIERA NAPOLETANA

Shortbread, cooked wheat, orange blossom, cinnamon  
130

## ANTIPASTI DALLA DISPENSA

  Parma ham 24 months age  
190


  Culatello di Zibello DOP  
220


   Capocollo di Martina Franca  
170

  Salame Ventricina  
180

  Marinated green olives with citrus and rosemary  
80

 Marinated anchovy "all' Amalfitana"  
90

 Pickled king oyster mushroom  
80

 Poached oyster, green apple, lemon dressing  
90 per piece

 Chef's selection of Italian artisanal cheese  
230

## ANTIPASTI

### CARPACCIO DI BARBABIETOLE

Salt baked beetroot, sea asparagus, mustard citronette  
250

### MOZZARELLA, POMODORI, BASILICO

Artisanal mozzarella, panzanella emulsion, roasted cherry tomato, basil  
280

### CRUDO DI GAMBERI BLU

New Caledonia raw blue prawns, burrata from Andria, Taggiasca olive  
340

### VITELLO TONNATO

Roasted milk fed veal, tuna sauce, caper leaf  
270

### INSALATA DI SEPPIA

Grilled cuttlefish string, Sicilian almond cream, rocket leaf, lemon emulsion  
290

### BATTUTA DI MANZO

Beef tartare, buffalo milk yogurt, Oscietra caviar, chicken consommé jelly  
380

## PASTA

### SPAGHETTI ALL' ASTICE

Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil  
410

### SCIALATELLI AI FUNGHI, RUCOLA, POMODORINI

Homemade scialatelli, seasonal mushroom, rocket leaf emulsion, confit tomato  
280

### RISOTTO ALLO ZAFFERANO E RAGOUT DI CINGHIALE

Carnaroli rice, saffron, wild boar ragout, rosemary oil  
310

### GNOCCHI DI SPINACI, CALAMARO, PROVOLA

Homemade spinach gnocchi, sautéed squid, smoked provola emulsion, lemon  
330

### BOTTONI DI BUFALA, CARCIOFI, MENTA

Buffalo ricotta and mozzarella stuffed bottoni, artichoke, mint  
290

## TO SHARE

### CANDELE ALLA GENOVESE

Broken candele pasta, braised Montoro onion, beef short rib,  
36 month aged Parmigiano  
(Add black truffle 380)  
640

## SECONDI

### BRASATO DI WAGYU

Braised Wagyu short rib, crispy polenta, pickled Tropea onion,  
Cardoncelli mushroom  
600

### FILETTO DI MAIALE

Roasted pork tenderloin, celeriac puree, tangerine reduction, Swiss chard  
430

### BRANZINO IN PADELLA

Pan fried Mediterranean seabass, cannellini bean puree, celery  
560

### MERLUZZO IN GUAZZETTO

Seared cod, prawn and clam "guazzetto", cherry tomato, basil  
490

## TO SHARE

### POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA

Roman clay pot baked chicken, morel mushroom, potato, pearl onion  
(Limited availability)  
820

### MORO AL LIMONE

Braised Patagonian toothfish, lemon glaze, mussel, capers, broccolini  
920

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

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.

## CHEF'S SEASONAL MENU

5 course set 1,080 per person  
For the entire table only

5 glasses wine pairing 680 per person  
3 glasses wine pairing 380 per person

### COMPANATICO

To enjoy with our freshly baked Grissini

 SALAME VENTRICINA

Artisanal spicy salami from Abruzzo

 MOZZARELLA, POMODORI, BASILICO

Artisanal mozzarella, panzanella emulsion, roasted cherry tomato, basil

 ALICI MARINATE ALL' AMALFITANA

Marinated anchovy, lemon, mint, chilli

*FRANZ HAAS, "Pas Dose" - Sudtiroi, Trentino-Alto Adige 2019*

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   INSALATA DI SEPPIA

Grilled cuttlefish string, Sicilian almond cream, rocket leaf, lemon emulsion  
Add 10g caviar  
(Additional 180)

*PLANETA, "Eruzione 1614" - Sicilia 2019*

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  SPAGHETTI ALL'ASTICE

Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil

*PIO CESARE, "Piodilei" - Langhe, Piemonte 2022*

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  BRASATO DI WAGYU

Braised Wagyu short rib, crispy polenta, pickled Tropea onion, cardoncelli mushroom  
Add black truffle  
(Additional 380)

*AGRIPUNICA, "Barrua" - Sardegna 2018*

*STEFANO AMERIGHI - Cortona, Toscana 2019*

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   TIRAMISÙ ALL'AMARETTO

Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor

*BAGLIO BAIATA ALAGNA - Marsala Superiore S.O.M., Sicilia NV*

CAFFÉ E FRIVOLEZZE

Coffee or tea and petit fours

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

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