



GRAND | HYATT™  
HONG KONG

## WINES BY THE GLASS

### SPARKLING

Glass

#### VENETO

LE COLTURE, "Fagher",  
Valdobbiadene Prosecco,  
Glera

NV 110

### WHITE

#### BASILICATA

PATERNOSTER, "Vulcanico",  
Falanghina

2022 110

### RED

#### PUGLIA

TENUTE EMERA, "Anima di Primitivo",  
Primitivo di Manduria  
Primitivo

2021 110

## VENETIAN CRAFT BEER (330ml)

#### "MISS P" - PILSNER

*Crisp, refreshing and delicate*

85

#### "STRIKE" - IPA

*Rich, mellow and tart*

85

#### "FURIA" - SCOTCH ALE

*Robust, toasted hazelnuts and caramel*

85

### JUICE

Orange / Watermelon / Grapefruit

80

### ALCOHOL-FREE

#### LIMONATA SICILIANA SALATA

*Homemade salted Sicilian lemonade*

85

#### GIN TONIC ZERO

*Sabatini 0.0, Fever tree tonic, rosemary*

85

#### AMARETTI SPRITZ

*Lyre's Amaretti, Cedrata, lemon juice*

85

#### AMARO ITALIANO

*Venti Amaro Analcolico, Mandarinata, lemon balm*

85

#### CEDRATA

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

75

#### GAZZOSA

*Unmistakable lemon scent, slightly sweet and sour,  
refreshing*

75

#### CHINOTTO

*Classic Italian orange soda, slightly bitter,  
naturally sweetened flavour*

75

2 course set 470  
3 course set 540  
Inclusive of coffee or tea

### COMPANATICO

 OSTRICHE E MELA VERDE  
Poached oyster, green apple, lemon dressing


  PRATAIOLI MARINATI  
Pickled king oyster mushroom, lemon zest

   CAPOCOLLO E MELONE  
Capocollo ham from Martina Franca, cantaloupe melon  
(Additional 85 each)



### ANTIPASTI

  CARPACCIO DI BARBABIETOLE  
Salt baked beetroot, sea asparagus, mustard citronette

 MOZZARELLA, POMODORI, BASILCO  
Artisanal mozzarella, panzanella emulsion, roasted cherry tomato, basil

  VITELLO TONNATO  
Roasted milk fed veal, tuna sauce, caper leaf


   TAGLIATELLE DI SEPPIA  
Grilled cuttlefish string, Sicilian almond cream, rocket leaf, lemon emulsion  
(Additional 50)

  CRUDO DI GAMBERI BLU  
New Caledonia raw blue prawn, burrata from Andria, Taggiasca olive  
(Additional 130)

### PIATTI PRINCIPALI

  SPAGHETTI ALL'ASTICE  
Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil  
(Additional 150)



 BOTTONI DI BUFALA, CARCIOFI, MENTA  
Buffalo ricotta and mozzarella stuffed bottoni, artichoke, mint



 GNOCCHI DI SPINACI, CALAMARO, PROVOLA  
Homemade spinach gnocchi, sautéed squid, smoked provola emulsion, lemon

 SCIALATELLI AI FUNGHI, RUCOLA, POMODORINI  
Homemade scialatelli, seasonal mushroom, rocket leaf emulsion, confit tomato

  BRASATO DI WAGYU  
Braised Wagyu short rib, crispy polenta, pickled Tropea onion, cardoncelli mushroom  
(Additional 90)


  FILETTO DI MAIALE  
Roasted pork tenderloin, celeriac puree, tangerine reduction, Swiss chard

  MERLUZZO IN GUAZZETTO  
Seared cod, prawn and clam "guazzetto", cherry tomato, basil  
(Additional 60)

  BRANZINO, CANNELLINI, SEDANO  
Pan fried Mediterranean seabass, cannellini bean sauce, celery  
(Additional 80)

### DOLCI

   TIRAMISÙ ALL'AMARETTO  
Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor

  BABÀ RUM E PERA  
Homemade babà bread, rum sabayon, sautéed pear, cinnamon

PANNACOTTA AL PISTACCHIO  
Sicilian pistachio panna cotta, strawberry coulis, lingua di gatto biscuit

 SORBETTO AL LIMONE  
Artisanal lemon sorbet

## GIRO D'ITALIA - CAMPANIA

### POLPO E PATATE

Slow-cooked octopus, potato salad, dry tomato mayo, Gaeta olive  
Additional 50

### CICATIELLO COZZE E FAGIOLI

Homemade semolina pasta, mussel, cannellini bean, parsley  
Additional 50

### STINCO AL RAGOUT

Beef shank braised in tomato ragout, eggplant, mozzarella, basil  
Additional 70

### PASTIERA NAPOLETANA

Shortbread, cooked wheat, orange blossom, cinnamon

3 course 780 per person

4 course 980 per person

Inclusive of one glass of red, wine, sparkling, beer or Italian soda

### Sharing starters

#### BATTUTA DI MANZO

Beef tenderloin tartare, buffalo milk yogurt, Oscietra caviar, dill

#### TONNO MARINATO

Marinated big eye tuna, fennel, orange citronette

#### MILLEFOGLIE DI GAMBERI BLU

New Caledonia raw blue prawn, burrata from Andria, panzanella emulsion, basil

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#### SPAGHETTI ALL' ASTICE

Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil

And / Or

#### BRASATO DI WAGYU

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

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#### TIRAMISÙ ALL'AMARETTO

Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor

#### CAFFÉ E FRIVOLEZZE

Coffee or tea and petit fours

 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.