



GRAND | HYATT™
HONG KONG

WINE BY THE GLASS

SPARKLING

LE COLTURE, "Fagher" - Prosecco, Veneto, Glera NV

WHITE

PRODUTTORI VINI MANDURIA, "Alice", Puglia, Verdeca 2024

ROSE

GRACI - Etna Rosato, Sicilia, Nerello Mascalese 2022

RED

TENUTE EMERA - Primitivo di Manduria, Puglia, Primitivo 2021

110

VENETIAN CRAFT BEER - BAV (330ml)

"MISS P" - PILSNER

"STRIKE" - IPA

"FURIA" - SCOTCH ALE

85

ALCOHOL-FREE

GIN TONIC ZERO

Sabatini 0.0, tonic, rosemary

LIMONATA SICILIANA

Homemade salted Sicilian lemonade, soda

SPRITZ ANALCOLICO

Non alcoholic "Aperol Spritz"

85

SICILIAN ARTISAN SODA - CUGINI CARUSO

ARANCIATA

Intensify the scent and taste of Sicilian orange

CEDRATA

Well balanced between cedar and citrus, bitter and sweet aftertaste

CHINOTTO

Classic Italian orange soda, slightly bitter, naturally sweetened flavour

COLA RURALE

Harmonious blend of Sicilian oranges and taste of toasted almonds

GAZZOSA

Unmistakable lemon scent, slightly sweet and sour, refreshing

75

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.

3 course 788 per person

4 course 988 per person

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

Sharing starters

OSTRICHE E MELA VERDE

Poached Gillardeau oyster, green apple, lemon emulsion

CARPACCIO DI PESCE SPADA

Marinated swordfish carpaccio, bergamot, mandarin oil, sea herbs

CRUDO DI GAMBERO BLU

New Caledonia blue prawn tartare, burrata from Andria, Oscietra caviar, dill

  SPAGHETTI ALL' ASTICE

Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil

And / Or

  TAGLIATA DI WAGYU

M5 grilled Wagyu sirloin, confit tomatoes, Parmigiano cream, rocket leaf

And / Or

 TAGLIOLINI AL TARTUFO BIANCO

Homemade egg tagliolini, buffalo butter, 36 month Parmigiano, white truffle
(Additional 388)

No discount applicable

   TIRAMISÙ ALL' AMARETTO

Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor

CAFFÈ E FRIVOLEZZE

Coffee or tea and petit fours

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

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We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.

2 course set 478
Add 2 glasses of wine 178
Inclusive of coffee or tea

ANTIPASTI

-  **CAPOCOLLO E MELONE**

Artisanal Capocollo ham from Martina Franca and Italian cantaloupe
-  **MOZZARELLA, POMODORI, BASILICO**

Artisanal buffalo mozzarella, panzanella emulsion, roasted cherry tomatoes, basil oil
-   **VITELLO TONNATO**


Roasted milk fed veal, tuna sauce, caper leaf
- CARPACCIO DI PESCE SPADA**


Marinated swordfish carpaccio, bergamot, mandarin oil, sea herbs
(Additional 68)
-  **BATTUTA DI MANZO**

Beef tenderloin tartare, buffalo yogurt, Oscietra caviar, chicken consommé jelly
(Additional 158)



PIATTI PRINCIPALI


- CHITARRA COZZE, BROCCOLI, LIMONE**

Homemade pasta, mussels, broccoli emulsion, lemon zest
-  **PAPPARDELLE AL RAGOUT DI CERVO**

Homemade pappardelle, venison ragout, pecorino
-  **RAVIOLI DI BUFALA E FUNGHI**




Homemade buffalo ricotta ravioli, seasonal mushrooms, thyme
- LINGUINE GAMBERI, ALICI E NDUJA**



Artisanal linguine, red prawns, salted anchovy butter, Nduja
(Additional 88)
-   **MERLUZZO IN GUAZZETTO**


Seared black cod, prawn and clam "guazzetto", poached cherry tomato, basil
(Additional 68)
-  **TAGLIATA DI WAGYU**

M5 grilled Wagyu sirloin, confit tomatoes, Parmigiano cream, rocket leaf
(Additional 118)

DOLCI
68


-    **TIRAMISÙ ALL'AMARETTO**


Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor
-   **PANNACOTTA AL PISTACCHIO**


Pistachio pannacotta, mixed berries coulis, E FRUTTI DI BOSCO "Lingua di Gatto" biscuit
-  **CACHI, MELOGRANO, CASTAGNE**


Kaki espuma, pomegranate jelly, chestnut, dark chocolate sorbet

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