



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

VENETIAN CRAFT BEER - BAV (330ml)

"MISS P" - PILSNER

"STRIKE" - IPA

"FURIA" - SCOTCH ALE

98

ALCOHOL-FREE

GIN TONIC ZERO

Sabatini 0.0, tonic, rosemary

LIMONATA SICILIANA

Homemade salted Sicilian lemonade, soda

SPRITZ ANALCOLICO

Non alcoholic "Aperol Spritz"

110

SICILIAN ARTISAN SODA - CUGINI CARUSO

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

SPUMA

Precious aromas of white flowers and elderberry flower

75

All prices are in HK\$ and subject to 10% service charge.

ANTIPASTI DALLA DISPENSA

  ANTIPASTO ALL' ITALIANA

Chef's selection of cold cuts, Parmigiano cheese, pickles
190 per person (min.2)

  40+ month aged S.Daniele ham and Italian cantaloupe melon
240

  PDO Culatello di Zibello
220

  Chef's selection of Italian artisanal cheeses
230

SOTTACETI

 Marinated olives, baby artichoke and ricotta stuffed baby peppers
120

 Poached oyster, green apple, lemon dressing
90 per piece

ANTIPASTI

  BARBABIETOLE AL SALE

Salt baked beetroot, sea asparagus, mustard citronette
250

 MOZZARELLA, POMODORI, BASILICO

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

  VITELLO TONNATO

Roasted milk-fed veal, tuna sauce, caper leaf
270

   TAGLIATELLE DI SEPPIA

Grilled cuttlefish strings, Sicilian almond cream, trout roe, dill
290

 BATTUTA DI MANZO

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

PASTA

  SPAGHETTI ALL' ASTICE

Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil
410

  RISO AL POMODORO, STRACCIATELLA, MELANZANA

Carnaroli rice, cherry tomato sauce, stracciatella cheese, smoked eggplant
280

 GNOCCO DI SPINACI, VONGOLE, LIMONE

Homemade spinach gnocchi, clams, squid, lemon emulsion
330

 SCIALATELLI AI CARCIOFI E BOTTARGA D'UOVO

Homemade semolina pasta, artichokes, cured egg yolk
310

 PAPPARDELLE ALLO ZAFFERANO E RAGOUT D'ANATRA

Homemade saffron pappardelle, duck ragout, aged ricotta cheese
290

TO SHARE

 CANDELE ALLA GENOVESE

Broken candele pasta, braised Montoro onions, beef short rib,
36 month Parmigiano
640

  MEZZI PACCHERI ALLA VODKA E GRANCHIO REALE

Artisanal half paccheri, aurora sauce, vodka, poached king crab
980

SEASONAL SPECIAL

TAGLIOLINI AL TARTUFO BIANCO

Homemade egg tagliolini, buffalo butter, 36 month Parmigiano, white truffle
688

No discount applicable

SECONDI

LOMBATA DI WAGYU

Grilled Wagyu M5 sirloin, green asparagus, purple potatoes, pickled Tropea onion
640

FILETTO DI MAIALE

Slow cooked pork tenderloin, apple puree, Swiss chard, red wine jus
430

MERLUZZO IN GUAZZETTO

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

BRANZINO IN PADELLA

Pan fried Mediterranean seabass, scapece zucchini emulsion, mint
560

TO SHARE

POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA

Roman clay pot baked chicken, morel mushrooms, pearl onions
(Limited availability)
820

BISTECCA ALLA FIORENTINA

Grilled 1 Kg dry-aged Italian marbled beef Porterhouse
(Allow 30 minutes cooking time)
1380

MORO AL LIMONE

Braised Patagonian toothfish, lemon glaze, mussels, capers
920

CONTORNI 90 each

BROCCOLINI SALTATI

Sautéed broccolini, garlic oil, chilli

ASPARAGI ALLA GRIGLIA

Grilled asparagus, lemon zest

PATATE AL FORNO

Roasted potatoes, rosemary

ZUCCHINE ALLA SCAPECE

Deep fried zucchini, mint, white balsamic dressing

 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.

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.

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We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized

CHEF'S SEASONAL MENU

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

4 glass wine pairing 580 per person
Alcohol-free pairing 380 per person

COMPANATICO

To enjoy with our freshly baked Grissini

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

  CAPOCOLLO E MELONE
Capocollo ham from Martina Franca and cantaloupe melon

  MANTECATO DI BACCALÀ
Salted cod fish and potato mousse, black olive dust, lemon zests

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  POLPO E PATATE
Slow-cooked octopus, potato salad, dry tomato mayo, Gaeta olive

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  SPAGHETTI ALL'ASTICE
Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil

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  LOMBATA DI WAGYU
Grilled Wagyu M5 sirloin, green asparagus, purple potatoes, pickled Tropea onions

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

 CAFFÈ E FRIVOLEZZE
Coffee or tea and petit fours

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