



GRAND | HYATT™
HONG KONG

SOMMELIER SEASONAL SPECIAL

SPARKLING

IL BORRO, “Bolle di Borro” Rose Metodo Classico Brut 2018 | 270

WHITE

BARONE RICASOLI, “Torricella” Chardonnay 2023 | 150

RED

SOTTOCAIA, Chianti Classico Magnum 2023 | 220

VENETIAN CRAFT BEER - BAV (330ml) | 98

"MISS P" - PILSNER
"FURIA" - SCOTCH ALE

ALCOHOL-FREE | 110

AMERICA "NO"
Venti “Amaro Analcolico”, Imperdibile “Spritz”
GIN TONIC “ZERO”
Sabatini “0.0”, Imperdibile tonic, rosemary
WHISKEY “DRY”
Lyre's “American Malt”, Fever-Tree ginger beer

ARTISAN SODA - BIOPLOSE | 75

CEDRATA
Well balanced between cedar and citrus, bitter and sweet aftertaste
CHINOTTO
Combination of rhubarb, vanilla with citrus and floral scent
GAZZOSA
Lemon scent, slightly sweet and sour, and refreshing
LIMONATA
Classic style of Sicilian lemonade

-  Plant-based
-  Vegetarian
-  Crustaceans
-  Molluscs
-  Egg
-  Dairy
-  Fish
-  Gluten
-  Peanuts
-  Soy
-  Tree-nuts
-  Signature dishes
-  Sustainably sourced
-  Halal-friendly

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 morclimate friendly practices.
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.

ANTIPASTI 前菜

MOZZARELLA, POMODORI, BASILICO 280	BARBABIETOLE AL SALE 250
   Artisanal buffalo mozzarella, panzanella emulsion, roasted cherry tomato, basil 水牛芝士配番茄及羅勒	 Salt baked beetroots, mustard citronette, sea asparagus 鹽焗紅菜頭沙律
VITELLO TONNATO 270	BATTUTA DI MANZO 380
  Roasted milk-fed veal, tuna sauce, caper leaf 烤牛仔肉配吞拿魚醬	   Beef tenderloin tartare, Oscietra caviar, yogurt, chicken consommé jelly 牛肉他他配魚子醬
CARPACCIO DI TONNO 310	OSTRICHE GILLARDEAU 90
 Bluefin tuna carpaccio, roasted eggplant, tomato dressing, marjoram 藍鰭吞拿生魚片	price per piece Poached oyster, green apple, lemon dressing 水煮Gillardeau生蠔配檸檬蘋果醬(一隻)
S.DANIELE E MELONE 240	SELEZIONE DI FORMAGGI 230
40+ months S.Daniel ham and cantaloupe melon 40個月+風乾火腿配哈蜜瓜	   Chef's selection of Italian cheeses 廚師精選意大利手工芝士

PASTA 意大利麵

SPAGHETTI ALL' ASTICE 410	CAPPELLO MORCHELLE E SEDANO RAPA 280
    Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil 龍蝦意大利麵	    Buffalo ricotta and morel mushrooms cappelli, celeriac sauce, truffle jus 水牛芝士意大利雲吞配羊肚菌
LINGUINA GAMBERI, ALICI, NDUJA 330	RISOTTO ASPARAGI, RICCI, MANDARINO 450
      Artisanal linguine, red prawns crudo, anchovy butter, Nduja 西西里紅蝦扁意大利麵	 Carnaroli rice, green asparagus, sea urchin, mandarin oil 青蘆筍海膽柑橘油意大利飯
PAPPARDELLE AL RAGOUT DI CINGHIALE 290	RIGATONI VODKA E GRANCHIO REALE 380
   Homemade pappardelle, wild boar ragout, rosemary oil 自家至義大利寬扁蛋麵配野豬肉醬，迷迭香油	   Artisanal rigatoni, vodka pink sauce, king crab 伏特加番茄忌廉意大利通心粉配皇帝蟹

 Plant-based  Vegetarian  Crustaceans  Molluscs  Egg  Dairy  Fish

 Gluten  Peanuts  Soy  Tree-nuts  Signature dishes  Sustainably sourced  Halal-friendly

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CHEF SEASONAL SPECIAL 時令精選

GNUDI DI RICOTTA E TRIGLIA 310 ALLA LIVORNESE



Naked ricotta and spinach dumplings,
red mullet sauce
菠菜芝士意大利雲吞・紅鱈魚汁

COTOLETTA BOLOGNESE 580



Deep fried veal cutlet, Parma ham,
Parmigiano, roasted potatoes
炸牛仔扒 帕瑪火腿 帕瑪森芝士 烤薯仔

TAGLIATELLE ALL'ORO NERO 780 (To share)



Homemade egg tagliatelle, "Oro Nero"
truffle cheese, seasonal black truffle
自家製蛋黃寬意大利麵・意大利黑松露芝
士・時令黑松露

SECONDI 主菜

BRANZINO IN CROSTA 560



Herb-crusted seabass, green asparagus,
green peas, lemon sauce
脆烤香草鱸魚配蘆筍 青豆 檸檬醬汁

LOMBO DI AGNELLO 460

Roasted lamb loin, peppers, mint
烤羊柳配甜椒 薄荷

TAGLIATA DI WAGYU 640



Grilled Wagyu sirloin, eggplant
parmigiana, chocolate jus
烤和牛西冷牛扒

MERLUZZO IN GUAZZETTO 490



Seared black cod, shrimp and clam
"guazzetto", cherry tomatoes, basil
香煎黑鱈魚配意大利海鮮汁

SECONDI TO SHARE 分享用主菜

BISTECCA ALLA FIORENTINA 1380

Grilled 1kg dry aged Italian
marbled beef porterhouse
(Allow 30-min cooking time)
意大利乾式熟成T骨牛扒
(約1公斤・需時30分鐘製作)

POLLO IN PENTOLA D'ARGILLA 820



Claypot baked chicken,
morel mushrooms, pearl onions, potatoes
(Limited availability)
瓦煲焗雞配羊肚菌・珍珠洋蔥・薯仔
(限定供應)

Signature Claypot Baked Chicken
to takeaway available on E-shop



CONTORNI 配菜 | 90 EACH 每款

BROCCOLINI SALTATI



Sautéed broccolini, garlic oil, chilli
蒜香辣椒炒西蘭花苗

PATATE AL FORNO



Roasted potatoes, fresh herbs
香草焗薯仔

ASPARAGI ALLA GRIGLIA



Grilled green asparagus, lemon zest
烤蘆筍配檸檬皮

ZUCCHINE ALLA SCAPECE



Deep fried zucchini, mint, white balsamic
炸意瓜配薄荷意式白醋汁



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CHEF'S SEASONAL MENU

廚師精選時令菜單

5 Course Set 1088 per person | 五道菜 每位1088
For the entire table only 全枱適用

4 glass wine pairing 580 per person
餐酒配搭(四杯) 每位580
Alcohol-free pairing 380 per person
無酒精餐飲配搭 每位380

COMPANATICO 小食 To Share 分享

MOZZARELLA, POMODORI, BASILICO 水牛芝士配番茄及羅勒
Artisanal buffalo mozzarella, panzanella emulsion,
roasted cherry tomatoes, basil



CAPOCOLLO E MELONE 意式風乾火腿配哈密瓜
Artisanal Capocollo ham from Martina Franca and
Italian cantaloupe melon

ALICI MARINATE ALL'AMALFITANA 醃製鯷魚, 辣椒, 薄荷, 檸檬
Marinated anchovies, chilli, mint, lemon



ANTIPASTI 前菜

CRUDO DI CAPESANTE 檸檬汁帶子他他配烤蘆筍・刁草
Scallop tartare, grilled green asparagus, lemon emulsion, dill



PRIMI PIATTI 第一道主菜

LINGUINA GAMBERI, ALICI, NDUJA 西西里紅蝦扁意大利麵
Artisanal linguine, red prawns crudo, anchovy butter, Nduja



SECONDI PIATTI 第二道主菜

TAGLIATA DI WAGYU 燒和牛西冷牛扒配芝士焗千層茄子・朱古力肉汁
Grilled Wagyu sirloin, eggplant parmigiana, chocolate jus



DOLCI 甜品

TIRAMISÙ ALL'AMARETTO 意大利芝士餅
Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor



CAFFÈ E FRIVOLEZZE 咖啡或茶配精緻甜點
Coffee or tea and petit fours



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