



GRAND | HYATT™
HONG KONG

WINE BY THE GLASS | 98

SPARKLING

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

WHITE

SANTA BARBARA, "Stefano Antonucci" - Marche 2023
Verdicchio

ROSE

BRUNO ROCCA, "Langhe Rosato" - Piedmont 2023
Nebbiolo

RED

CARPINETO, "Dogajolo" - Toscana 2022
Sangiovese, Caberbet Sauvignon

VENETIAN CRAFT BEER - BAV (330ml) | 85

"MISS P" - PILSNER

"FURIA" - SCOTCH ALE

ALCOHOL-FREE | 98

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



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.

2 Course Set 兩道菜午餐 | 478
Additional wine glass 加配精選紅白酒(杯) | 98
Inclusive of coffee or tea 包含咖啡或茶

ANTIPASTI 前菜

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



VITELLO TONNATO
Roasted milk-fed veal, tuna sauce, caper leaves
烤牛仔肉配吞拿魚醬



CARPACCIO DI TONNO
(Additional 98)
Bluefin tuna carpaccio, roasted eggplant, tomato dressing, marjoram
藍鱈吞拿生魚片 (另加 98)



BATTUTA DI MANZO
(Additional 188)
Beef tenderloin tartare, Oscietra caviar, yogurt, Chicken consommé jelly
牛肉他他配魚子醬 (另加 188)



SECONDI PIATTI 主菜

PAPPADELLE AL RAGOUT DI CINGHIALE
Homemade pappardelle, wild boar ragout, rosemary oil
自家製義大利寬扁蛋麵配野豬肉醬 迷迭香油



CAPPELLO MORCHELLE SEDANO RAPA
Buffalo ricotta and morel mushrooms cappelli, celeriac sauce, truffle jus
水牛芝士意大利雲吞配羊肚菌



RISOTTO ALLO ZAFFERANO E SALSICCIA LUGANEGA
Carnaroli rice, saffron, Luganega sausage, sour butter
意式香腸藏紅花意大利飯



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

LINGUINA GAMBERI, ALICI, NDUJA
(Additional 78)
Artisanal linguine, red prawn crudo, anchovy butter, Nduja
西西里紅蝦扁意大利麵 (另加 78)



MERLUZZO IN GUAZZETTO
(Additional 88)
Seared black cod, shrimp and clams "guazzetto", cherry tomatoes, basil
香煎黑鱈魚配意大利海鮮汁 (另加 88)



DOLCI 甜品 | 68

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



COPPA AL LIMONE
Lemon espuma, torched meringue, shortbread crumble
檸檬蛋白餅



PANNA COTTA AL THÈ NERO E PESCA
Black tea panna cotta, peach compote, lemon balm
紅茶奶凍配蜜桃醬



GELATI E SORBETTI
Selection of artisanal ice creams and sorbets (2 scoops)
雪糕及雪葩



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

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Antipasti | Primi Piatti or Secondi Piatti | Dolci | 788
共享前菜 | 第一道主菜 或 第二道主菜 | 甜品 | 788

Antipasti | Primi Piatti | Secondi Piatti | Dolci | 988
共享前菜 | 第一道主菜 | 第二道主菜 | 甜品 | 988

Inclusive of one glass of red wine, white wine, sparkling wine, beer or Italian soda
包含一杯紅酒、白酒、氣泡酒、啤酒或意大利汽水

ANTIPASTI DA CONDIVIDERE 共享前菜

 **TAGLIATELLE DI SEPPIA** 烤墨魚配西西里杏仁忌廉
Grilled cuttlefish strings, Sicilian almond cream, trout roe, dill

 **CARPACCIO DI TONNO** 藍鰭吞拿生魚片
Bluefin tuna carpaccio, roasted eggplant, tomato dressing, marjoram

 **BATTUTA DI MANZO** 牛肉他他配魚子醬
Beef tenderloin tartare, Oscietra caviar, yogurt, chicken consommé jelly

PRIMI PIATTI 第一道主菜

 **SPAGHETTI ALL' ASTICE** 龍蝦意大利麵
Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil

Or

 **TAGLIATELLE PARMIGIANO E TARTUFO** 36個月巴馬臣芝士自家製意大利扁麵配黑松露
Homemade egg tagliatelle, 36 months Parmigiano, black truffle fricassé

SECONDI PIATTI 第二道主菜

 **BRANZINO IN CROSTA** 脆烤香草鱸魚配蘆筍 青豆 檸檬醬汁
Herbs-crusted seabass, green asparagus, green peas, lemon sauce

Or

 **TAGLIATA DI WAGYU** 烤和牛西冷牛扒
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

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

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