



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

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	SCIALATELLI ALLA NERANO 280
 Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil 龍蝦意大利麵	 Homemade semolina pasta, zucchini chips, provolone emulsion, basil 自家製意大利麵・意大利青瓜脆片・普羅沃洛尼芝士泡沫・羅勒
LINGUINA GAMBERI, ALICI, NDUJA 330	CHITARRA AL NERO, VONGOLE, LIMONE 310
 Artisanal linguine, red prawns crudo, anchovy butter, Nduja 西西里紅蝦扁意大利麵	 Homemade squid ink pasta, clams, lemon, parsley 檸檬蜆肉墨汁意粉
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

 Crustacean 甲殼類

 Dairy 乳製品

 Egg 含蛋

 Fish 魚類

 Gluten 含麩質

 Halal-friendly 清真

 Molluscs 軟體動物

 Peanuts 含花生

 Signature dishes 招牌菜品

 Soy 含大豆

 Sustainably sourced 可持續發展海鮮

 Tree-nuts 含堅果

 Plant-based 純素

 Vegetarian 素食

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. 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. 無限量享用Life Solutions過濾淨化水 (有氣、無氣) 每位30元帳單上的額外1%將捐贈至本地慈善機構零碳足食 (亞洲) . 以協助於區內推動再生農業 . 所有價目以港幣計算及另加一服務費 . 我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統ISO22000:2018 之認證

CHEF SEASONAL SPECIAL 時令精選

GNUDI DI RICOTTA E TRIGLIA ALLA LIVORNESE  Naked ricotta and spinach dumplings, red mullet sauce 菠菜芝士意大利雲吞・紅鱸魚汁	310	TAGLIATELLE ALL'ORO NERO (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	780
COTOLETTA BOLOGNESE  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	580		

SECONDI 主菜

BRANZINO IN CROSTA  Herb-crusted seabass, green asparagus, green peas, lemon sauce 脆烤香草鱸魚配蘆筍 青豆 檸檬醬汁	560
LOMBO DI AGNELLO Roasted lamb loin, peppers, mint 烤羊柳配甜椒 薄荷	460
TAGLIATA DI WAGYU  Grilled Wagyu sirloin, eggplant parmigiana, chocolate jus 烤和牛西冷牛扒	640
MERLUZZO IN GUAZZETTO  Seared black cod, shrimp and clam "guazzetto", cherry tomatoes, basil 香煎黑鱈魚配意大利海鮮汁	490

SECONDI TO SHARE
分享用主菜

BISTECCA ALLA FIORENTINA Grilled 1kg M5 Black Angus Porterhouse Steak (Allow 45-min cooking time) 佛羅倫斯牛排 1Kg 烤M5黑安格斯紅屋牛 (請預留45分鐘製作時間)	1380
POLLO IN PENTOLA D'ARGILLA  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)	860
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	ASPARAGI ALLA GRIGLIA  Grilled green asparagus, lemon zest 烤蘆筍配檸檬皮
PATATE AL FORNO  Roasted potatoes, fresh herbs 香草焗薯仔	ZUCCHINE ALLA SCAPECE  Deep fried zucchini, mint, white balsamic 炸意瓜配薄荷意式白醋汁

-  Crustacean 甲殼類
-  Dairy 乳製品
-  Egg 含蛋
-  Fish 魚類
-  Gluten 含麩質
-  Halal-friendly 清真
-  Molluscs 軟體動物
-  Peanuts 含花生
-  Signature dishes 招牌菜品
-  Soy 含大豆
-  Sustainably sourced 可持續發展海鮮
-  Tree-nuts 含堅果
-  Plant-based 純素
-  Vegetarian 素食

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. 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. 無限量享用Life Solutions過濾淨化水(有氣、無氣) 每位30元帳單上的額外1%將捐贈至本地慈善機構零碳足食(亞洲), 以協助於區內推動再生農業。所有價目以港幣計算及另加一服務費。我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統ISO22000:2018之認證

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



- Crustacean 甲殼類
- Dairy 乳製品
- Egg 含蛋
- Fish 魚類
- Gluten 含麩質
- Halal-friendly 清真
- Molluscs 軟體動物
- Peanuts 含花生
- Signature dishes 招牌菜品
- Soy 含大豆
- Sustainably sourced 可持續發展海鮮
- Tree-nuts 含堅果
- Plant-based 純素
- Vegetarian 素食

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. 無限量享用Life Solutions過濾淨化水(有氣、無氣) 每位30元帳單上的額外1%將捐贈至本地慈善機構零碳足食(亞洲) · 以協助於區內推動再生農業 · 所有價目以港幣計算及另加一服務費 · 我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統ISO22000:2018 之認證