



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

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



- 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 招牌菜式 Soy 含大豆  
 Sustainably sourced 可持續發展海鮮 Tree-nuts 含堅果 VEGAN 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

3 Course Set 三道菜午餐 | 788  
4 Course Set 四道菜午餐 | 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** 藍鱈吞拿生魚片  
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

-  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

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