

GRAND | HYATT™

HONG KONG

SOMMELIER SEASONAL SPECIAL

SPARKLING

MARCALBERTO, “Blancdeblancs” Alta Langa 2022 | 200

WHITE

GIANNI GAGLIARDO, Roero Arneis 2023 | 160

RED

FRATELLI ALESSANDRA, "Comune di Verduno" Barolo 2021 | 280

SWEET

CA' D'GAL, "Lumine" Moscato d'Asti 2023 | 130

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

**No discount applicable*

ANTIPASTI 前菜

MOZZARELLA, POMODORI, BASILICO **280**
Artisanal buffalo mozzarella, panzanella emulsion, roasted cherry tomatoes, basil
水牛芝士配番茄及羅勒

VITELLO TONNATO **270**
Roasted milk-fed veal, tuna sauce, caper leaves
烤牛仔肉配吞拿魚醬

CARPACCIO DI TONNO **310**
Bluefin tuna carpaccio, puntarelle, anchovy colatura, lemon
薄切藍鰭吞拿生魚片

S. DANIELE E MELONE **240**
40+ months S.Daniel ham and cantaloupe melon
40個月+風乾火腿配哈蜜瓜

GAMBERI BLU, BURRATA, CAVIALE **380**
New Caledonia blue prawn tartare, burrata emulsion, Oscietra caviar, dill
藍蝦他他配布拉塔芝士泡沫，魚子醬

OSTRICHE GILLARDEAU **90**
price per piece
Poached oyster, green apple, lemon dressing
水煮Gillardeau生蠔配檸檬蘋果醬(一隻)

SELEZIONE DI FORMAGGI **230**
Chef's selection of Italian cheeses
主廚精選意大利手工芝士

PASTA 意大利麵

SPAGHETTI ALL'ASTICE **410**
Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil
龍蝦意大利麵

LINGUINA GAMBERI, ALICI, NDUJA **330**
Artisanal linguine, red prawns crudo, anchovy butter, Nduja
西西里紅蝦扁意大利麵

PAPPARDELLE AL RAGOUT DI CINGHIALE **290**
Homemade pappardelle, wild boar ragout, aged ricotta cheese
自家製寬條麵配野豬肉醬

SCIALATELLI ALLA NERANO **280**
Homemade semolina pasta, zucchini chips, provolone emulsion, basil
自家製意大利麵，意大利青瓜脆片，布旺倫芝士

RISOTTO ZUCCA, SALSICCIA, PISTACCHI **310**
Carnaroli rice, pumpkin, Luganega sausage, pistachio and burrata emulsion
南瓜意大利飯配意式香腸，開心果，布拉塔芝士泡沫

RIGATONI VODKA E GRANCHIO REALE **380**
Artisanal rigatoni, vodka pink sauce, king crab
伏特加番茄忌廉意大利通心粉配皇帝蟹

CHEF SEASONAL SPECIAL 時令精選

AGNOLOTTI DAL PLIN ALL'ARROSTO **320**
Traditional beef ravioli, Italian butter, roast beef jus
傳統牛肉意大利雲吞，意大利牛油，烤牛肉汁

CARNE CRUDA ALL'ALBESE **580***
Fassona beef tartare, Parmigiano, Italian white truffle
法索納牛肉他他，巴馬臣芝士，意大利白松露

COTOLETTA ALLA MILANESE **780**
Butter fried breaded veal chop, Italian white truffle potato puree
米蘭式炸牛仔扒，意大利白松露薯蓉

TAGLIOLINO AL TARTUFO BIANCO **880***
Homemade tagliolini, artisanal Italian butter, 36 months Parmigiano, Italian white truffle
自家製幼麵配36個月熟成巴馬臣芝士，意大利白松露

SECONDI
主菜

BRANZINO IN PADELLA **560**

Pan fried Mediterranean seabass, broccolini, lemon foam
香煎地中海鱸魚

LOMBO DI AGNELLO **460**

Roasted lamb loin, artichokes, black garlic emulsion, mint
烤羊柳配雅枝竹，黑蒜醬，薄荷

TAGLIATA DI WAGYU **640**

Grilled Wagyu sirloin, roasted cauliflower puree, coffee and marsala jus
烤和牛西冷配烤椰菜花蓉，咖啡及馬沙拉酒汁

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 **890**

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

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
炸意大利青瓜配薄荷意式白醋汁

DOLCI 甜品

TIRAMISÙ ALL'AMARETTO **130**

Espresso, ladyfinger biscuits, mascarpone, Amaretto liquor
意大利芝士餅

MELE, CANNELLA, VANIGLIA **120**

Baked apples, cinnamon crumble, sourdough and vanilla pudding
焗蘋果配肉桂金寶，酸種麵包，雲尼拿布甸

SPUMA DI LIMONI **130**

Amalfi lemon espuma, torched meringue, lemon shortbread, lemon balm
阿瑪菲檸檬泡沫，火炙蛋白霜，牛油酥餅碎，香蜂草

FRUTTI DI BOSCO E CIOCCOLATO **140**

White chocolate Namelaka, berries gel, dark chocolate brownie
絲滑白朱古力，雜莓啫喱，黑朱古力布朗尼

PANNA COTTA AL PISTACCHIO E MANDARINO **120**

Pistachio panna cotta, mandarin coulis, "Lingua di Gatto" biscuit
開心果意式奶凍，柑橘醬，貓舌餅

GELATI E SORBETTI
1 Scoop 70 | 2 Scoops 130

Selection of artisanal ice creams and sorbets
精選雪糕及雪葩

Crustaceans 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 seafood 可持續發展海鮮 Tree nuts 含堅果 Plant-based 純素 Vegetarian 素食

Please advise our associates if you have any food allergies or special dietary requirements. 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.

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。無限量享用Life Solutions過濾淨化水 (有氣或無氣水) 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 SIGNATURE MENU
主廚招牌菜單

5 Course Set 1,088 per person | 五道菜 每位1,088
For the entire table only 全枱適用

4 glass wine pairing 588 per person | 餐酒配搭(四杯) 每位588
Alcohol-free pairing 388 per person | 無酒精餐飲配搭 每位388

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 意式風乾火腿配哈蜜瓜
Artisanal Capocollo ham from Martina Franca and
Italian cantaloupe melon

BACCALÀ E PEPERONE CRUSCO 鹽漬鱈魚薯仔泡沫，香脆紅椒，歐芹
Salted codfish and potato espuma, crispy red peppers, parsley

ANTIPASTI 前菜

CARPACCIO DI TONNO 藍鰭吞拿生魚片
Bluefin tuna carpaccio, puntarelle, anchovy colatura, lemon

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

OR

TAGLIOLINO AL TARTUFO BIANCO 自家製幼麵配36個月熟成巴馬臣芝士，意大利白松露 (ADDITIONAL 288 另加 288)*
Homemade tagliolini, artisanal Italian butter, 36 months Parmigiano, white truffle

SECONDI PIATTI 第二道主菜

TAGLIATA DI WAGYU 烤和牛西冷
Grilled Wagyu sirloin, roasted cauliflower puree, coffee and marsala 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

Crustaceans 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
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