

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, Cabernet 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

CARPACCIO DI TONNO
(Additional 98)
Bluefin tuna carpaccio, puntarelle, anchovy colatura, lemon
(另加 98)
薄切藍鰭吞拿魚，意大利菊苣，鯷魚露，檸檬

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

GAMBERI BLU, BURRATA, CAVIALE
(Additional 188)
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
(另加 188)

SECONDI PIATTI 主菜

PAPPARDELLE AL RAGOUT DI CINGHIALE
Homemade pappardelle, wild boar ragout, rosemary oil
自家製寬條麵配野豬肉醬

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

RISOTTO ZUCCA, SALSICCIA, PISTACCHI
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

LOMBO DI AGNELLO
Roasted lamb loin, artichokes, black garlic emulsion, mint
烤羊柳配雅枝竹，黑蒜醬，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 clam "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 coffee, ladyfinger biscuit, mascarpone, Amaretto liqueur
意大利芝士餅

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

PANNA COTTA PISTACCHIO E MANDARINO
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
Selection of artisanal ice creams and sorbets (2 scoops)
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。

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

OSTRICHE GILLARDEAU 水煮Gillardeau生蠔配檸檬蘋果醬
Poached Gillardeau oyster, green apple, lemon dressing

CARPACCIO DI TONNO 薄切藍鰭吞拿魚，意大利菊苣，鯷魚露，檸檬
Bluefin tuna carpaccio, puntarelle, anchovy colatura, lemon

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

PRIMI PIATTI 第一道主菜

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

Or

TAGLIOLINO AL TARTUFO BIANCO 自家製幼麵配36個月熟成巴馬臣芝士，白松露 (另加 388)*
Homemade tagliolini, artisanal Italian butter, 36 months Parmigiano, white truffle (Additional 388)*

SECONDI PIATTI 第二道主菜

BRANZINO IN PADELLA 香煎地中海鱸魚
Pan-fried Mediterranean seabass, broccolini, lemon foam

Or

LOMBATA 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 liqueur

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

**No discount applicable*

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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