



GRAND | HYATT™
HONG KONG

COCKTAILS

L'APERITIVO

Homemade balsamic vinegar, grapefruit's skin reduction,
Campari, Prosecco
160

DESMOTINI

Handcrafted Bergamotto, Ginepraio Gin, Mancino Vermouth
160

LO.RO

Disaronno Amaretto, Vecchia Romagna, pineapple juice, methyl cellulose
160

SAMBUCO FIZZ

St. Germain, Homemade Jasmine Gin, lemon cordial, heavy cream, soda
160

QUASI UN DAIQUIRI

Bacardi Rum, homemade strawberry puree, two years aged lemon salt, lime
160

CAFFE AL LIMONE

Homemade Limoncello, Tia Maria, Espresso coffee
160

THE CLASSIC

Aperol Spritz

Negroni

Gin & Tonic

150

NON-ALCOHOLIC DRINKS

LIMONATA SICILIANA SALATA

Homemade salted Sicilian lemonade, mint, soda
110

SEI BELLISSIMI - ROSSINO

Moscato grape juice, strawberry pulp
100

SEI BELLISSIMI - Bellino

Moscato grape juice, peach pulp
100

ITALIAN MICROBREWERY CRAFT BEER

BIANCA LANCIA BLANCHE

Orange, lemon, coriander, turmeric, 330ml
98

ISABELLA GLUTEN FREE BEER

Biscuit, white fruit and creamy, 330ml
98

BASTOLA IMPERIAL RED ALE

Caramel, toffee, dried fruit and spices, 330ml
98

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.

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


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.

ANTIPASTI DALLA DISPENSA

-   Soppressata Calabrese 170
-   Mortadella al tartufo 170
-   Culatello di Zibello DOP 210
-    Capocollo di Martina Franca 160
-  Pickled oysters with green apple 85 per piece
-  Marinated anchovy "all' Amalfitana" 85
-   Ricotta stuffed baby peppers 75
-  Chef's selection of Italian artisanal cheese 220
-   Marinated green olives with citrus and rosemary 75


ANTIPASTI



-    ASPARAGI, MANDORLE, FRAGOLE
Green asparagus, Sicilian almond cream, pickled strawberry
250
-  BURRATA, POMODORI, BASILICO
Burrata from Andria, panzanella emulsion, roasted cherry tomato, basil
270
-   CARPACCIO DI RICCIOLA
Smoked yellowtail carpaccio, grilled eggplant, anchovy colatura, lemon balm
310
-  CRUDO DI GAMBERI BLU
New Caledonia raw blue prawn, buffalo mozzarella, Taggiasca olive, orange
330
-   VITELLO TONNATO
Roasted milk fed veal, tuna sauce, caper leaf
260
-   BATTUTA DI MANZO
Beef tartare, buffalo milk yogurt, Oscietra caviar, chicken consommé jelly
380

PASTA

-   BOTTONI DI BUFALA, CARCIOFI, MENTA
Buffalo ricotta and mozzarella stuffed bottoni, artichoke, mint
280
-   RISO AL POMODORO, MELANZANA, MAGGIORANA
Carnaroli rice, Sicilian tomato sauce, smoked eggplant, marjoram
270
-   SPAGHETTI ALL' ASTICE
Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil
390
-  TRENETTE AL NERO, VONGOLE, ZUCCHINE
Homemade squid ink trenette, clam, zucchini emulsion
460
-   PAPPARDELLE ALLO ZAFFERANO E RAGOUT DI CINGHIALE
Homemade saffron pappardelle, wild boar ragout, rapini leaf
280

TO SHARE

-  CANDELE ALLA GENOVESE
Broken candele pasta, braised Montoro onion, beef short rib,
24 month aged parmesan
620

 Vegan  Vegetarian  Gluten free  Contains nuts  Contains alcohol  Contains pork
 Sustainably sourced seafood



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SECONDI

  LOMBATA ALLA GRIGLIA
Grilled M5 Wagyu sirloin, sweet potato, green aspaagus,
pickled Tropea onion
(200g)
580

  BRANZINO IN PADELLA
Pan fried Mediterranean seabass, cannellini bean pureé, celery
540

  LOMBO DI AGNELLO
Roasted lamb loin, bitter carrot emulsion, string bean
450



TO SHARE

  POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA
Roman clay pot baked chicken, morel mushroom, potato, pearl onion
(Limited availability)
780

   MORO AL LIMONE
Braised Patagonian toothfish, lemon glaze, mussel, capers, broccolini
850

DOLCI

   TIRAMISÙ ALL'AMARETTO
Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor
120

  BABÀ RUM E MELA
Homemade babà, rum sabayon, sautéed apple, cinnamon
120

  MILLEFOGLIE ALL'AMARENA
Puff pastry, Madagascar vanilla, Italian chantilly, amarena cherry
130

 PANNACOTTA AL PISTACCHIO
Sicilian pistachio pannacotta, strawberry coulis, lingua di gatto biscuit
140

GELATI E SORBETTI
Daily selection of ice creams and sorbets
60 per scoop

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