

GRAND HYATT

WINE BY THE GLASS

SPARKLING LE COLTURE, "Fagher" - Prosecco, Veneto, Glera NV

WHITE

PATERNOSTER, "Vulcanico", Basilicata, Falanghina 2022

RFD

TENUTE EMERA - Primitivo di Manduria, Puglia, Primitivo 2021

110

VENETIAN CRAFT BEER - BAV (330ml)

"MISS P" - PILSNER

"STRIKE" - IPA

"FURIA" - SCOTCH ALE

85

ALCOHOL-FREE

AMARETTI SBAGLIATO Lyre's Amaretti, Cedrata, Iemon juice

AMARO ITALIANO Venti Amaro Analcolico, Mandarinata, lemon balm

GIN TONIC ZERO Sabatini 0.0, tonic, rosemary

LIMONATA SICILIANA Homemade salted Sicilian lemonade, soda

> SPRITZ ANALCOLICO Non alcoholic "Aperol Spritz"

> > 85

SICILIAN ARTISAN SODA - CUGINI CARUSO

ARANCIATA

Intensify the scent and taste of Sicilian orange

CEDRATA

Well balanced between cedar and citrus, bitter and sweet aftertaste

CHINOTTO

Classic Italian orange soda, slightly bitter, naturally sweertened flavour

COLA RURALE

Harmonious blend of Sicilian oranges and taste of toasted almonds

GAZZOSA

Unmistakable lemon scent, slightly sweet and sour, refreshing MANDARINATA

Delicate palates, refreshing and slightly bitter

SPUMA

Precious aromas of white flowers and elderberry flower

75

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.

2 course set 470 3 course set 540 Inclusive of coffee or tea Additional 60 for a glass of non alcoholic beverage

APERTIVO

(Additional 85 each)

OSTRICHE E MELA VERDE

Poached oyster, green apple, lemon dressing

ANTIPASTI

VITELLO TONNATO
Roasted milk fed veal, tuna sauce, caper leaf

CARPACCIO DI TONNO Yellowfin tuna carpaccio, white asparagus, lemon oil, dill (Additional 80)

BATTUTA DI MANZO
Beef tenderloin tartare, buffalo yogurt, Oscietra caviar, chicken consommé jelly
(Additional 160)

PIATTI PRINCIPALI

TRENETTE AL NERO, GAMBERI, ASPARAGI Homemade squid ink trenette, Sicilian red prawn crudo, white asparagus (Additional 180)

 $\raise \% \ \text{RISO AL POMODORO, STRACCIATELLA, MELANZANA } \\ \text{Carnaroli rice, cherry tomato sauce, stracciatella cheese, smoked eggplant}$

→ GNOCCHI DI SPINACI, VONGOLE, LIMONE
Homemade spinach gnocchi, clams, lemon emulsion

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© FILETTO DI MAIALE Slow cooked pork tenderloin, apple puree, Swiss chard, red wine jus

RICCIOLA AI FERRI Grilled yellowtail, white asparagus, orange gel, herbs oil (Additional 100)

DOLCI

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

PANNACOTTA PISTACCHIO E CILIEGIE
Pistachio pannacotta, cherry coulis, lingua di gatto biscuit

SORBETTO AL LIMONE
Artisanal lemon sorbet

RISO E VINO

RISOTTO ALLA LUCIANA Carnaroli rice, octopus, tomato sauce, lemon balm, taggiasca olive, caper

Featured wine:
PATERNOSTER, "Vulcanico" 2021
Grape variety: Falanghina

The PATERNOSTER "Vulcanico" 2021 is an exceptional wine, perfect for pairing with Risotto alla Luciana. Crafted from the Falanghina grape, it is a true reflection of the volcanic soils of Basilicata. This wine presents a vibrant straw yellow color with brilliant green reflections, inviting you to explore its complex character. The nose is intense and persistent, offering a bouquet of delicate white flowers, fresh peach, and zesty lemon. These aromas are beautifully intertwined with subtle hints of minerality, reminiscent of the volcanic terroir. On the palate, the PATERNOSTER "Vulcanico" 2021 delivers a refreshing and balanced experience. The initial burst of fruity and juicy flavors, including ripe citrus and green apple, is complemented by a clean, mineral finish that lingers elegantly. The wine's vibrant acidity enhances its crispness, making it a delightful companion for a variety of dishes.

Additional 200

3 course 780 per person 4 course 980 per person

Inclusive of one glass of red, white, sparkling, beer or Italian soda

Sharing starters

(*) BATTUTA DI MANZO

Beef tenderloin tartare, buffalo milk yogurt, Oscietra caviar, chicken consommé jelly

CARPACCIO DI TONNO Yellowfin tuna carpaccio, white asparagus, lemon oil, dill

Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil

And / Or

(§) (P) LOMBATA DI WAGYU
Grilled Wagyu M5 sirloin, green asparagus, purple potatoes, pickled Tropea onions

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

CAFFÈ E FRIVOLEZZE Coffee or tea and petit fours

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We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.