

## DINNER SET

5 courses set 790 per person  
For complete table only

wine pairing 610 per person  
non alcoholic pairing 320 per person

### SHARING APPETIZERS

#### IL VITELLO TONNATO

Slow cooked veal loin, tuna sauce, black pepper, caper leaves

#### IL CARPACCIO DI RICCIOLA

Yellowtail carpaccio, sea asparagus, chervil

#### LA TARTELLETTA DI SCAROLA

Mini tartlet, escarole, pine nuts, taggiasche olives

*Cavalleri Blanc de Blancs Franciacorta Brut*

*Homemade Chinotto, from Liguria, sweet and refreshing  
with citrus hints finished off by Italian spicy aromas*

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#### L'UOVO IN CAMICIA

Soft poached egg, potato, scamorza cheese, fried kales

*I Favati, Greco di Tufo Terrantica 2014*

*Concentrated Lemonade, Amalfi lemon, marjoram,  
herbaceous, with sharp citrus tangy touch*

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#### GLI SCIALATIELLI CARCIOFI E BOTTARGA

Scialatielli, artichoke, butter, grated bottarga

*Isole & Olena, Chianti Classico 2018*

*Roasted artichoke tea, soaked in mint and sage*

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#### LA SELLA D'AGNELLO ARROSTO

Roasted lamb saddle, pumpkin, rocket, sautéed wild mushrooms

*Fiorenzo Nada, Barbaresco 2016*

*Hyatt Bespoke Red, our hotel blended tea cold brew infused  
with hibiscus and a touch of cinnamon*

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#### I DOLCI

Selection of sharing desserts

*Moscato d'Asti, Mongioia 2020*

*Homemade smoked Frangelico*

#### CAFFE' E FRIVOLEZZE

Coffee or tea and petit four

no alterations or dietary changes

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.