



## SET MENU 套餐

SHARING APPETIZERS 前菜 (供二人分享)

### IL VITELLO TONNATO

Slow cooked veal loin, tuna sauce, black pepper  
慢煮意大利牛仔肉片，吞拿魚醬，黑胡椒

### IL CARPACCIO DI RICCIOLA

Yellowtail carpaccio, artichoke, anchovies colatura, chervil  
薄切生油甘魚，雅枝竹，銀魚柳，意大利魚露，香芹

### LA MELANZANA VIOLETTA

Smoked violet eggplant salad, aged balsamic vinegar  
西西里茄子沙律，陳年意大利黑醋

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### I PICI, ZUCCHINE, SEPIE E PECORINO

Pici pasta, zucchini, pecorino cheese, cuttlefish  
手工意大利麵，意式青瓜，羊奶芝士，墨魚

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### IL MERLUZZO IN PADELLA

Pan fried codfish fillet, white wine sauce, capers, vongole  
香煎鱈魚柳，白酒汁，水瓜柳，蜆

or

### LA CARNE CON LA PUMMAROLA

Braised beef shank, tomato sauce, basil, lemon zest  
燉牛腱肉，番茄汁，羅勒，檸檬皮

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### IL TIRAMISU ALL'AMARETTO

Espresso coffee, savoyard biscuit, amaretto  
意大利芝士餅

Menu items are subject to change, Grand Hyatt Hong Kong reserves the rights to alter without prior notice.  
香港君悅酒店保留更改菜單內容的權利，恕不另行通知。

Please advise our associates if you have any food allergies or special dietary requirements.  
如您對任何食物有過敏反應或需要其它膳食的安排，請向我們的服務員聯絡。

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