

Grand Hyatt Mumbai relaunches Celini with renowned Italian Chef Alessio Banchero

Grand Hyatt Mumbai Unveils the Reimagined Celini: A Celebration of Classic Italian Cuisine

Grand Hyatt Mumbai proudly announces the relaunch of Celini, an iconic Italian restaurant that has been synonymous with authentic flavors and heartfelt hospitality. With a legacy spanning two decades, the hotel continues to be a beacon of culinary innovation and excellence, and the reimagined Celini raises the bar for luxury dining. Infused with Italy's rich culinary heritage, the restaurant promises a homecoming to classic Italian traditions, where every dish tells a story of family, celebrations, and timeless recipes.

Introducing Chef Alessio Banchero & 'Meglio in Compagnia'

At the heart of Celini's revival is Chef Alessio Banchero, an Italian culinary virtuoso who brings an interactive and immersive dining concept—Meglio in Compagnia (Better Shared in Company). This unique experience sees select dishes finished tableside by the Chef, turning each meal into a theatrical display of culinary artistry and guest engagement. The newly transformed space embraces a relaxed, convivial setting, encouraging guests to share fresh, flavorful food while making every occasion extraordinary.

A Menu Rooted in Authenticity & Innovation

Celini's all-new menu is a masterful blend of tradition and modern creativity, featuring dishes that highlight the essence of Italian home-style cooking with an elegant twist:

 Signature Showpieces:

- Carre di Agnello alle Erbe – Herb-crusted lamb rack, expertly carved tableside

- Pollo Arrosto in Tegame di Argilla – Roast chicken served in a traditional clay pot
- Polpette di Pollo della Nonna – Grandma’s classic chicken meatballs
- Risotto alla Pescatora – Seafood risotto bursting with coastal flavors



Timeless Classics:

- Tortellini in Brodo – Handmade tortellini in a comforting broth
- Gnocchi alla Sorrentina – Soft gnocchi baked in rich tomato sauce
- Trofie Salsiccia Funghi & Finocchietto – Pasta with sausage, mushrooms & fennel
- Stinco di Agnello alla Milanese – Milanese-style braised lamb shank



Celini Signatures:

- Taglierini all’ Aragosta – Lobster taglierini in a delicate sauce
- Ravioli di Ricotta e Spinaci – Ricotta & spinach-stuffed ravioli
- Insalata di Burrata – Fresh burrata salad with vibrant accompaniments
- Branzino all’ Acqua Pazza – Mediterranean-style sea bass in a light broth

Each dish is crafted with fresh, vibrant ingredients, honoring the soulful simplicity of Italian cooking while introducing new dimensions of flavor and presentation.

An Ambiance that Marries Tradition & Modern Elegance

Celini’s redesigned space blends rustic Italian charm with contemporary sophistication, creating a warm yet refined atmosphere. The ambiance is further elevated by an exquisite collection of Italian wines, carefully curated to complement the menu’s bold and delicate flavors.

"The relaunch of Celini is not just about introducing a new dining experience—it’s about celebrating the wholesome essence of Italian cuisine. Guests will immerse themselves in the warmth of true Italian hospitality, where every meal is a moment of joy and connection," said Robert Dallimore, General Manager, Grand Hyatt Mumbai & Area Vice President, West India.

Mitele Sbardellini, Executive Assistant Manager, added:

"Celini embodies ‘La Dolce Vita’—the sweet life—bringing Italy’s culinary

and cultural heritage to life in a space that exudes energy, warmth, and timeless charm."

A Timeless Italian Experience Awaits

With its renewed vision, immersive dining concept, and authentic flavors, Celini at Grand Hyatt Mumbai invites guests to savor the spirit of Italy. Whether for an intimate dinner, a lively gathering, or a special celebration, Celini promises an unforgettable journey through Italy's most cherished culinary traditions.