



FOOD.

*THOUGHTFULLY SOURCED,
CAREFULLY SERVED.*

*We are on a journey to deliver food that is good for your health,
good for the community and good for the planet.*

*Our offerings are locally sourced seasonally fresh and are treated
with integrity from preparation to the plate.*

*We have already taken many steps on this journey and are
committed to going further*

*To fulfill your individual preferences, healthy or indulgent. Learn
more about our journey at hyattfood.com*

Chieh Huang

Executive Chef CET

Starters

Maple Roasted Acorn Squash Soup	8
Cinnamon crème fraiche, walnut crouton	
Persillade Crusted Arnisia Lamb Chops-3 pcs	14
Grilled with home spice, oregano and lime juice, celeriac red cabbage slaw and Siraccha mayonnaise	
Quinoa Burrata Salad	13
Collard greens, beets, burrata cheese, watermelon and micro sprouts, infused thyme vinaigrette	
Enhance your palate by adding:	
Grilled Chicken – 5 oz	7
Grilled Tiger Shrimp- 5 pcs	6
Classic Arancini	12
Breaded Arborio rice balls, stuffed with Asiago cheese and minced beef, with a rich San Marzano tomato puree, shaved Parmigiana	
Strawberry and Spinach Salad	12
Soft goat's cheese, nuts, seeds, olives, sweet onion and poppy seed vinaigrette	
Grilled Calamari	14
Rustic Puttanesca sauce, cherry peppers, bitter green salad, parsley oil	

All prices are subject to applicable taxes

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Mains

Caraway and Fennel, Herbed Rubbed Half of Hen	32
Roasted heirloom carrots, new potatoes, heirloom tomatoes and butternut squash, Shitake jus	
Bucatini all' Alfredo	26
Pasta in truffle scented basil cream sauce, roasted pancetta, baby kale, lobster oyster mushrooms, melted Parmigiano Reggiano, heirloom cherry tomatoes and crostini	
Land and Sea	38
Fire grilled AAA 12oz striploin steak and jumbo black tiger prawns, braised leeks, roasted tomatoes, candied sweet yams, Chianti reduction	
Herb Crusted B.C. Fillet of Halibut	32
Tomato confit, fondant potatoes, grilled asparagus, Patti pan squash, fennel buerre blanc	
Portabella en Croute (Vegetarian)	24
Grilled portabella mushroom, flakey pastry, wilted spinach leaves, duxelles, tomato concasse	

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Dessert

Pumpkin and Cinnamon Spiced Crème Brule 9

Fresh berries and crème fraiche

Honeyed Bartlett Pear Crostata 9

Caramelized figs, melted goat's cheese, flakey pastry,
clover honey, Greek yogurt crème fraiche

Gelato 8

A choice of chocolate, vanilla bean, pistachio, strawberry

Double Belgian Chocolate Cake 8

Decadent chocolate sponge, warm chocolate sauce,
fresh whipped cream

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