

BREAKFAST

CONTINENTAL BREAKFAST

22.5

Choice of Freshly Squeezed Juice

Orange, Grapefruit, Carrot, Tomato or V-8®

Basket of Oven Fresh Bakeries or Toast with Honey and Preserves

Coffee, Decaffeinated Coffee, Hot Chocolate, Tea or Milk

AMERICAN BREAKFAST

35

Choice of Freshly Squeezed Juice

Orange, Grapefruit, Carrot, Tomato or V-8®

Two Eggs any Style with choice of Boar's Head Bacon, Canadian Bacon,
Ham, Pork Sausage or Chicken Sausage

Basket of Oven Fresh Bakeries or Toast with Honey and Preserves

Coffee, Decaffeinated Coffee, Hot Chocolate, Tea or Milk

FITNESS BREAKFAST

29

Choice of Freshly Squeezed Juice

Orange, Grapefruit, Carrot, Tomato or V-8®

Seasonal Fresh Fruit Salad

Non-Fat Plain Yogurt or Cottage Cheese

Swedish Cracker Bread with French Butter and Sugar-Free Jam

Coffee, Decaffeinated Coffee, Hot Chocolate, Tea or Milk

A 17% Service Charge and \$5 Delivery Charge will be added to your check.

BREAKFAST

CEREAL & YOGURT

Assorted Cold Cereal with choice of Fresh Fruit	10
Hot Oatmeal	11
Bircher Muesli - Combination of Fruit, Yogurt, Oatmeal, Nuts and Cream	14
Yogurt - Non-Fat Plain or Fruit	10

SPECIALTIES

Two Eggs any style	15
Two Eggs any style with choice of Boar's Head Bacon, Canadian Bacon, Ham, Pork Sausage or Chicken Sausage	20
Two Eggs any style with Beef Tenderloin	29
Fluffy Omelette or Egg White Omelette with your choice of: Tomato, Onion, Red Pepper, Ham, Mushroom or Cheese	20
Smoked Salmon, Red Onion, Capers, Cream Cheese with a Bagel	20
Freshly Baked Waffle with Warm Walnuts, Seasonal Fresh Berries and Canadian Maple Syrup	19
Buttermilk Pancakes with Sliced Banana and Fresh Coconut	19
French Toast with Canadian Maple Syrup	19
Eggs Benedict	20
NoMI Benedict	28

FROM THE BAKERY

Pastry - 4pc	14
Assorted Muffins and Breakfast Pastries	
Toast	7.5
White, Whole Wheat, Rye, Multi-Grain, Raisin or English Muffin	

FROM THE KITCHEN

Please inquire if we can have the chef prepare a dish for you that is not listed.	M.P.
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BREAKFAST

JUICE, MILK AND FRUIT

Freshly Squeezed Juice	8
Orange, Grapefruit, Carrot, Tomato or V-8®	8
Whole Milk, 2% Milk, Non-Fat Milk or Soy Milk	5
Seasonal Fruit Composition	14

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Chocolate	SM.	7
	LG.	12
Cappuccino, Espresso, Latte or Café au Lait		8
Tea - Earl Grey, Darjeeling, English Breakfast, Decaf English Breakfast, Chamomile, Mint Meritage, Magnolia Oolong, Sencha, Lemongrass Rose and Rooibos		8

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ALL DAY DINING

11:30 A.M. – 10:30 P.M.

SUSHI OR SASHIMI BY THE PIECE

Maguro -Tuna	6	Shrimaguro - Albacore Tuna	6
Sake - Salmon	5	Tamago - Egg Omelette	4
Ebi - Prawn	6	Hamachi -Yellow Tail	6
Unagi - Eel	6		

SUSHI ROLLS

California Roll	23
Tuna and Avocado Roll	20
Salmon and Avocado Roll	20
Spicy Tuna Roll	23
Eel Avocado Roll	20

Vegetable Roll	20
Asparagus, Tomato, Avocado and Japanese Squash	

Rainbow Roll	23
Snow Crab, Cucumber, and Avocado with Sesame Seeds, topped with Tuna, Salmon and White Fish	

NoMI Roll	23
Spicy Tuna and Cucumber, topped with Eel	

Tiger Roll	23
Crab Meat, Shrimp Tempura, Spicy Tuna, Avocado	

Dragon Roll	23
Crab Meat, Shrimp Tempura, Eel, Avocado	

PLATTERS

Ume – 5 pieces	22
Tuna, Salmon, and Eel Sushi, Yellow Tail Sashimi	

Hinoki – 9 pieces	32
Tuna, Prawn and Eel Sushi, Yellow Tail Sashimi and Salmon Avocado Roll	

Katsura – 13 pieces	42
Tuna, Prawn, Eel, Yellow Tail, Egg Omelette Sushi, Yellow Tail and Salmon Sashimi, California Roll	

Kiku – 18 pieces	52
Tuna, Albacore Tuna, Salmon, Yellow Tail, Eel, Prawn and Egg Omelette Sushi, Yellow Tail, Tuna and Salmon Sashimi, Yellow Tail and Scallion Roll	

SAKE SELECTIONS

Tentak Kuni, "Hawk in The Heavens", Junmai Shu	5 OZ. GLASS	21
Rihaku, "Wandering Poet", Junmai Ginju	5 OZ. GLASS	18

A 17% Service Charge and \$5 Delivery Charge will be added to your check.

ALL DAY DINING

11:30 A.M. – 10:30 P.M.

SMALLER PLATES

American Sturgeon Caviar, Traditional Accompaniments	150
Gazpacho de Sevilla	12
Cucumber, Compressed Watermelon, Smoked Paprika	
Farm Fresh Egg	12
Tomato and Eggplant Marmalade, Jamón de Mangalica, Crouton	
Housemade Pork and Rabbit Paté en Croute	15
Pickled Tomato, Housemade Mustard, Petite Salad	
Pommes Frites	8
House Cut Fries, Smoked Tomato Emulsion	

SALADS

BLT Salad	15
Applewood Smoked Bacon, Baby Gem, Vine Ripe Tomato	
Composition of Heirloom Tomato	17
Mozzarella di Buffala, Shallots, Chianti Vinaigrette	
Chilled Buckwheat Soba Salad with Prawns	22
Grilled Asparagus, Kaiware, Spicy Sesame Dressing	
Traditional Caesar Salad	15
Romaine Hearts, White Belly Anchovy, Parmesan	
with Grilled Chicken	21
with Grilled Prawns	23

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ALL DAY DINING

11:30 A.M. – 10:30 P.M.

SANDWICHES AND LARGER PLATES

Homemade Ricotta Cavatelli Garlic Confit, Tomato, Globe Artichoke	16
Park Club Turkey, Applewood Smoked Bacon, Fried Egg	16
Diver Harvested Scallops Summer Gold Purée, Zucchini and Corn Succotash, Arugula Pesto	20
Park Burger Grassfed Beef, Pancetta, Widmer's 6 Year Cheddar, "Secret" Sauce with Fried Egg	20 22
Beef Tenderloin au Poivre Potato Boulangère, Baby Vegetables, Dijon Demi Glace	35
NoMI Cheese Plate	SM. 15 LG. 30

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ALL DAY DINING

11:30 A.M. – 10:30 P.M.

DESSERTS

L' Abricot Apricot Mousse, Pistachio Sponge, Sable	10
La Framboise Raspberry and Chocolate Mousse, Almond Dacquoise, Coulis	10
Le Mac Trio of NoMI Signature Macarons	10
Ice Cream or Sorbet of the Day	10
Le Not Guilty Non-Fat Greek Yogurt Mousse, Minted Strawberry, Low Fat Granola	10
Seasonal Fruit Composition	14
<p>FOR OUR YOUNGER GUESTS OR THE CHILD WITHIN</p>	
Chicken Tenders with French Fries	12
Chicago Style Hot Dog with French Fries	10
Chocolate Chip Cookies	8
Berry “Fundae” with Vanilla Bean Ice Cream, Fresh Berries	8
<p>FROM THE KITCHEN</p>	
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ALL DAY DINING

11:30 A.M. – 10:30 P.M.

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Chocolate	SM.	7
	LG.	12
Cappuccino, Espresso, Latte or Café au Lait		8
Tea - Earl Grey, Darjeeling, English Breakfast, Decaf English Breakfast, Chamomile, Mint Meritage, Magnolia Oolong, Sencha, Lemongrass Rose and Rooibos		8
Iced Tea		8
Three Country Black, High Mountain Mango, and Organic Berry Meritage		
Assorted Soft Drinks		6
Freshly Squeezed Juice		8
Orange, Grapefruit, Carrot, Tomato or V-8®		8
Whole Milk, 2% Milk, Non-Fat Milk or Soy Milk		5

CONCESSION STAND FAVORITES

30

Choose from the Park Hyatt Chicago DVD Collection.

Enjoy Snacks and Sodas in the comfort of your room while watching your favorite movie.

Select two snacks and two beverages.

Snacks include your choice of: Buttery Popcorn, Chips & Dip, Chocolate Chip Cookies
or Warm Chicago Style Pretzel served with Dijon Mustard

Beverages include your choice of

Pepsi, Diet Pepsi, Sierra Mist or Ginger Ale

Delivery times are 12 p.m. – 8 p.m.

Touch 50 to learn about our complimentary DVD offerings.

A 17% Service Charge and \$5 Delivery Charge will be added to your check.

NIGHT MENU

10:30 P.M. – 5:30 A.M.

SELECTIONS

Gazpacho de Sevilla Cucumber, Compressed Watermelon, Smoked Paprika	12
BLT Salad Applewood Smoked Bacon, Baby Gem, Vine Ripe Tomato	15
Traditional Caesar Salad Romaine Hearts, White Belly Anchovy, Parmesan	15
with Grilled Chicken	21
with Grilled Prawns	23
NoMI Cheese Plate	SM. 15 L.G. 30
Homemade Ricotta Cavatelli Garlic Confit, Tomato, Globe Artichoke	16
Park Club Turkey, Applewood Smoked Bacon, Fried Egg	16
Diver Harvested Scallops Summer Gold Purée, Zucchini and Corn Succotash, Arugula Pesto	20
Park Burger Grassfed Beef Pancetta, Widmer's 6 Year Cheddar, "Secret" Sauce with Fried Egg	20 22
Beef Tenderloin au Poivre Potato Boulangère, Baby Vegetables, Dijon Demi Glace	35

DESSERTS

Ice Cream or Sorbet of the Day	10
Le Mac Trio of NoMI Signature Macarons	10
Seasonal Fruit Composition	14

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HEALTHY LIVING

AVAILABLE FROM 6:00 A.M. – 6:00 P.M.

To enhance your healthy lifestyle, Park Hyatt hotels have teamed up with renowned Brazilian nutritionist, Patricia Teixeira, to provide you quick, healthy options with this nutritional smoothie and juice menu.

With a background in Physiology and Sports Biochemistry, Teixeira has counseled and prescribed personalized diets for well-known international sports figures. For Park Hyatt hotels, she tailored the ingredients to target your needs from suffering immune system to jet lag.

IMMUNE SYSTEM JUICE

14

Orange, Pineapple, Red Apple, Ginger

Perfect for the onset of a cold or flu-like symptoms. Orange is rich in Vitamin C; pineapple has an anti-inflammatory effect and is useful against swelling. The enzymes in pineapple work actively on mucus in the respiratory tract and help clear the throat. Ginger supports the immune system and helps to better fight illness.

DE-TOX JUICE

14

Navel Orange, White Grapes, Watermelon, Mint leaf

The ripe watermelon contains the amino acid citrulline which helps detoxification of the diuretic pathways; orange contains vitamin C, bioflavonoid and essential fibers and gives a cholesterol lowering effect; grapes contain resveratrol and therefore reduces inflammation in the body; and mint leaves provide an exquisite fresh taste and further support the digestive function.

THE CARE SMOOTHIE

16

Fresh Raspberries, Fresh Peaches, Strawberries, Aloe Vera, Soy Milk, Ground Almonds

Peach offers a great deal of the recipe: lycopene and lutein. Lycopene has protective effects against prostate cancer and lutein offers support for healthy eyes.

SOMMELIER'S SELECTION
OF
WINE BY THE GLASS

PLEASE INQUIRE ABOUT CURRENT OFFERINGS

Champagne & Sparkling Wine

White Wines:

Riesling
Chardonnay
Sauvignon Blanc

Red Wines:

Cabernet Sauvignon
Shiraz
Pinot Noir
Malbec

A 17% Service Charge and \$5 Delivery Charge will be added to your check.

SELECT WINE BY THE BOTTLE
PLEASE INQUIRE ABOUT NOMI WINE LIST FOR COMPLETE OFFERING

CHAMPAGNE & SPARKLING WINES	HALF	FULL
Prosecco, Primo Nino Franco, Italy		65
Comte Audoin de Dampierre, Grande Cuvée, Brut N.V.		95
Laurent-Perrier, Brut N.V.	65	100
Bollinger Spécial Cuvée, Brut N.V.	105	175
Veuve-Clicquot-Ponsardin Yellow Lable, Brut N.V.		120
Laurent-Perrier, Cuvée Brut Rosé N.V.		225
Dom Pérignon, Cuvée, Brut		365

WHITE WINE	HALF	FULL
Riesling Kabinett Selbach Oster		59
Pinot Grigio, Colterenzio, Alto Adige		60
Chardonnay, Hill Family Estate, Napa Valley		60
Chardonnay, Chateau Montelena, Napa Valley		100
Conundrum Winery, California		75
Sauvignon Blanc, Cakebread Cellars, Napa Valley		75
Sancerre, Lucien Crochet, "LaCroix du Roy", Loire, France	45	75

RED WINE	HALF	FULL
Cabernet Sauvignon, Ben Marco Winery, Mendoza Argentina		65
Cabernet Sauvignon, Trefethen Winery, Napa Valley		75
Syrah, Tabali Winery, Chile		40
Rioja, Tempranillo, Bodegas Muga, Spain		78
Pinot Noir, Saintsbury Winery, Carneros	45	92
Gigondas, Domaine Raspail-Ay, Côtes-du-Rhône	39	
Vino Nobile di Montepulciano, Canneto, Toscana	39	
Bordeaux, Château de Pez, Saint-Estephe, France		115

DESSERT WINE & PORT BY THE GLASS		
Late Bottle Vintage, Taylors, Portugal		12
Taylor's Fladgate 10 Year Tawny		12
Muscat Beaumes-de-Venise, Domaine de Durban		14

FOR ADDITIONAL RESERVE SELECTIONS PLEASE CALL IN ROOM DINING

A 17% Service Charge and \$5 Delivery Charge will be added to your check.

COCKTAIL SELECTIONS

SPECIALTY COCKTAILS

NoMI Bloom	16
Sparkling Wine, St. Germain Elderflower Liqueur, Hibiscus Infused Syrup	
Park Flower	16
Sparkling Wine, Effen Black Cherry Vodka, Rose Essence, Lychee Purée, Chambord	
Cosmobellini	16
Ketel One Citroen, Champagne, Triple Sec, Peach Purée, Cranberry Juice	
The Lookingglass	14
Stoli Raspberri, Rosé Champagne, Triple Sec, White Cranberry Juice, Raspberries	
Razz Mojito	14
Bacardi Razz, Fresh Raspberries, Mint, Lime, Sugar Cane Syrup, Soda	

SELECTIONS OF DOMESTIC AND IMPORTED BEERS

Miller Lite	6
Chicago's Goose Island Seasonal Ale	6
Stella Artois, Belgium	6
Corona, Mexico	6
Amstel Light, Netherlands	6
Guinness, Ireland	6

FOR ADDITIONAL COCKTAIL SUGGESTIONS PLEASE CALL IN ROOM DINING

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RESTAURANT AND BARS

NoMI Under the direction of skilled executive chef Christophe David, a veteran of high-end restaurants across four continents, NoMI presents a new chapter in world-class contemporary French dining.

Located on the seventh floor.

BREAKFAST	<i>Weekdays</i>	<i>Saturday</i>	<i>Sunday</i>
	6:30 A.M. – 10:30 A.M. <i>Breakfast is served in the NoMI Lounge every morning between 10:30 a.m. and 11:00 a.m.</i>	7:00 A.M. – 11:00 A.M.	7:00 A.M. – 10:30 A.M.
BRUNCH			11:15 A.M. – 1:30 P.M.
LUNCH	11:30 A.M. – 1:30 P.M.	11:30 A.M. – 1:30 P.M.	
DINNER	<i>Sunday-Thursday</i>	<i>Friday-Saturday</i>	
	6:00 P.M. – 9:00 P.M.	5:30 P.M. – 10 P.M.	

NoMI LOUNGE Located on the seventh floor, adjacent to NoMI, the Lounge provides an inviting gathering place for cocktails and other upscale light fare.

<i>Sunday-Thursday</i>	<i>Friday-Saturday</i>
11:30 A.M. – 12:00 A.M.	11:30 A.M. – 1:00 A.M.
<i>Parisian Tea is served in NoMI Lounge daily between 2:30 p.m. and 5:00 p.m.</i>	

NoMI GARDEN NoMI Garden is located on the seventh floor. Open seasonally from April through October, pending weather conditions. Reservations are accepted for lunch only, Monday through Friday. Dinner seating is based on availability.

<i>Sunday-Thursday</i>	<i>Friday-Saturday</i>
11:30 A.M. – 11:00 P.M.	11:30 A.M. – 12:00 A.M.