



RESTAURANTS AND LOUNGES

SHOR

TOUCH 6145

LOCATED IN THE DIAMOND HEAD TOWER, THIRD FLOOR

Shor, a contemporary American seafood and steak grill, offers the freshest catch on Waikiki Beach. Beginning with exceptional sustainable fish and shellfish approved by the Seafood Watch Program, flavorful cuts of meat and Hawaii's freshest produce, Shor's talented chefs serve an innovative menu sure to please every palate. Highlights will include a "Shuck 'Em" menu featuring fresh oysters, jumbo poached prawns, mussels and ceviche. Open for breakfast, lunch and dinner, Shor offers expansive open-air seating and ocean vistas for an unparalleled dining experience on Waikiki Beach.

THE COLONY

TOUCH 6140

LOCATED IN THE DIAMOND HEAD TOWER, SECOND FLOOR

Start the evening with one of our "must try" signature cocktails and creative sushi at The Colony. Stay for dinner and enjoy prime cuts of midwestern steaks or just go native with the local catch, the Hawaiian 'Opakapaka and Pulehu Mahi Mahi—all grilled to perfection over a kiawe-wood fire for that unique island taste. Cocktails: 5:30 p.m. to 10:00 p.m., daily. Dinner: 6:00 p.m. to 10:00 p.m., daily.

IN-ROOM DINING

TOUCH 54

The ultimate in convenience. Relax and dine in the comfort and privacy of your own room. Choose from a variety of dishes, including a 'quick start' for early risers, a romantic breakfast or dinner for two. Take-out Japanese breakfast bentos and picnic lunches are also available. 6:00 a.m. to 11:00 p.m., daily.

HYATT ON THE BEACH

924 TOGO (8646)

LOCATED ACROSS FROM THE HYATT ON WAIKIKI BEACH

Find a variety of quick and delicious choices including daily lunch specials, sandwiches and snacks at the Hyatt on the Beach snack bar. Enjoy local favorite—shave ice, plus your favorite beverages including Seattle's Best™ coffee. Open daily for lunch, 10:00 a.m. to sunset.



AWAKEN YOUR SENSES

Coffee and Teas

SEATTLE'S BEST™ TABLE-SIDE FRENCH PRESS	\$5 PER POT
FRESHLY BREWED SEATTLE'S BEST™ COFFEE Small pot (3 cups)	\$8 PER POT
FRESHLY BREWED SEATTLE'S BEST™ COFFEE Large pot (6 cups)	\$12 PER POT
ASSORTED TAZO™ TEAS Chamomile, Mint with Tarragon, Awake, Calm, Earl Grey, Green Tea, Black Tea, Passion and African Red Bush Small pot (3 cups) /Large pot (6 cups)	\$6/\$12 PER POT
HOT CHOCOLATE	\$6 PER POT

Fruits and Cereals

SEASONAL FRUITS AND BERRIES	\$9
COLD CEREALS Cheerios, Raisin Bran, Special K, Corn Flakes, Rice Krispies, Frosted Flakes	\$5
STEEL-CUT OATMEAL Brown sugar and milk with roasted fruits	\$6
YOGURT PARFAIT With granola and seasonal fruits	\$8
QUARTER OF LOCALLY GROWN HAWAIIAN PINEAPPLE	\$6
BIG ISLAND PAPAYA HALF With a wedge of lime	\$6
THE CONTINENTAL Choice of chilled juice, basket of fresh bakeries. Tropical jams and preserves, Seattle's Best™ coffee, tea or milk	\$15

All in-room dining orders are subject to state and local taxes, a delivery charge of \$3.75 and a service charge of 17%. The service charge includes gratuity.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food borne illnesses. Please notify your server if you have any food allergies.



SIGNATURE SPECIALTIES

Breakfast Classics

HAM AND WHITE CHEDDAR PANINI \$11
Fried egg, shaved ham and Dijon spread

ZUCCHINI AND CHEESE FRITTATA \$12
Gruyere, goat and white cheddar cheeses, tomato and onion with ciabata toast

PETITE FILET MIGNON & EGGS \$25
Grilled tomato Provençal, red skin potatoes and hollandaise sauce

STICKY BUN FRENCH TOAST \$12
Topped with berries and pecans

PANCAKES \$12
Topped with bananas and raspberries with warm maple syrup

THE BENEDICT \$13
Traditional with Canadian bacon, a toasted muffin and hollandaise sauce

BELGIAN WAFFLES \$13
With fruit compote, butter and warm maple syrup

Eggs

All egg dishes are served with roasted fingerling potatoes and your choice of toast

TWO EGGS, ANY STYLE \$12
Served with bacon, ham or sausage

THREE-EGG OMELETTE \$14
With your choice of fillings

WAIKIKI BREAKFAST \$12
Scrambled eggs, Portuguese sausage and steamed rice

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Japanese Cuisine

Breakfast selections include pickled vegetables, rice, miso soup, and green tea

NATTO	\$18
Broiled salmon, vegetable delicacy, chilled tofu and fermented soybeans	
YAKIZAKANA	\$18
Broiled salmon, scrambled eggs and chilled tofu	

Sides

WHITE, WHEAT OR RYE TOAST	\$3
TOASTED BAGEL WITH CREAM CHEESE	\$5
DANISH, MUFFIN OR CROISSANT	\$4
BAKERY BASKET	\$5
COTTAGE CHEESE	\$4
YOGURT	\$4
HAM, BACON OR PORTUGUESE SAUSAGE	\$4
BREAKFAST POTATOES	\$4
ONE EGG	\$4
SINGLE ORGANIC EGG	\$6

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Romance for two...Sunrise to Sunset

HONEYMOON BREAKFAST FOR TWO

THIS DELICIOUS BREAKFAST INCLUDES:

A HALF PAPAYA WITH FRESH STRAWBERRIES
FIELD GREENS WITH SMOKED SALMON AND CHAMPAGNE VINAIGRETTE
HEARTSHAPED SUNNY SIDE UP EGGS WITH GRILLED HAM, STEAK AND POTATOES
BAKERY BASKET WITH CROISSANTS, DANISH AND MUFFINS
CHOICE OF GRAPEFRUIT OR GUAVA JUICE
A SMALL POT OF SEATTLE'S BEST™ COFFEE OR TAZO TEA.

CHOCOLATE TRUFFLES INCLUDED AS OUR WEDDING GIFT TO YOU!

\$59 PER COUPLE (including tax and gratuity)

HONEYMOON DINNER FOR TWO

ORGANIC CHICKEN SOUP WITH ISLAND VEGETABLES
LOCAL MIXED GREENS WITH SHRIMP, MAUI ONION AND GINGER VINAIGRETTE
HALF MAINE LOBSTER AND PETITE FILET MIGNON
BAKED GARLIC DUCHESS POTATOES
SEASONAL VEGETABLES
ASSORTED ROLLS
FRESH FRUIT TART AND CHOCOLATE TRUFFLES.

CHAMPAGNE IS INCLUDED AS OUR WEDDING GIFT TO YOU!

\$149 PER COUPLE (including tax and gratuity)

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CREATE YOUR OWN ENTREE SALAD

Fresh, Crisp, Green Salads

SELECT YOUR GREENS:

(Choose 1)

ROMAINE

SPINACH

BABY LEAF MIX

ICEBERG

SELECT YOUR TOPPINGS:

(Choose 5)

ONIONS
JALAPENOS
CROUTONS

ANCHOVIES
TOMATOES
CHEDDAR
PEPPER JACK

BLACK OLIVES
CUCUMBER
PARMESAN

BOILED EGGS
BELL PEPPERS
PROVOLONE
SWISS

CARROTS
AVOCADO
BLEU CHEESE

SELECT YOUR PROTEIN:

(Choose 1)

SHRIMP

GRILLED CHICKEN

MAHI MAHI

SALMON

SELECT YOUR DRESSING:

(Choose 1)

RANCH

BLEU CHEESE
CAESAR

SESAME DRESSING
THOUSAND ISLAND

LEMON-DIJON

\$16

(\$14 NO PROTEIN)

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CREATE YOUR OWN SALADS TOUCH 54 FOR DELIVERY TIME



CREATE YOUR OWN SANDWICHES

SELECT YOUR PROTEIN:

(Choose 1)

TUNA SALAD HARRIS RANCH ANGUS BURGER GRILLED CHICKEN ROAST BEEF
 BACON EGGPLANT MAHI MAHI TURKEY HAM

SELECT YOUR TOPPINGS:

(Choose 3)

RED ONION LETTUCE TOMATO CUCUMBER
 GRILLED ONIONS PINEAPPLE AVOCADO BACON

SELECT YOUR SAUCE:

(Choose 2)

TERIYAKI TARTAR HERB MAYO MAYONNAISE
 KETCHUP MUSTARD DIJON MUSTARD

SELECT YOUR CHEESE:

(Choose 1)

AMERICAN BLUE CASTELLO TILLAMOOK CHEDDAR SWISS PEPPER JACK AMERICAN

SELECT YOUR BREAD:

(Choose 1)

CHALLAH OAT BUN 12 GRAIN BREAD RYE WHEAT WHITE

SELECT YOUR SIDE:

(Choose 1)

FRENCH FRIES CUCUMBER & TOMATO SALAD CHIPS COTTAGE CHEESE

\$16
 (\$14 NO PROTEIN)

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ALL DAY DINING

11:30 AM - 11:00 PM

Appetizers

SEAFOOD CHOWDER Cream style with local fish and shellfish	\$9
KALUA PORK QUESADILLA Flour tortillas filled with Kalua pork and Oaxaca cheese	\$12
COCONUT SHRIMP Served with pineapple compote	\$9
TOMATO SALAD With Maui onion slivers and parsley dressing	\$11

Entrees

TWO EGGS, ANY STYLE Served with bacon, ham or sausage	\$12
LOCO MOCO Grilled beef patty with Spam® fried rice, natural sauce and two eggs-over-easy	\$13
FILET MIGNON Hamakua mushrooms, potato hash and grilled asparagus	\$42
WHOLE WHEAT PENNE PASTA 🌱 With tomatoes, zucchini, eggplant and goat cheese	\$14
GRILLED MAHI Local waters mahi, red quinoa, corn and jicama salad	\$28
SEARED SALMON 🌱 With walnut ratatouille and green pea nage	\$28
HERB GARLIC CHICKEN Lemon chive mashed potatoes and pan juices	\$30

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Sweets

CITRUS CHEESECAKE Crushed berry sauce and chantilly cream	\$9
CHOCOLATE AND HAZELNUT WITH HAUPIA Chocolate and hazelnut mousse with haupia filling	\$9
ICE CREAM Buttered popcorn, vanilla, coconut sorbetto, ginger lychee	\$6
WARM APPLE COBBLER With vanilla ice cream and caramel	\$9

Coffee and Teas

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Beverages

SOFT DRINKS Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Ginger Ale	\$3
HAWAIIAN SPRINGS WATER	\$5 500-ML./\$7 1-LITER
SAN PELLEGRINO	\$5 500-ML.
HOT CHOCOLATE	\$6/PER POT

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Bottle Service

A FULL SERVICE BAR. SELECT 5 OF THE SPIRITS BELOW.
we'll even mix up the first round in your room! INCLUDES MIXERS.
 \$250.00

VODKA

ABSOLUT, 375ML \$40
 SMIRNOFF, 375ML \$30

GIN

BEEFEATERS, 375ML \$40
 BOMBAY, 375ML \$30

RUM

MYER'S DARK, 375ML \$40
 BACARDI LIGHT, 375ML \$30

WHISKEY

CROWN ROYAL, 375ML \$40
 CANADIAN CLUB, 375ML \$30

BOURBON

JACK DANIELS, 375ML \$40
 WILD TURKEY, 375ML \$30

SCOTCH

CHIVAS REGAL, 375ML \$40
 J&B, 375ML \$30

TEQUILA

PATRON SILVER, 375ML \$40
 CUERVO GOLD, 375ML \$30

CORDIAL

GRAND MARINER, 375ML \$60
 BAILEY'S IRISH CREAM, 375ML \$45
 AMARETTO DI SORONNO, 375ML \$40

BRANDY

COURVOISIER VS, 375ML \$60
 MARTELL VSOP, 375ML \$50

Beer Service

ASAHI	\$9	KIRIN	\$9
HEINEKEN	\$6	HEINEKEN LIGHT	\$6
ST. PAULI NON-ALCOHOLIC	\$6	BUDWEISER	\$5
BUD LIGHT	\$5	COORS LIGHT	\$5
KONA ALE	\$5	MILLER LITE	\$5

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DRY SPARKLING WINES

	GLASS	BOTTLE
MOET & CHANDON CHAMPAGNE, "IMPERIAL", FRANCE, NV		\$96
SEGURA VIUDAS, BRUT CAVA, RESERVA, CATALONIA, SPAIN, NV	\$8	\$30
DOMAIN CHANDON, BRUT ROSE CALIFORNIA, NV	\$11	\$55
DOM PERIGNON, BRUT CHAMPAGNE, FRANCE, 1996		\$330
LOUIS REODERER, BRUT CHAMPAGNE, "CRISTAL", FRANCE 1996		\$495
ARMAND DE BRIGNAC (ACE OF SPADES), BRUT GOLD CHAMPAGNE, FRANCE N/V		\$595

SWEET WHITE WINES

CLEAN SLATE, RIESLING MOSEL, GERMANY, 2008	\$8	\$32
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DRY LIGHT INTENSITY WHITE WINES

DRY CREAK VINEYARD, FUME BLANC SONOMA COUNTY, CALIFORNIA, 2007		\$36
SANTA MARGHERITA, PINOT GRIGIO VALDADIGE, VENETO, ITALY, 2008		\$62

DRY MEDIUM INTENSITY WHITE WINES

CANVAS, CHARDONNAY CALIFORNIA, 2007	\$7	\$30
FRANCISCAN, CHARDONNAY NAPA VALLEY, CALIFORNIA, 2007	\$10	\$47

DRY FULL INTENSITY WHITE WINES

CAKEBREAD CELLARS, CHARDONNAY NAPA VALLEY, CALIFORNIA, 2008		\$109
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DRY LIGHT INTENSITY RED WINES

	GLASS	BOTTLE
DE LOACH, PINOT NOIR "WINEMAKER'S BLEND", CALIFORNIA, 2007	\$9	\$39

DRY MEDIUM INTENSITY RED WINES

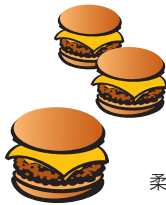
CANVAS, MERLOT CALIFORNIA, 2007	\$7	\$30
CANVAS, CABERNET SAUVIGNON CALIFORNIA, 2007	\$7	\$30
RAZOR'S EDGE, SHIRAZ SOUTH AUSTRALIA, 2006	\$9	\$38
NAPA CELLARS, MERLOT NAPA VALLEY, CALIFORNIA 2005	\$12	\$48
FOLIE A DEUX, CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA, 2007		\$51
MARCHESI DI FRESCOBALDI, CHIANTI RUFINA "CASTELLO DI NIPOZZANO", RESERVA, TUSCANY, ITALY, 2005		\$53
CAKEBREAD CELLARS, CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA, 2006		\$125
CAIN "CAIN FIVE," NAPA VALLEY, CALIFORNIA, 2003		\$225
OPUS ONE NAPA VALLEY, CALIFORNIA, 2003		\$345

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Keiki MENU

お子様用メニュー

Ages 12 and Under



MAIN TOPP 메인

HAMBURGER ハンバーガー \$6.95

4 oz. on a soft bun with
American cheese

柔らかいパンにのった約110gのハンバーガー
アメリカンチーズ入り

ROASTED TURKEY SANDWICH

ロースターキー サンドイッチ \$6.95

on whole wheat bread
ヘルシーな全粒粉パン使用

GRILLED CHEESE SANDWICH

グリルチーズ サンドイッチ \$5.95

on white bread with American cheese
食パンにアメリカンチーズをはさんでグリル
with turkey ターキー入り \$6.95

CHICKEN NUGGETS チキン ナゲッツ \$4.95

with your choice of ranch or
barbeque dipping sauce
ランチまたはバーベキューディッピングソース付き

TURKEY HOT DOG

ターキー ホットドッグ \$5.95

on a plain bun with ketchup and mustard
ケチャップとマスタード付き

PB&J

ピーナッツバター&ジェリーサンド \$4.95

served with potato chips
ポテトチップスつき

SNACKS スナック

SMALL FRUIT CUP

スモール フルーツ カップ \$3.95

APPLE SAUCE アップルソース \$2.95

CELERY AND CARROT STICKS

セロリ&キャロット スティック \$3.95

with ranch dipping sauce
ランチ ディッピングソース付き

ROBERTS® AMERICAN GOURMET PIRATE'S BOOTY™

パイレーツ ブーティ \$1.95

ライス&コーン パフ

REFRESHERS ソフトドリンク

Pepsi	Pink Lemonade
Diet Pepsi	Orange Juice
Lipton Iced Tea	Pineapple Juice
Sierra Mist	Grapefruit Juice
Ginger Ale	Cranberry Juice
	Apple Juice

All dishes will be served with your choice of
celery and carrot sticks or french fries



Prices are subject to 4.712% state tax 料金には4.712%のハワイ州消費税が加算されます。