

Dear Guest,

Welcome to Hyatt Ahmedabad

Providing a safe and clean environment for colleagues and guests is a top priority for Hyatt Ahmedabad, and we always want guests to feel confident in the care we provide. Hence for the duration of your visit with us we would request you to make a note of the below important points.

In order to ensure the safe provision of food and drink within the hotel we are taking below precautionary measure

- Request all guest entering/exiting the restaurant areas sanitize their hands.
- To minimized the contact and as a precautionary measure there is no valet parking available.
- We are keeping foot operated sanitizer at main porch and lobby.
- Temperature check at the hotel entrance.
- We are keeping extra mask for guest convenience.
- Disinfectant on entire table surface and chairs using disinfectant mist and spray.
- Server will be wearing mask and gloves all the time while serving.
- Contactless menu, billing and payment.
- Restaurant will be operational for dinner on All days from 700 pm till 1000 pm
- Restaurant will be operational on lunch on Lunch from 1230 pm till 330 pm
- Prices mentioned in the menu are in INR, govt taxes as applicable

We request you to install The AarogyaSetu App as suggested by ministry of tourism (Government of India)

We ask you to maintain social distancing norms at all times whenever possible of at least 2 meters

Thank you for your understating and support as we do what we can to keep our guests and colleagues healthy and safe.

Should you require any further assistance please contact Restaurant Manager, we shall be delighted to be of service.

Warm Regards,

Team Hyatt Ahmedabad

V – Vegetarian

NV – non vegetarian

All prices are in INR, government taxes as applicable
Please share your food allergies with the order taker

Dinner 7:00 pm to 10:00 pm all day
Lunch 12:30pm to 3:30 pm on Saturday and Sunday

Soup

V Burnt garlic vegetable clear soup, (200 ml)	228
NV Chicken garlic soup, (200 ml)	268

Appetizer

V Potato Tornado, chili aioli, (60 gm)	158
V Spiced edamame, chili garlic soy, (180 gm)	568
V Rock corn tempura, light batter crisp corn cake, wasabi mayonnaise, (120 gm)	328
V Marinated tofu finger, sweet chili dip, (120 gm)	418
V Crispy vegetable tempura roll, (80 gm) Aged pepper, onion, baby corn, carrot, tomato onion salsa, spicy aioli	498
V Cucumber blossom, (80 gm) Cucumber, vegetable spicy aioli	498
V Reverse mountain, (80 gm) Sweet potato tempura, mountain carrot and cucumber, spicy avocado	498
V Fat boy, (50 gm) Crispy mushroom, spicy cream cheese, scallion, crispy spinach and wasabi citrus sauce	498
NV Ebi cracker, (80 gm) Shrimp tempura, spring onion, cream cheese, mayonnaise	598
NV American dream roll, (80 gm) Salmon, avocado, cucumber, lettuce, mayonnaise	598
NV Crab California, (80 gm) Imitate crab meat, cucumber, carrot, wasabi mayonnaise	598

Dim-sum (per piece)

V Chili garlic butter bean hargow, onion, garlic, ginger, chili, (16 gm)	68
V Corn, edamame, water chestnut, (16 gm)	68
V Assorted mushroom, ginger, garlic, (16 gm)	68
V Chef's special steamed vegetable bao, bar-be-que sauce, (40 gm)	158
NV Chicken Siu mai, (16 gm)	78
NV Crystal chicken, celery, garlic, ginger, (16 gm)	78
NV Prawn siu mai, fried onion, garlic, spring onion, (16 gm)	78
NV Chef's special steamed chicken bao, bar-be-que sauce, (40 gm)	198

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Fish & seafood

NV Tiger prawn, onion, chili, water chestnut, yellow curry (180gm)	988
NV Salmon steak, shitake mushroom, yuzu butter, Himalayan lemon salt (180gm)	1088

Poultry & meat

NV Shredded chicken leg, spring onion, Chili black bean sauce, (180gm)	688
NV Lamb chops, oyster, garlic sauce, (180gm)	1888

Vegetables & beancurd

V Garlic spinach, onion, chili, oyster sauce, (180gm)	558
V Five treasure vegetable, hoisin sauce, (180gm)	558
V Haricot bean, chili black bean, (180gm)	558
V Thai vegetable green curry, (180gm)	588
V Tofu steak, ginger bean sauce, (180gm)	788

Rice & noodle

V Steamed Japanese rice, (180gm)	388
V Burnt chili garlic fried noodle, Onion, spring onion, white cabbage, light soy, (180gm)	488
V Sticky fried rice, garlic, baby corn, mushroom, Onion, carrot, light soy, (180gm)	488
NV Chef's special sticky fried rice, edamame, Lettuce, shitake mushroom, egg, soy, (180gm)	588

Dessert

V Crème banana banoffee pie, (80 gm)	458
V Nougat caramel Alaska cake, warm chocolate ganache, (120gms)	458

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TG's set menu

Vegetarian set menu 5 course

1188

Burnt garlic vegetable clear soup, 140 ml
Rock corn tempura, light batter crisp corn cake, 100gm
Assorted seasonal vegetable in green Thai curry, 120 gm
Sticky fried rice, carrot, baby corn, garlic, mushroom, 120 gm
Nougat caramel Alaska cake, warm chocolate ganache, 120gm

Vegetarian set menu 7 course

1488

Burnt garlic vegetable clear soup, 140 ml
Crispy vegetable tempura roll,(80 gms)
Chili garlic butter bean hargow, onion, garlic, ginger, chili, (16 gm)
Tofu steak, ginger bean sauce 120 gm
Assorted seasonal vegetable in garlic oyster sauce , 120 gm
Sticky fried rice, carrot, baby corn, garlic, mushroom, 120 gm
Nougat caramel Alaska cake, warm chocolate ganache, 120gm

Non Vegetarian set menu 5 course

1488

Chicken garlic egg drop, soup 140 ml
Shrimp popcorn, light batter crisp poppers, 100gm
Shredded chicken leg, spring onion, chili black bean sauce, 120 gm
Sticky fried rice, carrot, baby corn, garlic, mushroom, egg 120 gm
Nougat caramel Alaska cake, warm chocolate ganache, 120gm

Non Vegetarian set menu 7 course

1688

Chicken garlic egg drop, soup 140 ml
Salmon avocado roll roll, 80 GM
Chicken Siu mai, 16 gm
Five treasure vegetable, hoisin sauce 120 gm
Shredded chicken leg, spring onion, black bean sauce, 120gm
Sticky fried rice, carrot, baby corn, garlic, mushroom, egg, 120 gm
Nougat caramel Alaska cake, warm chocolate ganache, 120gm

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Beverages

Frozen cucumber and mint Cucumber, granny smith, mint, sweet & sour, (200 ml)	198
Frozen strawberry Fresh strawberry, red grape, freshly squeezed lemon, (200 ml)	198
Orchid sour Green apple, fresh pineapple juice, sweet & sour, (200 ml)	198
Guavarita Guava juice, bird chili, fresh basil, (200 ml)	198
Bottled water, 1000 ml	168
Aerated beverage, 300 ml	198
Fresh lime soda, 250 ml	198
Iced tea, 250 ml	198
Chocolate milk shake, 250 ml	258
Cold coffee, 250 ml	258
Veen, still water, 660ml	258
Choice of herbal tea Jasmine, lemon grass, chamomile	228
Cappuccino, 200 ml	278
Espresso, 30 ml	278
Americano, 250 ml	278
San benedetto, 250 ml	198
Fresh seasonal juice, 250 ml	228
San benedetto, 750 ml	498

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