

PALACIO DUHAU

PARK HYATT BUENOS AIRES™

LUXURY IS PERSONAL

IN ROOM DINING

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About our philosophy

At Hyatt, we take great pride in sourcing our food thoughtfully: on top of getting the best ingredients for our guests, we care about having a positive impact on the community and the planet.

We get our ingredients from natural, local, and sustainable sources. Our vegetables and eggs are organic and from local farms. Our salmon is certified by the Marine Stewardship Council (MSC). Our poultry is pasture raised, and our meat is grass fed. Our great relationships with local suppliers and producers also leads to a reduced carbon footprint.

Our menus are carefully designed and feature plentiful, healthy, and sophisticated options. For our little guests, we carry a children's menu that is crafted to encourage them to eat healthy with right-sized portions.

No matter what you order, a great deal of thought, care and love has gone into each preparation. We strive to honor the individual requests of our guests and work hard to exceed expectations.

Hopefully we will have the pleasure of serving you today!

In room dining

In Room Dining at Palacio Duhau - Park Hyatt Buenos Aires provides a level of service and culinary experience on par with the hotel's restaurants.

Operating 24 hs. Please contact In Room Dining by dialing the extension "0".

BREAKFAST

CONTINENTAL BREAKFAST

Selection of homemade pastry, jam, organic honey,
'dulce de leche' and butter
Choice of juice and seasonal fruits.
Selection of hot beverages

AMERICAN BREAKFAST

Selection of homemade pastry, jam, organic honey,
'dulce de leche' and butter
Choice of juice and seasonal fruits
Cereals with milk or yogurt
Organic farm eggs cooked any style
White or whole-wheat toast
Selection of hot beverages

VEGAN BREAKFAST

Selection of homemade pastry and jam and caju cheese
Choice of juice and seasonal fruits
Vegan yogurt with granola
Sourdough bread toast, avocado and tomato
Selection of hot beverages

Every In Room Dining order has an additional service charge of AR\$ 820. All prices are in Argentinean pesos and include the applicable VAT. Products subject to availability.

CEREALS

Artisanal granola with nuts, cornflakes

FRUITS

Selection of seasonal fruit slices

DAIRY

Natural whole yogurt or natural low fat yogurt, vegan yougurt

Selection of cheese

BAKERY

Toasted white bread or whole wheat bread

Selection of artisan pastry. Croissant, Argentine bakery

- *Served with organic honey, 'dulce de leche' and butter*

Healthy toast: sourdough bread, avocado, tomatoes

and fried quail egg

French toast

Waffle

Pancake

Vegan pancake (banana and oatmeal)

- *Served with vanilla cream, honey cane and fresh fruit*

ORGANIC EGGS

Served with crispy bacon, avocado, grilled mushrooms

and sourdough bread

Your choice of two eggs: boiled, scrambled, fried or poached

Egg omelette or egg white omelette

- *Optional fillings: Natural ham, mushrooms, mozzarella, tomato, prosciutto or spinach*

Eggs Benedict

- *Corn bread, natural ham and hollandaise sauce.*

Florentine Eggs

- *Corn bread, spinach and hollandaise sauce.*

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COFFEE

Espresso, small latte, flat white

Cappuccino, double espresso, coffee with milk

American coffee 1L pot

-

All coffee available in decaf

TEA COLLECTION

English breakfast, Earl grey, green, mint, digestive

Ask for our Palacio Duhau blends

FRESH JUICES

Orange, grapefruit

Detox Juice

. Kale, celeric, spinach and cucumber

. Carrot, orange, ginger and grapefruit

. Beetroot, orange, lemon and ginger

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IN ROOM DINING

SALADS

- 🌱 - Mixed green salad, tomatoes, onions pickles and raw vegetables
- 🌱 - Lentil salad, roasted beetroot, walnuts, cashew cheese Burrata, tomatoes, vegetables, black olives and herbs oil
Caesar salad with capers, croutons, crispy bacon and parmesan cheese
 - . Natural
 - . Grilled chicken
- 🐟 - Patagonian trout
 - . Prawns

SOUPS

- 🌱 - Minestrone vegetable soup
- 🌱 - Spiced carrot soup with fried chickpeas

🌱 Vegetarian 🌾 Gluten free 🐟 Certified sustainable fishing

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PASTA/RISOTTO/PIZZA

Homemade pasta with

- 🌱 - Roasted tomatoes and basil
 - . Bolognes sauce
 - . Tomatoe & cream

Spinach Malfatti, chesse cream and fresh herbs

- 🌱 -Grilled prawns sorrentinos, sea foun and fennel

Rice noodles, roasted tomatos, basil, black olive powder

Classic saffron risotto

Classic mushrrom.risotto

Mozzarella, fresh tomato and basil leaves

Prosciutto, parmesan cheese and olives

Margherita pizza, almond mozzarella, tomato and basil

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MAIN DISHES

Free range chicken breast

🌱 - Catch of the Atlantic Ocean

Aberdeen Angus beef

Classic Loin Milanese (breaded beef)

🌱 - Grilled oyster mushroom, broccoli and coconut puree,
chimichurri, pepper emulsion

🌱 - Breaded smoked eggplant, hazelnut hummus,
fennel sheets, spiced honey

Vegetarian curry, jazmin rice

TO SHARE

Milanese Duhau (for 2 people)

Steak with bone milanese, 750 grs.

Duhau Meat Selection

Ocean selection

2 catch of the day, grilled prawns, squid.

SIDE DISHES

Mixed greens salad

Grilled vegetables

Mashed potatoes

Duhau French fries

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SNACK

SNACKS

Beef empanadas

Brie cheese, onions and raisin empanadas

Mixed nuts

CHEESE PLATTERS

Two cheese selection from our cellar

Four cheese selection from our cellar

Prosciutto

-

Served with assorted homemade breads, nuts and jam.

SANDWICHES

Classic Argentinean toasted sandwich,
ham and fontina cheese

Cheeseburger with lettuce, tomato, chimichurri mayonnaise
with potatoes bread

Club sandwich, grilled chicken, lettuce, tomato,
fontina cheese, ham and fried egg

Grilled loin, chimichurri, tomato and lettuce

 Vegetarian

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DESSERTS

Key Lime Pie

Cheesecake

Chocolate cream and almond Praliné tart

🌿 -Ice Cream selection Vanilla / Chocolate / Raspberry

🌿 -Macarons (4 units)

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Note: May contain traces of nuts.

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KIDS

STARTERS

Chicken fingers

3 Argentine beef empanada

SANDWICHES

Burger with cheese, tomato and lettuce

PASTA

Mac and cheese

Spaghetti with butter, filetto sauce
or tomatoes and cream sauce

SIDE DISHES

Seasonal leaf and vegetables salad

Duhau french fries

Sauteed seasonal vegetables

MEAT AND FISH

Aberdeen Angus cut of the day

Organic chicken breast

Milanesa (breaded beef)

Catch of the Atlantic ocean

DESSERTS

Cheese Cake / Key Lime Pie

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BEVERAGES

MINERAL WATER

Still water

Sparkling water

SODAS

Coca-Cola

Coca-Cola Zero

Sprite

Schweppes tonic

ICED TEAS & LEMONADE

Classic iced tea, green iced tea, digestive iced tea, lemonade, pink lemonade

BEERS

Dos Dingos (Aussie IPA - Pilsner - Sunset Amber Ale)

Corona

COCKTAILS

Gin Tonic (*Tanqueray, Schweppes*)

Vodka Tonic (*Sernova, Schweppes*)

Aperol Spritz (*Aperol, sparkling wine, soda, orange slice*)

Negroni (*Tanqueray, Campari, Vermouth Rosso, orange slice*)

Garibaldi (*Campari, orange juice*)

Fernet Cola (*Fernet Branca, Coca Cola*)

Americanos (*Campari, Vermouth Rosso, soda, lemon slice*)

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WINE SELECTION

BY THE GLASS

WHITE

Finca Suarez Chardonnay 2019
Colomé Torrontés 2021

RED

D.V. Catena Cabernet-Malbec 2018
Cadus Appellation Malbec Tupungato 2018

BOTTLE

CHAMPAGNE

Moët Imperial Brut
Veuve Clicquot Yellow Label Brut

SPARKILING

Casa Boher Extra Brut

WHITE

Finca Suarez Chardonnay 2019
Colomé Torrontés 2021
Atamisque Chardonnay 2021

ROSE

El Esteco Rosado

RED

D.V. Catena Cabernet – Malbec 2018, Catena Zapata
Cadus Appellation Tupungato Malbec 2018Barda
Pinot Noir
Bramare Malbec

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