
PARK HYATT CHENNAI™

BREAKFAST MENU

WESTERN SPECIALTIES

TWO EGGS ANY STYLE	425
Served with grilled tomato and hash brown potatoes, Choice of chicken sausages or pork bacon	
OMELET	475
Choice of tomatoes, mushroom, onion, bell pepper, smoked salmon, ham and cheese Choice of chicken sausages or pork bacon	
EGGS BENEDICT OR ROYALE	475
Poached eggs, choice of ham or smoked salmon, English muffin, hollandaise sauce	
BUTTERMILK PANCAKES	350
Served with berry compote, whipped cream and maple syrup	
ALMOND CRUSTED FRENCH TOAST WITH ORANGE ZEST	450
Served with berry compote, whipped cream and maple syrup	
BELGIAN WAFFLES	450
Served with berry compote, whipped cream and maple syrup	
HOMEMADE BIRCHER MUESLI	475
Oatmeal, seasonal fruit, yoghurt, nuts and whipped cream	
SMOKED SALMON	400
High-fiber bread, scrambled egg whites, smoked salmon and asparagus	
OATMEAL, CHOICE OF FULL FAT, SKIMMED OR SOY MILK	300
Topped with cinnamon and raisins, caramelized nuts	

Our philosophy is to demonstrate and share the art of cooking using fresh, seasonal and local ingredients. We are inspired by nature's diversity and believe in helping to protect the oceans and environment from which we source our produce and as such we strive to incorporate sustainable dining into our menu options.

V-Vegetarian; A-Alcohol; HB-Healthy Balance

CEREALS, CHOICE OF FULL FAT, SKIMMED OR SOY MILK	475
Choice of corn flakes, crunchy Swiss muesli or chocos	
HOMEMADE LOW FAT YOGURT	175
Natural or with fruit puree, choice of mango or mixed berries	
FRESH SEASONAL FRUIT	375
LOCAL SPECIALTIES	
IDLI^V	300
Steamed rice cakes, served with sambar and chutneys	
MEDU VADA^V	300
Crispy split black gram doughnuts, served with sambar and chutneys	
DOSA^V	350
Crispy rice pancake, <i>plain or masala</i> , served with sambar and chutneys	
UTTAPAM^V	350
Crispy rice pancake, <i>plain or masala</i> , served with sambar and chutneys	
UPMA^V	350
Semolina cooked with seasonal vegetables, served with sambar and chutneys	
PURI BHAJI^V	350
Deep-fried whole wheat bread served with potato, onion and tomato gravy	
PARATHA^V	350
Whole wheat flat bread, choice of potato, cauliflower or paneer Served with yogurt and pickles	
KANDA POHA^V	275
Pressed rice with onion, peanuts, green chilli and fresh coriander	

Our philosophy is to demonstrate and share the art of cooking using fresh, seasonal and local ingredients. We are inspired by nature's diversity and believe in helping to protect the oceans and environment from which we source our produce and as such we strive to incorporate sustainable dining into our menu options.

V-Vegetarian; A-Alcohol; HB-Healthy Balance

PARK HYATT CHENNAI™

ALL DAY DINING MENU

11:00AM -11:00PM

SOUP | SALAD

ROASTED TOMATO BASIL SOUP 495
Parmesan Crostini (V)

CREAM OF MUSHROOM 495
Garlic melted cheddar cheese toast (V)

NOODLE SOUP 525/550(NV)
Vegetable broth with lemon grass, chili, pokchoi, mushroom, noodle (non vegetarian option available)

MEDITERRANEAN SALAD 675
Tomato, Onion, cucumber, bellpepper, garbanzo, artichoke, feta, olives (V) (GF)

BETROOT AND GOAT CHEESE SALAD 675
Apple, orange, caramelized walnuts, fennel, coriander orange dressing (V)(GF)

CAESAR SALAD 600/700(NV)
Romaine lettuce, crispy bacon(P), garlic croutons,shaved parmesan(vegetarian option available)
Add Chicken Breast 225

REGIONAL APPETIZER

PODI IDLI 650
Steamed rice cake, lentils, chilli (V)

THREE CHEESE STUFFED PESTO PANEER, 700
Yellow chili powder and spices (V)(GF)

KODI VEPUDU 800

Our philosophy is to demonstrate and share the art of cooking using fresh, seasonal and local ingredients. We are inspired by nature's diversity and believe in helping to protect the oceans and environment from which we source our produce and as such we strive to incorporate sustainable dining into our menu options.

V-Vegetarian; A-Alcohol; HB-Healthy Balance

Crispy fried chicken, pan tossed with onion & fennel, coated with egg (GF)

TAWA MACHHI, 800
Shallow fried fish marinated with chilli, lemon, ginger, garlic and spices(GF)

TANDOOR

Tandoor appetizers are served from 12pm to 3pm / 7pm to 11pm

SURTI PANEER TIKKA, 750
Charcoal oven cooked cottage cheese, garlic ,mustard oil , ginger garlic & spices (V)(GF)

TANDOORI MURGH TIKKA, 850
Mustard oil, malt vinegar, hung yoghurt and chilli marinated chicken thigh(GF)

LAMB SEEKH KEBAB, 950
Charcoal oven minced lamb skewer with spices(GF)

BREADS & FILLINGS

PITA WRAP
MEDITERRANEAN FALAFEL, 725
Pickled vegetables, lettuce, garlic mayo and Sumac

CRUMBED CHICKEN, 775
Caesar and Parmesan

BURGER
Multigrain Bun / Classic Bun

CRUNCHY GARDEN VEGETABLE PATTIES 750

BBQ CHICKEN 800
Caramelized Onion and cheese

Our philosophy is to demonstrate and share the art of cooking using fresh, seasonal and local ingredients. We are inspired by nature's diversity and believe in helping to protect the oceans and environment from which we source our produce and as such we strive to incorporate sustainable dining into our menu options.

V-Vegetarian; A-Alcohol; HB-Healthy Balance

LAMB BURGER 950
Lettuce, tomato, caramelized onion ,BBQ sauce, oatmeal bun

SANDWICHES

CLUB SANDWICH 800/900(NV)
Chicken, bacon(P), fried egg, tomato, lettuce, plain or whole weat bread / vegetarian option available

HERBED CHAR GRILLED VEGETABLES, 750
Pesto Mayo, Flying Elephant Foccaccia (plain/grilled)

CHICKEN 900
Gherkin, Jalapeno, mustard, Flying Elephant Foccaccia (plain/grilled)
All sandwiches, burgers and wraps are served with french fries and sauces

Add ons

Cheddar Cheese 125
Fried Egg 125
Bacon 125

MAIN COURSE

SPAGHETTI/ PENNE/ FUSILLI PASTA 825/975(NV)
Choice of Tomato Sauce, Cream Sauce, AOP or Bolognese Sauce

HAND ROLLED PIZZA
Classic Margarita 700
BBQ Chicken, Jalapeno, Corn and Caramelized Onion 900

SAFFRON & PEA RISOTTO WITH ASPARAGUS(V)(GF) 975
Shallot, white wine, parmesan cheese

PAN FRIED SEA BASS 1250
Artichoke caponata, caper berries, basil pesto(GF)

CRISPY SKIN ATLANTIC SALMON 1525

Our philosophy is to demonstrate and share the art of cooking using fresh, seasonal and local ingredients. We are inspired by nature's diversity and believe in helping to protect the oceans and environment from which we source our produce and as such we strive to incorporate sustainable dining into our menu options.

V-Vegetarian; A-Alcohol; HB-Healthy Balance

Roasted New potato, braised leeks, edamame, mustard hollandaise(GF)	
CHIMICHURI TIGER PRAWN	1350
Zucchini Spaghetti Pomodoro, Broccoli, grape tomato(GF)	
ROASTED CHICKEN BREAST	1200
Seasonal green vegetables, mashed potato, red wine jus(GF)	
PAN ASIAN	
GLASS NOODLES SPRING ROLL	700
Sprouts, Vegetables, Spinach & Fresh Basil, Sweet Chilli Sauce	
WOK TOSSED	750
Chilli Garlic Noodle / Rice	
SINGAPOREAN FRIED RICE,	750
Vegetables and Pineapple (GF)	
BROCCOLI MUSHROOM GARLIC SAUCE	750
WOK TOSSED CHILI CHICKEN	950
WOK TOSSED FISH	950
with Leeks in Hoisin Sauce	
ASIAN HERB MARINATED SEABASS	1050
Galangal, Cantonese Chilli paste, Kafir Lime & stir fried greens	
THAI GREEN CURRY	825 /950(NV)
Lemon grass and galangal flavoured coconut milk curry with fresh basil (Vegetable / Chicken)	
JASMINE RICE (GF)	300

Our philosophy is to demonstrate and share the art of cooking using fresh, seasonal and local ingredients. We are inspired by nature's diversity and believe in helping to protect the oceans and environment from which we source our produce and as such we strive to incorporate sustainable dining into our menu options.

V-Vegetarian; A-Alcohol; HB-Healthy Balance

SPECIALTIES

BHUNA LASOONI PALAK AUR ALOO	750
Garlic tempered spinach with potato, red chilli tempering	
SUBZ MILONI	750
Seasonal vegetables with fresh tomato, sautéed spinach and spices (V) (GF)	
PUNJABI PANEER TIKKA BUTTER MASALA	750
Tandoor cooked cottage cheese, bell peppers, simmered in tomato gravy (V) (GF)	
CHETTINAD	950/1050
Traditional 16 spices curry cooked with shallots and desicated coconut gravy(GF) (Chicken / Lamb)	
KADAI JHINGA	1050
Pan tossed prawns with hand pounded Kadai masala spices, bell pepper and Onions	
CHICKEN TIKKA BUTTER MASALA	950
Charcoal cooked chicken thigh finished in creamy tomato rich butter masala(GF)	
KADAI MURGH	1050
CHEFS SPECIAL BHUNA GOSHT	1050
Slow braised lamb cooked with brown onion and whole spices(GF)	

RICE | DAL | BREAD

DUM BIRYANI [CHICKEN / LAMB](GF)	950/1050
Slow cooked meat with basmati rice,yoghurt, onion, whole spices served with vegetable raita	
SUBZI DUM BIRYANI	750
DAL MAKHANI	650
Slowcooked black lentil stew, cream and butter(V)(GF)	
TOOR DAL TADKA,	550
Yellow dal tempered with cumin, garlic, chili and ghee(V)(GF)	

Our philosophy is to demonstrate and share the art of cooking using fresh, seasonal and local ingredients. We are inspired by nature's diversity and believe in helping to protect the oceans and environment from which we source our produce and as such we strive to incorporate sustainable dining into our menu options.

V-Vegetarian; A-Alcohol; HB-Healthy Balance

THAYIR SADHAM, Vatha kozhambu, curd rice (V)	400
SAMBAR SADHAM, Shallots, rice, lentil, cashew nut (V)	600
NAAN/ ROTI/ TAWA PARATHA / LACCHA PARATHA/ MALABAR PARATHA	200
CHEESENAAN	150
CHEESE CHILI KULCHA	150
VEETU DOSA / IDIYAPPAM (GF)	200
STEAMED BASMATI RICE(GF)	300
 DESSERTS	
CHEESE PLATE Assorted of artisanal cheese, dried fruit, walnut bread, fruit chutney	650
SEASONAL FRUIT PLATE	375
DARK CHOCOLATE MOCHA PASTRY SLICE[Eggless]	550
EXOTIC BERRY & WHITE CHOCOLATE GATEAUX	550
GULAB JAMUN Dried nuts	375
KULFI WITH RABRI	550
HOMEMADE ICE CREAM SORBET two scoops	300

Our philosophy is to demonstrate and share the art of cooking using fresh, seasonal and local ingredients. We are inspired by nature's diversity and believe in helping to protect the oceans and environment from which we source our produce and as such we strive to incorporate sustainable dining into our menu options.

V-Vegetarian; A-Alcohol; HB-Healthy Balance

PARK HYATT CHENNAI™

A LA CARTE MENU

11:00PM -06:00AM

SOUP | SALAD | SANDWICH

ROASTED TOMATO BASIL SOUP	495
Parmesan Crostini (V)	
CREAM OF MUSHROOM	495
Garlic melted fontina focaccia Toast (V)	
MEDITERRANEAN SALAD	675
Tomato, Onion, cucumber, bellpepper, garbanzo, artichoke, feta, olives (V) (GF)	
BEETROOT AND GOAT CHEESE SALAD	675
Apple, orange, caramelized walnuts, fennel, coriander orange dressing (V)(GF)	
CAESAR SALAD	600/700(NV)
Romaine lettuce, crispy bacon(P),garlic croutons,shaved parmesan(vegetarian option available)	
<i>Add Chicken Breast</i>	225
CAPRESE SANDWICH,	700
Tomato, mozzarella, basil pesto, home-made focaccia(V)	
CLUB SANDWICH	800/900(NV)
Chicken, bacon(P), fried egg, tomato, lettuce, plain or whole weat bread / vegetarian option available	

Our philosophy is to demonstrate and share the art of cooking using fresh, seasonal and local ingredients. We are inspired by nature's diversity and believe in helping to protect the oceans and environment from which we source our produce and as such we strive to incorporate sustainable dining into our menu options.

V-Vegetarian; A-Alcohol; HB-Healthy Balance

LAMB BURGER 950

Lettuce, tomato, caramelized onion ,BBQ sauce, oatmeal bun

All sandwiches are served with French fries OR garden greens

Add ons

Cheddar Cheese 125

Fried Egg 125

Bacon 125

MAIN COURSE

SPAGHETTI/ PENNE/ FUSILLI PASTA, 825/975(NV)

Choice of arrabiata, alfredo, aglio olio or bolognese sauce

THAI GREEN CURRY 825/950(NV)

Lemon grass and galangal flavoured coconut milk curry with fresh basil Vegetable / Chicken

PAN FRIED SEA BASS 1250

Artichoke caponata, caper berries, basil pesto(GF)

ROASTED CHICKEN BREAST 1200

Seasonal green vegetables, mashed potato, red wine jus(GF)

SPECIALITIES

SUBZ MILONI 750

Seasonal vegetables with fresh tomato, sautéed spinach and spices (V) (GF)

DUM KA PANEER 750

cottage cheese simmered in brown onion, yoghurt and cashew gravy (V) (GF)

CHETTINAD

Traditional 16 spices curry cooked with shallots and desicated coconut gravy(GF)

Chicken / Lamb 950/1050

CHICKEN TIKKA BUTTER MASALA 950

tandoor roasted chicken, onion, tomato rich butter gravy (GF)

Our philosophy is to demonstrate and share the art of cooking using fresh, seasonal and local ingredients. We are inspired by nature's diversity and believe in helping to protect the oceans and environment from which we source our produce and as such we strive to incorporate sustainable dining into our menu options.

V-Vegetarian; A-Alcohol; HB-Healthy Balance

RICE | DAL | BREAD

DUM BIRYANI [CHICKEN / LAMB](GF)	950/1050
Slow cooked meat with basmati rice,yoghurt, onion, whole spices served with vegetable raita	
TARKARI BIRYANI	750
Mild aromatic seasonal vegetable biryani from the land of nawabs (V)(GF)	
DAL MAKHANI	650
Braised black lentils, cream, tomato, butter (V)(GF)	
DAL TADKA	550
Yellow dal tempered with cumin, garlic and ghee(V)(GF)	
THAYIR SADHAM	400
Vatha kozhambu, curd rice (V)	
SAMBAR SADHAM,	600
Shallots, rice, lentil, cashew nut (V)	
TAWA PARATHA / MALABAR PARATHA	200
VEETU DOSA / IDIYAPPAM (GF)	200
STEAMED BASMATI RICE (GF)	300
JASMINE RICE (GF)	300
DESSERT	
CHEESE PLATE	650
Assorted of artisanal cheese, dried fruit, walnut bread, fruit chutney	
SEASONAL FRUIT PLATE	375
CHOCOLATE & RASPBERRY DECO TORTE	575
Raspberry jelly, meringue sponge with Irish Quenelle	

Our philosophy is to demonstrate and share the art of cooking using fresh, seasonal and local ingredients. We are inspired by nature's diversity and believe in helping to protect the oceans and environment from which we source our produce and as such we strive to incorporate sustainable dining into our menu options.

V-Vegetarian; A-Alcohol; HB-Healthy Balance

GULAB JAMUN Dried nuts	375
KULFI WITH RABRI	550
HOMEMADE ICE CREAM SORBET per scoop	300

Our philosophy is to demonstrate and share the art of cooking using fresh, seasonal and local ingredients. We are inspired by nature's diversity and believe in helping to protect the oceans and environment from which we source our produce and as such we strive to incorporate sustainable dining into our menu options.

V-Vegetarian; A-Alcohol; HB-Healthy Balance