

THE
LIVING
ROOM

LUNCH

12:00 p.m. to 3:00 p.m.

SOUPS, SALADS & APPETIZERS

Chicken Soup <i>lemongrass, vegetable medley, soba noodles</i>	20
Clear Tomato Soup GF, VG <i>heirloom tomatoes, pine nuts, basil</i>	20
Classic Caesar ★ <i>romaine lettuce, parmesan, white anchovy, croutons, caesar dressing</i>	24
Market Salad GF, VG <i>mixed greens, shaved vegetables, cherry tomatoes, balsamic vinaigrette</i>	24
Park Hyatt Cobb GF, V <i>arugula, frisée, asparagus, mushrooms, heirloom tomatoes, avocado, blue cheese, deviled eggs, light balsamic vinaigrette</i>	26
<i>Add-Ons: ★</i>	
<i>honey glazed chicken strips 32/ beef tenderloin 56</i>	
<i>shrimp 28/ half maine lobster 30/ smoked salmon 18/</i>	
<i>burrata cheese 18/ ora king salmon 38</i>	
Classic Shrimp Cocktail GF <i>poached shrimp, lemon, avocado, celery, pickled cauliflower, cocktail sauce</i>	32
Tuna Ceviche ★ <i>watermelon, upland cress, fresno chili, mint, sesame, smoked eggplant</i>	29
Melon Couscous V <i>heirloom tomato, cilantro, cucumber, almonds</i>	24

ENTREÉS

Halibut GF <i>sweet corn, lemongrass, mushrooms, scallions, radish, ginger</i>	42
Ora King Salmon ★ GF <i>artichokes, tomato jam, vegetable confit, lemon thyme, olives</i>	40
Sea Scallops ★ <i>minestrone, fava, gigante beans, squash blossoms, noodles</i>	40
Park Hyatt Bolognese <i>Italian sausage, dry-aged beef, fresh fettucine, San Marzano tomatoes, parmesan</i>	36
Chirashi ★ GF <i>sushi rice bowl, ahi, hamachi, shrimp, tamago, avocado, salmon roe, cucumber, scallions, yuzu aioli, sesame, chilli sauce</i>	40

VG = VEGAN | GF = GLUTEN-FREE | V = VEGETARIAN

NY State sales tax will be added to your order. An automatic 18% gratuity will be added to parties of 6 or more.

*Consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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BURGER & SANDWICHES

all sandwiches are served with a choice of fries or side salad

Classic Burger ★ 32
*pat la frieda beef patty or plant based patty,
eli's brioche, romaine lettuce, beefsteak tomato, dill pickle, onion
choice of american, cheddar or swiss cheeses.*

Turkey Club 32
white bread, bacon, lettuce, tomato, avocado, special sauce

Avocado Toast VG 29
*Orwasher's multigrain bread, everything bagel spice,
pickled pepper drops, herb salad*

Lobster Sandwich 36
'bien cuit' brioche, organic butter, lemon, chives, garlic confit aioli

PARK HYATT BENTO

Classic ★ 59
*chicken consomme, soba noodles, scallions, lemongrass
mixed green salad, meyer lemon soy dressing
steamed edamame, shumai, pickled vegetables, soy sauce
chirashi, ahi, hamachi, tamago, shrimp, salmon roe, avocado, cucumber,
yuzu mayo, chili sauce*

Steak House ★ 59
*seasonal soup, herb butter bread
caesar salad, romaine, parmesan, croutons, anchovy, caesar dressing
creamy truffle mac & cheese
beef tenderloin scallopine, sautéed spinach, béarnaise sauce,
smoked french fries*

Garden VG 55
*clear tomato soup, heirloom tomatoes, pine nuts, basil
crudité, hummus, whole grain pita, sesame tapioca crisps
market salad, shaved vegetables, balsamic dressing
tabouli grain bowl, avocado, tomato, cucumber, mint, marinated silk tofu*

DESSERTS

Strawberry Pavlova 16
*lemon verbena cream, strawberry rhubarb jam, pistachio
puree*

Tiramisu Cheesecake 16
espresso cheesecake, mascarpone mousse, cocoa nib ice cream

Classic Carrot Cake 16
*cream cheese frosting, pineapple butter, rum raisin ice cream,
walnuts*

Assorted Cookies 15
*chocolate chip, fleur de sel chocolate, oatmeal raisin,
peanut butter*

Seasonal Organic Berries VG 16
whipped cream

House Made Ice Cream & Sorbet Single 8 Triple 16
*vanilla bean, cocoa nib, salted caramel, rum raisin,
mango lime sorbet*

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