

PARK HYATT ST. KITTS IN-ROOM DINING MENU

6:00AM – 11:00PM - Please dial Extension 54 to place an order

All prices are in US Dollars and subject to 12% tax, 18% service charge and \$5 USD delivery charge

V-Vegan, P-Pork Products, N-Contains Nuts, MP-Market Price

ALL DAY DINING

SALADS AND APPETIZER

BEER BATTERED FISH N' CHIPS 24

House Made Tartar Sauce, Lemon

KITTITIAN SQUASH QUINOA BOWL (V) (N) 24

Roasted Local Pumpkin, Spiced Pumpkin Seeds, Wild Mushrooms, Baby Spinach & Kale, Herb Yogurt

ARTISAN LETTUCES (N) 16

Baby Beets, Shaved Radish, Toasted Sunflower Seeds, Goat Cheese, Citrus Vinaigrette

YELLOWFIN TUNA NICOISE 18

Avocado, Hard Boiled Eggs, Olives, Grilled String Beans, Gem Lettuce, Fingerling Potato

MOZZARELLA & VINE TOMATO (N) 18

Arugula Pesto, House-made Rosemary Focaccia, Upland Cress

KALE AND ROMAINE 'CAESAR' (P) 18

Shaved Parmesan, House-made Dressing, Sour Dough Croutons

ADD: Jerked Chicken Breast 9 | Grilled Shrimp 13 | Grilled

Chicken Breast 9 | ½ Lobster Tail 19 | Grilled Salmon 14

SOUP

SOUP OF THE DAY MP

DIEPPE BAY'S CONCH CHOWDER (N) 19

Coconut Dumplings, Lime

CHICKEN SOUP 15

Consommé Broth, Fines Herbs, Root Vegetables

SANDWICHES AND BURGERS

Sandwiches and Burger are served with Garden Green Salad or French Fries

GREAT HOUSE WAGYU BURGER 24

Bibb lettuce, Vine-Ripe Tomato, Caramelized Onion & Truffle Jam, Aged Cheddar, Rosemary Aioli

GREAT HOUSE 'BEYOND' BURGER 24

Plant Based Burger, Bibb Lettuce, Tomato, Avocado, Aged Cheddar, House Sauce

CLASSIC TURKEY CLUB (P) 22

Applewood Smoked Bacon, Fried Egg, Multigrain Bread

PARK LOBSTER ROLL 24

Grilled House-made Brioche, Shredded Romaine, Spring Onion, Tarragon Aioli, Shaved Fennel

CARIBBEAN JERK CHICKEN WRAP 21

Split Pea Roti Skin, Tamarind Sauce

ROASTED EGGPLANT PANINI (N) 22

Grilled Zucchini and Peppers, Arugula Pesto, Mozzarella, Heirloom Tomato

ENTRÉE

FISH OF THE DAY MP

Mixed Green Salad, Rice & Peas, Lemon Herb Butter Sauce.
Please ask the server for more details

ROASTED ORGANIC HALF CHICKEN 36

Garlic & Herb Marinade, Corn on the Cob, Traditional Coleslaw

PAN ROASTED FAROE ISLANDS

SALMON FILET (N) 45

Spiced Cauliflower Florets, Sautéed Kale, Slivered Almonds, Citrus Emulsion

GRILLED PRIME NEW YORK STRIPLOIN 42

10oz Steak, Roasted Potatoes, Summer Squash, PH Steak Sauce

ENTRÉE continued

GRILLED PETITE FILET MIGNON 45

6oz Steak, Pommes Puree, Grilled Asparagus, Lemon Confit, Sauce Bordelaise

PASTA RIGATONI 26

Choice of Bolognese, Mushroom Cream, Tomato & Basil or Chili Garlic

ADD: Jerked Chicken Breast 9 | Grilled Shrimp 13 | Grilled Chicken Breast 9 | ½ Lobster Tail 19 | Grilled Salmon 14

ADD 9 each: Mashed Potatoes | Grilled Asparagus | Exotic Mushrooms, Sherry and Chives | Garden Green Salad, Lemon Vinaigrette | Local's Favorite 'Rice & Peas' | French Fries | Mac n' Cheese | Steamed Broccoli | Roasted Cauliflower Florets

DESSERT 14 each

DATES

Vegan Date And Chocolate Cake, Peanut Butter Crumble, Berry Compote (V)(N)

COCONUT

Coconut Panacotta, Poached Pineapple, Mango Crèmeux, Almond Streusel (GF) (N)

RHUBARB

Strawberry And Rhubarb Crisps, White Chocolate & Vanilla Whip, Blood Orange Gel

BLACK FOREST

Chocolate Ganache, Cherries, Mascarpone Vanilla Crèmeux

BLUEBERRY

Vanilla Cheesecake, Coconut Meringue, Spiced Blueberry

CHOCOLATE

Coffee Choux, Chocolate Mousse, Raspberries. (N)

GELATO AND SORBET SELECTION (N)

5 Per Scoop

Gelato: Chocolate, Blueberry Cheesecake, Vanilla, Strawberry Sorbet: Lemon, Tangerine, Raspberry, Passionfruit

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BREAKFAST

PLAIN, BANANA OR CHOCOLATE CHIP PANCAKE 19

Fresh Berries, Crème Chantilly, Pure Maple Syrup

BELGIAN WAFFLES 19

Fresh Berries, Crème Chantilly, Pure Maple Syrup

'FRENCH TOAST' (N) 19

House-made Challah, Coconut & Almond Streusel, Mascarpone,
Spiced-Rum Blueberry Compote

SMOKED SALMON & AVOCADO BAGEL 22

House-made Bagel, Dill Cream Cheese, Vine-Ripe Tomato,
Cucumber, Shaved Red Onion
Capers & Mesclun

CARIBE BREAKFAST WRAP (V) (GF) 19

Grilled Roti Wrap, Scrambled Tofu, Potato, Charred Tomato
Salsa, Spring Onion, Avocado

TWO EGGS – ANY STYLE (P) 24

Served with Bacon, Country Pork Sausage, or Chicken Sausage
and Hash Brown Potato with Roasted Tomato

TWO EGG OMELET (P) 25

Smoked Ham, Smoked Salmon, Roasted Mushrooms, Tomato,
Baby Spinach, Kale, Aged Cheddar, Feta, Mozzarella, Onions or
Bell Peppers. Served with Bacon, Country Pork Sausage, or
Chicken Sausage and Hash Brown Potato with Roasted Tomatoes

EGG WHITE FRITTATA 20

Baby Spinach, Piperade, Sheep's Milk Feta, Crispy Kale

BENEDICT 22

Choice of Ham, Smoked Salmon or Lump Crab, with Spinach,
Sauce Hollandaise & English Muffin

HOUSE MADE MORNING BAKERY

Served with your Choice of Any Two: Local Honey, Nutella, Local
Fruit Preserve, Butter

BAKERY BASKET 12

Choice of two, Pain Au Chocolate, Croissant, Fruit Danish,
Muffin, Baguette, Bake of the Day

GLUTEN FREE BASKET 12

SELECTION OF SLICED BREAD

TWO SLICES – 4

FOUR SLICES – 6

Rye, Whole Grain, White, Wheat, Sourdough

BREAKFAST GRAINS

CEREAL 15

Raisin Bran, Country Corn Flakes, Multigrain Square, Cocoa Puffs,
Home Made Granola (N). *Served with Fresh Milk, Skimmed Milk,
Full Cream, Almond Milk, Rice Milk or Soy Milk*

BIRCHER MUESLI (N) 16

Granny Smith Apples, Orange, Walnut, Berries

ORGANIC STEEL CUT OATS 14

Choice of Seasonal Berries or Sliced Banana, Local Honey, Hot Milk,
Golden Raisins

COCONUT & CHIA SEED

PUDDING (V) (N) 14

Almond Milk, Banana, Mango, Slivered Almonds, Coconut Yogurt,
Fresh Berries

THE BREAKFAST PARFAIT (N) 14

Home Made Granola (N), Mixed Berries, Greek Yogurt, Local Honey

BREAKFAST SIDES

HASH BROWN POTATOES 6

CRISPY PORK BACON 6

COUNTRY PORK SAUSAGE 6

SPICY CHICKEN SAUSAGE 6

MIXED GREEN SALAD WITH LEMON VINAIGRETTE 6

ROASTED WILD MUSHROOMS 8

ASSORTED TROPICAL FRUITS 6

NATURAL PLAIN YOGURT 10

LOW FAT SEASONAL FRUIT YOGURT 12

MANGO & COCONUT YOGURT 12

APPLE 3 | BANANA 3 | GRAPES 5

SEASONAL BERRIES BOWL 15

SLICED FRUIT PLATE 12

MIXED FRUIT SALAD WITH ORANGE & MINT

DRESSING 12



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YOUNG DINERS MENU



BREAKFAST

SEASONAL FRUIT SALAD 12

Strawberry Compote

CHOOSE YOUR PANCAKE 14

Plain, Chocolate Chip or Blueberry, with Maple Syrup

BREAKFAST SANDWICH 14

Scrambled Egg, English Muffin, Cheddar

FRENCH TOAST STICKS 14

Banana Cream, Maple Syrup

JUNIOR'S BREKKY (P) 17

Egg Any Style, Toast, Hash Brown, Chicken Sausage,
Pork Bacon

GOLDEN WAFFLE 14

Strawberry, Maple Syrup, Vanilla Cream

ALL DAY DINING

BABY GREEN SALAD 10

Tomato, Cucumber, Ranch Dressing

CHEESE QUESADILLA 14

Served with Seasonal Fruit

KIDS FISH FINGERS 16

Served with choice of Seasonal Veggies,
Mixed Green Salad, Fruit, or French Fries

CHICKEN NOODLE SOUP 14

CRISPY CHICKEN TENDERS 16

Served with choice of Seasonal Veggies,
Mixed Green Salad, Fruit, or French Fries

BUTTERED SPAGHETTI OR RIGATONI 15

Plain, Tomato, or Bolognese

KID'S MINI CHEESEBURGER 16

Served with choice of Seasonal Veggies,
Mixed Green Salad, Fruit, or French Fries

FRENCH FRIES 12

ROASTED ORGANIC CHICKEN BREAST 18

Served with choice of Seasonal Veggies,
Mixed Green Salad, Fruit, or French Fries

IN-ROOM DINING BEVERAGE MENU

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COFFEE AND TEAS

COFFEE – REGULAR OR DECAFFINATED

Small Pot 8 | Large Pot 12

ESPRESSO BEVERAGES

Cappuccino 8 | Latte 8 | Macchiato 8 | Americano 7 |
Solo Espresso 6 | Extra Shot 4

RARE TEA COMPANY LOOSE LEAF TEA 8

English Breakfast | Earl Grey | Cloud | Sunset Oolong | Green
Whole Leaf Tea | Jasmine Silver Tea | Wild Rooibos

COLD BEVERAGES

ASSORTED SOFT DRINKS 6

Assorted Coca Cola Soft Drinks

ICED TEA 8

BOTTLED WATER

Sparkling - San Pellegrino | Small 8 Large 10
Still - Acqua Panna | Small 8 Large 10

JUICES AND SMOOTHIES

LOCAL JUICE FAVORITES 7

Passionfruit, Moringa Green, Coconut Water

CHILLED JUICES 7

Grapefruit, Tomato, Apple, Mango

JUICES AND SMOOTHIES

Continued

FRESHLY SQUEEZED 8

NATURAL – Carrot or Beetroot

DIGESTION – Green Apple, Pineapple, Grape & Kale

DETOX – Orange, White Grapes, Watermelon & Mint

ENERGIZER – Beetroot, Spinach, Carrots, Apple & Dill
Leaves

GREEN POWER – Granny Smith Apple, Pineapple,
Super Greens & Chia Seeds (N)

IMMUNIZER – Red Cabbage, Pineapple, Pear & Ginger

SMOOTHIES 10

HEALTHY

Strawberry, Banana, Local Honey, Mint & Soy Milk

ANTIOXIDANT

Blueberry, Pineapple, Orange & Ground Hazelnut (N)

PURE RECHARGE

Mango, Raspberry & Yogurt

TROPICAL ACTIVATOR

Pineapple, Banana, Coconut Milk and Apple Juice

THE GREEN ENERGY

Avocado, Chia Seeds & Green Tea Gelato

BEERS

IMPORTED BEERS

8

LOCAL BEERS

7

Stella Artois

Carib

Budweiser

Skol

Miller Lite

Stag

Corona

Blue Moon

Heineken



IN-ROOM DINING WINE MENU

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	GLASS	BOTTLE
SPARKLING		
BOLLINGER BRUT France	29	140
WHITE DECOY SAUVIGNON BLANC France	22	101
ELENA WALCH PINOT GRIGIO Alto Adige , Italy	11	49
PAZO BARRANTES ALBARINO Washington State, USA	13	59
TRAPICHE CHARDONNAY Argentina	14	68
RED		
DECOY MERLOT California , USA	12	55
KAIKEN MALBEC Mendoza, Argentina	16	73
SEBASTIANI PINOT NOIR California , USA	13	59
ROSÉ		
L'OSTAL ROSE' Provence, France	12	50

