

# 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

House Made Tartar Sauce, Lemon

#### KITTITIAN SQUASH QUINOA BOWL (V) (N)

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

#### ARTISAN LETTUCES (N)

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

#### YELLOWFIN TUNA NIÇOISE

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

#### MOZZARELLA & VINE TOMATO (N)

Arugula Pesto, House-made Rosemary Focaccia, Upland Cress

#### KALE AND ROMAINE 'CAESAR' (P)

Shaved Parmesan, House-made Dressing, Sour Dough Croutons

**ADD:** Jerked Chicken Breast | Grilled Shrimp | Grilled Chicken Breast | ½ Lobster Tail | Grilled Salmon

## 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

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

### GREAT HOUSE 'BEYOND' BURGER

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

### CLASSIC TURKEY CLUB (P)

Applewood Smoked Bacon, Fried Egg, Multigrain Bread

### PARK LOBSTER ROLL

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

### CARIBBEAN JERK CHICKEN WRAP

Split Pea Roti Skin, Tamarind Sauce

### ROASTED EGGPLANT PANINI (N)

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

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

### PAN ROASTED FAROE ISLANDS

#### SALMON FILET (N)

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

### GRILLED PRIME NEW YORK STRIPLOIN

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

## ENTRÉE continued

### GRILLED PETITE FILET MIGNON

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

### PASTA RIGATONI

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

**ADD:** Jerked Chicken Breast | Grilled Shrimp | Grilled Chicken Breast | ½ Lobster Tail | Grilled Salmon

**ADD :** 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

### 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)

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

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## BREAKFAST

### PLAIN, BANANA OR CHOCOLATE CHIP PANCAKE

Fresh Berries, Crème Chantilly, Pure Maple Syrup

### BELGIAN WAFFLES

Fresh Berries, Crème Chantilly, Pure Maple Syrup

### 'FRENCH TOAST' (N)

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

### SMOKED SALMON & AVOCADO BAGEL

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

### CARIBE BREAKFAST WRAP (V) (GF)

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

### TWO EGGS – ANY STYLE (P)

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

### TWO EGG OMELET (P)

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

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

### BENEDICT

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

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

### GLUTEN FREE BASKET

### SELECTION OF SLICED BREAD

TWO SLICES

FOUR SLICES

Rye, Whole Grain, White, Wheat, Sourdough

## BREAKFAST GRAINS

### CEREAL

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)

Granny Smith Apples, Orange, Walnut, Berries

### ORGANIC STEEL CUT OATS

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

### COCONUT & CHIA SEED

### PUDDING (V) (N)

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

### THE BREAKFAST PARFAIT (N)

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

## BREAKFAST SIDES

HASH BROWN POTATOES

CRISPY PORK BACON

COUNTRY PORK SAUSAGE

SPICY CHICKEN SAUSAGE

MIXED GREEN SALAD WITH LEMON VINAIGRETTE

ROASTED WILD MUSHROOMS

ASSORTED TROPICAL FRUITS

NATURAL PLAIN YOGURT

LOW FAT SEASONAL FRUIT YOGURT

MANGO & COCONUT YOGURT

APPLE 3 | BANANA 3 | GRAPES

SEASONAL BERRIES BOWL

SLICED FRUIT PLATE

MIXED FRUIT SALAD WITH ORANGE & MINT

DRESSING



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## YOUNG DINERS MENU



### *BREAKFAST*

#### **SEASONAL FRUIT SALAD**

Strawberry Compote

#### **CHOOSE YOUR PANCAKE**

Plain, Chocolate Chip or Blueberry, with Maple Syrup

#### **BREAKFAST SANDWICH**

Scrambled Egg, English Muffin, Cheddar

#### **FRENCH TOAST STICKS**

Banana Cream, Maple Syrup

#### **JUNIOR'S BREKKY (P)**

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

#### **GOLDEN WAFFLE**

Strawberry, Maple Syrup, Vanilla Cream

### *ALL DAY DINING*

#### **BABY GREEN SALAD**

Tomato, Cucumber, Ranch Dressing

#### **CHEESE QUESADILLA**

Served with Seasonal Fruit

#### **KIDS FISH FINGERS**

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

#### **CHICKEN NOODLE SOUP**

#### **CRISPY CHICKEN TENDERS**

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

#### **BUTTERED SPAGHETTI OR RIGATONI**

Plain, Tomato, or Bolognaise

#### **KID'S MINI CHEESEBURGER**

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

#### **FRENCH FRIES**

#### **ROASTED ORGANIC CHICKEN BREAST**

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 | Large Pot

#### ESPRESSO BEVERAGES

Cappuccino | Latte | Macchiato | Americano |  
Solo Espresso | Extra Shot

#### RARE TEA COMPANY LOOSE LEAF TEA

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

## COLD BEVERAGES

### ASSORTED SOFT DRINKS

Assorted Coca Cola Soft Drinks

### ICED TEA

### BOTTLED WATER

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

## JUICES AND SMOOTHIES

### LOCAL JUICE FAVORITES

Passionfruit, Moringa Green, Coconut Water

### CHILLED JUICES

Grapefruit, Tomato, Apple, Mango

## JUICES AND SMOOTHIES

Continued

## FRESHY SQUEEZED

**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

### 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

### LOCAL BEERS

Stella Artois

Carib

Budweiser

Skol

Miller Lite

Stag

Corona

Blue Moon

Heineken



# IN-ROOM DINING WINE MENU

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## SPARKLING

### **BOLLINGER BRUT**

France

### **WHITE DECOY SAUVIGNON BLANC**

France

### **ELENA WALCH PINOT GRIGIO**

Alto Adige , Italy

### **PAZO BARRANTES ALBARINO**

Washington State, USA

### **TRAPICHE CHARDONNAY**

Argentina

## RED

### **DECOY MERLOT**

California , USA

### **KAIKEN MALBEC**

Mendoza, Argentina

### **SEBASTIANI PINOT NOIR**

California , USA

## ROSÉ

### **CHATEAU LA COSTE ROSÉ**

Provence, France

