

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

ARTISAN MIXED GREENS

Carrots, Cucumber, Radish, Tomato, Manchego, Silvered Almonds, Citrus Dressing (N)

ROMAINE CAESAR

Parmesan, Applewood Bacon, Sour Dough Croutons, House Made Dressing (P)

BEER- BATTERED FISH & CHIPS

Lemon, Tartar Sauce

MINI BRIOCHE LOBSTER ROLL

Parmesan Truffle Fries

CELERY & GREEN APPLE SALAD

Baby Gem, Walnuts, Roquefort Dressing (N)

ADD: Citrus Marinated or Jerked Chicken Breast
Grilled Shrimp | Half Lobster Tail | Grilled Sustainable
Salmon | Locally Sourced Catch of the Day

PASTA

AGLIO E OLIO

BOLOGNAISE RAGU

ALPOMODORO

ALLA PUTTANESCA

AL FUNGI

CHOICE OF PASTA

Rigatoni, Spaghetti, Penne & Fettuccini

SALAD & PASTA ENHANCEMENTS

Citrus Marinated or Jerked Chicken Breast, Grilled Shrimp, Grilled Sustainable Salmon, Locally Sourced Catch of the Day, Half Spiny Lobster Tail

SANDWICHES AND BURGERS

Sandwiches and Burger are served with French Fries, Sweet Potato Fries or Chef's Salad

GRILLED CHICKEN CLUB

Citrus Marinated Grilled Chicken, Applewood Bacon, Free Range Egg, LT, Garlic Aioli (P)

GREAT HOUSE WAGYU BURGER

8oz Wagyu Patty, Brioche Bun, Age Cheddar, Onion Compote, Applewood Bacon, LT, Rosemary Aioli (P)

BEYOND BURGER

Focaccia Bun, Avocado, LTO, Cheddar, Aioli (V)

CARIBBEAN JERK CHICKEN WRAP

Split Pea Roti, Tamarind Sauce

FRESH VEGETABLE PANINI

Garbanzo Spread, Cucumber, Red Onion, Heirloom Tomato, Arugula (V)

SOUP

CHEF'S SOUP OF THE DAY

CONCH CHOWDER (N)

Coconut Dumplings

FROM THE GRILL

Available from 6pm to 10:30pm

ANGUS BEEF TENDERLOIN 6oz

ANGUS BEEF DELMONICO RIB EYE 12oz

ANGUS NY STRIPLOIN 10oz

SUSTAINABLE CATCH OF THE DAY 7oz

SCOTTISH MSC ISLAND SALMON STEAK 7oz

GRILLED CHICKEN BREAST, HOUSE MARINADE

Served with your choice of one side dish and one sauce

SIDE DISHES

Mashed Potato

Parmesan Truffle Fries

Sweet Potato Fries

Grilled Asparagus

Sautéed Exotic Mushrooms

Grilled Corn on the Cob, Herb Butter

Buttered Vegetables

Rice & Beans

SAUCES

Red Wine Jus

Mustard Selection

Green Peppercorn Jus

Creamy Mushroom Sauce

Chimichurri

DESSERT

TROPICAL FRUITS

Lemon Grass Cremeux, Compressed Tropical Fruits (V)(GF)

BANOFFEE PIE

Banana textures, Dulce, Vanilla Mascarpone Cream, Bitter Sweet Chocolate, Salted Caramel Cream

KEY LIME CHEESE CAKE

Coconut Whipped Ganache, Mango Gel, Coconut Meringue

ESPRESSO POTS

Coffee Pots De Crème, Poached Stone Fruits, Honey Comb, Almond Biscotti (N)

BLACK FOREST

Chocolate Ganache, Cherries, Mascarpone, Vanilla Cremeux

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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 | BANANA | 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 Bolognese

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
Still - Aqua Panna

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

LOCAL BEERS

Carib

Skol

Stag

IMPORTED BEERS

Corona

Heineken



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CHAMPAGNE

AYALA BY BOLLINGER

Champagne, Italy

SPARKLING

ASTORIA, PROSECCO BRUT

Prosecco, Italy

WHITE

RIFF, PINOT GRIGIO

DOC dell Venetie, Italy

CHATEAU STE JEAN. CHARDONNAY

Sonoma, California, USA

CHATEAU MICHEL LYNCH, SAUVIGNON SEMILLION

Bordeaux, France

DUCKHORN VINEYARDS, SAUVIGNON BLANC

Napa Valley, California, USA

ROSÉ

CHATEAU LA COSTE ROSÉ, GRENACHE

Cote de Provence, France

RED

STERLING VINTNER'S COLLECTION, MERLOT

Central Coast, USA

CHATEAU STE MICHELLE, CABERNET SAUVIGNON

Columbia Valley, USA

KAIKEN, ULTRA MALBEC

Mendoza, Argentina

MILLEBUIB BOURGOGNE COTE CHALONNAISE, PINOT NOIR

Burgundy, France

DESSERT WINE

MOUTON CADET BARON DE PHILLIPPE DE ROTHSCHILD RESERVE, SEMILLION

Sauternes, France