



THE GREAT HOUSE

The foundation of every sixteenth century plantation was its great house.

Magnificent in design and quaintly garbed with the finest fittings and furniture, the great house was essentially an incarnate symbol of pastiche, splendor and grandeur.

Its owners and guests by inclination would use this place to nostalgically recreate the treasured hallmarks of the eclectic societies from which they journeyed. Here they found 'home' – comfort and dwelling under the sojourn of its steep ceilings.

It is this air of diversity, elegance, majesty, invitation and charm that inspires every facet of this prestigious place. Its conservatory, library, concierge, herb garden, rum bar and its namesake restaurant, all by design bear resonance of character and bespoke service.

Welcome to *The Great House*.



“A meal at The Great House isn’t quite like anywhere else. The compelling stories I have learned of this unique island are told through the dishes I created here. They echo its rich history, fertile landscape and the contagious spirit of its patriotic people.

St. Kitts has a lot, if not all to offer in natural produce – fresh, flavorsome ingredients which are key in the practice of the traditional cooking techniques used on the island. Considering this and the island’s English and French colonial past, I was inspired to blend classic Kittitian and European culinary styles to give a true taste of the Caribbean to the patron dining in this beautiful and comfortable home-feeling restaurant of ours.

My greatest inspiration though is my day to day interaction with the effervescent people here: street vendors, artists, fishermen, farmers, cooks, purveyors, colleagues and new friends.

They have all made something very apparent—that there is an undying love for the island deep within their hearts, and now my heart too.

You would notice that many of The Great House menu items bear the names of iconic people and places you’d find here on the island. What better way to pay tribute to St. Kitts?

I invite you on a soulful, sumptuous journey with me, as you dine at the culinary core, the epicenter, of Park Hyatt St. Kitts—The Great House. Bon appetit!”

Pankaj Bisht
Executive Chef

DINNER

Join us as we pay homage to the eclectic past, exciting present and boundless future reflected in West Indian culture and cuisine.

STARTERS

Atlantic Salmon Mi Cuit	20
Beetroot, Raspberry, Sour Cream, Christophine	
Leeward Islands Spiny Lobster	22
Hand Cut Squid Ink Pasta, Chili, Scotch Bonnet Pepper, Lumpfish Caviar	
House Cured Angus Beef	20
Horseradish Jelly, Pickled Shallots, Sous Vide Beetroot	
Gnocchi Parisienne	18
Truffle Scented Mushroom Veloute, Grana Padano	
Buckley's Farm Vine Tomato (N)	18
Burrata Faro, Basil Pesto, Aged Vincotto	

The Parish of Saint Mary Cayon is etched into the history of St. Kitts as one of the island's main industrial areas. Once home to the Cotton Ginnery which was opened in 1901, it made history as its home estate, Spooner's Estate, became the first in the region to successfully transition from sugar production to cotton.



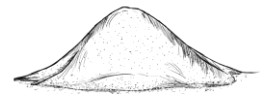
SALADS

Mediterranean Spiced Zucchini (N)	16
Mint, Tahini, Green Peas, Feta Cheese, Pomegranate	
Cane Sugar Braised Fennel (V) (N)	16
Black Quinoa, Celery, Orange Vinaigrette, Toasted Pine Nuts	
Oualie’s Farm Garden Greens	14
Shaved Vegetables Crudities, Sunflower Seeds, Lemon Vinaigrette	
Kale and Romaine ‘Caesar’ (P)	16
Bacon, Soft Boiled Egg, Anchovies, Dough Croutons	

SALAD ENHANCEMENTS:

Smoked Salmon	4
Jerked Chicken	6
Grilled Calamari	6
Tiger Shrimp	8
Lobster Tail	10

Bordered on its coast by striking black volcanic sand, large metamorphic rock projections, cerulean pools and secluded grottoes, the spellbinding seaside town of Dieppe Bay is situated in the chronicled parish of Saint John Capisterre. Founded in 1538, it is the oldest settlement made by the French in the history of the West Indies.



SOUPS

Dieppe Bay’s Conch Chowder (N)	19
Coconut Flan, Chili & Lime Streusel	
Chilled Green Gazpacho	17
Goat Cheese, Island “Pear” Avocado, Pain Haitian	
Soup of the Day	15

ENTRÉE

Pan Seared Snapper	36
King Prawn and Crab Tortellini, Spinach Mousseline, Crustacean Bisque	
Blackened Mahi Mahi	36
Coconut Dumpling, Asparagus, Spiced Mango, Piperade Coulis	
Baked Pumpkin with Curried Caribbean Chana (V) (N)	32
Dried Cranberries, Broccoli Almondine	
The Fleming’s Signature ‘Barbecued’ Chicken	36
Parmesan Sweet Potato, Rum Roasted Pineapple and Cress Salad	
Coconut Tempered Shrimp Curry	38
Basmati Pilafe Rice, Cucumber Salad, Spiced Plantain Chips	
Breadfruit Crusted Jerk Spiced Lamb Chops	44
Burnt Carrot Puree, Cherry Tomato Vierge	
Mixed Seafood “Farrotto”	44
Lobster Meat, Shrimp, Calamari, Reef Fish, Tomato and Basil	

A staple in the region, Breadfruit was introduced to the islands by British and French navigators during the late eighteenth century. Its name is inspired by its texture when cooked, comparable to freshly baked bread, with a deep potato-like flavor.



SUSTAINABLE GRILL

Grass-Fed Rib Eye	Black Angus	14 oz.	59
New York Striploin	Niman Ranch	14 oz.	49
Prime Tenderloin Fillet	Black Angus	10 oz.	59
Lamb Chops	New Zealand	16 oz.	48
Jumbo King Prawn	Wild Caught U.S.A		48
Garlic and Herb Marinated Spiny Lobster	Leeward Islands	Half/Full	52/90
Cage Free Chicken	St. Kitts & Nevis	Half/Full	36/52

SAUCES

Béarnaise	Mushroom Cream	House Barbecue
Chimichurri	Green Pepper Corn	Lemon and Garlic Cream

SIDES

8

Mashed Potatoes
 Truffle Scented Breadfruit Fries
 Salt Baked Sweet Potato, Sour Cream
 Salad of Nevisian Greens, Citrus Vinaigrette
 Grilled Asparagus, Confit Lemon
 Green Bean Provençale
 Local's Favorite "Rice and Peas"

DESSERTS

Pistachio Crème Brûlée (N) Saffron and Orange Financier, Raspberry Sorbet	14
Fruit Garden Seasonal Sliced Fresh Fruits, Berries and Citrus Fruit Coulis	14
Coconut Indulgence (N) Textures of Coconut, White Chocolate Snow and Mango Ice Cream	14
Buttermilk and Lemon Curd Pie Cornmeal Crust, Passion Fruit Ice Cream	14
Trio of Chocolate Mousse Marinated Berries, Praline Cremeux	17
Gelato and Sorbet Selection (N)	5 per scoop
<i>Gelato</i>	<i>Sorbet</i>
Vanilla	Lemon
Blue Berry Cheesecake	Raspberry
Strawberry	Yoghurt
Chocolate	Passionfruit
Malibu and Coconut	Tangerine