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
Beetroots, Raspberry, Sour Cream, Christophine

Leeward Islands Spiny Lobster
Hand Cut Squid Ink Pasta, Chili, Scotch Bonnet Pepper, Lumpfish Caviar

House Cured Angus Beef
Horseradish Jelly, Pickled Shallots, Sous Vide Beetroots

Gnocchi Parisienne
Truffle Scented Mushroom Veloute, Grana Padano

Buckley’s Farm Vine Tomato (N)
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.

All prices are in US Dollars and subject to 12% tax and 10% service charge. V-Vegan, P-Pork Products, N-Contains Nuts
SALADS

**Mediterranean Spiced Zucchini (N)**
Mint, Tahini, Green Peas, Feta Cheese, Pomegranate

**Cane Sugar Braised Fennel (V) (N)**
Black Quinoa, Celery, Orange Vinaigrette, Toasted Pine Nuts

**Oualie’s Farm Garden Greens**
Shaved Vegetables Crudities, Sunflower Seeds, Lemon Vinaigrette

**Kale and Romaine ‘Caesar’ (P)**
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)**
Coconut Flan, Chili & Lime Streusel

**Chilled Green Gazpacho**
Goat Cheese, Island “Pear” Avocado, Pain Haitian

**Soup of the Day**

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**ENRÉE**

**Pan Seared Snapper**
King Prawn and Crab Tortellini, Spinach Mousseline, Crustacean Bisque 36

**Blackened Mahi Mahi**
Coconut Dumpling, Asparagus, Spiced Mango, Piperade Coulis 36

**Baked Pumpkin with Curried Caribbean Chana (V) (N)**
Dried Cranberries, Broccoli Almondine 32

**The Fleming’s Signature ‘Barbecued’ Chicken**
Parmesan Sweet Potato, Rum Roasted Pineapple and Cress Salad 36

**Coconut Tempered Shrimp Curry**
Basmati Pilaf Rice, Cucumber Salad, Spiced Plantain Chips 38

**Breadfruit Crusted Jerk Spiced Lamb Chops**
Burnt Carrot Puree, Cherry Tomato Vierge 44

**Mixed Seafood “Farrotto”**
Lobster Meat, Shrimp, Calamari, Reef Fish, Tomato and Basil 44

*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.*

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SUSTAINABLE GRILL

<table>
<thead>
<tr>
<th>Item</th>
<th>Origin</th>
<th>Weight</th>
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<tr>
<td>Grass-Fed Rib Eye</td>
<td>Black Angus</td>
<td>14 oz.</td>
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<tr>
<td>New York Striploin</td>
<td>Niman Ranch</td>
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<tr>
<td>Prime Tenderloin Fillet</td>
<td>Black Angus</td>
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<tr>
<td>Lamb Chops</td>
<td>New Zealand</td>
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<td>Jumbo King Prawn</td>
<td>Wild Caught U.S.A</td>
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<tr>
<td>Garlic and Herb Marinated Spiny Lobster</td>
<td>Leeward Islands</td>
<td>Half/Full</td>
<td>52/90</td>
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<tr>
<td>Cage Free Chicken</td>
<td>St. Kitts &amp; Nevis</td>
<td>Half/Full</td>
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SAUCES

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<tr>
<td>Béarnaise</td>
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<tr>
<td>Chimichurri</td>
<td>Green Pepper Corn</td>
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<td></td>
<td>House Barbecue</td>
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<tr>
<td></td>
<td>Lemon and Garlic Cream</td>
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SIDES

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<tr>
<td>Mashed Potatoes</td>
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<tr>
<td>Truffle Scented Breadfruit Fries</td>
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<tr>
<td>Salt Baked Sweet Potato, Sour Cream</td>
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<td>Salad of Nevisian Greens, Citrus Vinaigrette</td>
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<tr>
<td>Grilled Asparagus, Confit Lemon</td>
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<tr>
<td>Green Bean Provençale</td>
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<tr>
<td>Local’s Favorite “Rice and Peas”</td>
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</table>

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DESSERTS

**Pistachio Crème Brûlée (N)**
Saffron and Orange Financier, Raspberry Sorbet

**Fruit Garden**
Seasonal Sliced Fresh Fruits, Berries and Citrus Fruit Coulis

**Coconut Indulgence (N)**
Textures of Coconut, White Chocolate Snow and Mango Ice Cream

**Buttermilk and Lemon Curd Pie**
Cornmeal Crust, Passion Fruit Ice Cream

**Trio of Chocolate Mousse**
Marinated Berries, Praline Cremeux

**Gelato and Sorbet Selection (N)**
5 per scoop

*Gelato*
- Vanilla
- Blue Berry Cheesecake
- Strawberry
- Chocolate
- Malibu and Coconut

*Sorbet*
- Lemon
- Raspberry
- Yoghurt
- Passionfruit
- Tangerine

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