



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 Appétit!”

Justin Taylor
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

Prawn Crudo	20
Watermelon Radish, Avocado, Passionfruit, Jalapeno, Citrus, Crispy Sweet Potato	
Gnocchi Parisienne	18
Truffle Scented Mushroom Veloute, Grana Padano	
Buckley's Farm Vine Tomato (N)	18
Burrata, Roasted Stone Fruit, Lemon Puree, Sour Dough Upland Cress, Pistou	
Dieppe Bay's Conch Chowder (N)	19
Coconut Flan, Chili & Lime Streusel	
Pan Roasted Sea Scallops	22
Truffle-Corn Puree, Crispy Pancetta, Beurre Noisette, Pea Shoots	

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.



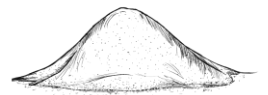
STARTERS CONTINUED

Beetroot Carpaccio (V) (N) Quinoa & Hazelnut Soil, Baby Beets, Roasted Stone Fruit, Goat Cheese, Frisee	17
Crispy Island Eggplant (N) Almond Romesco, Lemon Ricotta, Shaved Fennel and Bittergreens	16
Oualie's Farm Garden Greens Soft Herbs, Shaved Easter Egg Radish, Toasted Sunflower Seeds, Poppy Seed Tuile, Citrus Vinaigrette	16
Kale and Romaine 'Caesar' (P) Applewood Bacon, Soft Boiled Egg, Anchovies, Sourdough Croutons	16

SALAD ENHANCEMENTS:

Grilled Salmon Filet	9
Jerked Chicken Breast	8
Grilled Chicken Breast	7
Grilled Shrimp	9
½ Lobster Tail	12

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.



ENTRÉE

Fish of the Day

Please ask your server for details

Market

Grilled Mahi Mahi

Mojo Sauce, Coconut Rice, Sugar Snap Peas, Twice Cooked Plantain

36

Baked Pumpkin with Curried Caribbean Chana (V) (N)

Dried Cranberries, Broccoli Florets, Almond Slivers

30

The Fleming's Signature 'Barbecued' Chicken

Parmesan Breadfruit, Rum Roasted Pineapple and Cress Salad

34

Coconut Tempered Shrimp Curry

Basmati Pilaf Rice, Cucumber Salad, Spiced Plantain Chips

36

Kittitian Lobster Risotto

Spiny Lobster, Saffron, Celeriac, Aged Parmesan, Basil Breadcrumbs

38

Slow Roast NY Striploin

Pommes puree, Grilled Asparagus, Lemon Confit, Sauce Bordelaise

42

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.	56
Prime Tenderloin Fillet	Black Angus	10 oz.	59
Lamb Chops	New Zealand	16 oz.	54
King Prawn	Wild Caught U.S.A		48
Garlic and Herb Marinated Spiny Lobster	Leeward Islands	Half/Full	42/75
Cage Free Chicken	Joyce Farm USA	Half/Full	32/50

SAUCES

Béarnaise	Red wine Demiglace
Chimichurri	Banana Bay Barbecue

SIDES

9

Pommes Puree Natural or Truffle
Salad of Nevisian Greens, Citrus Vinaigrette
Grilled Asparagus, Confit Lemon
Local's Favorite "Rice and Peas"
Roasted New Potatoes, Fines Herbes Butter
Exotic Mushrooms, Sherry, Chives
Roasted Cauliflower Florets, Slivered Almonds, Smoked Paprika

DESSERTS

Pavlova	14
Almond Financier, Strawberry and Rhubarb, Forest Berry Crèmeux Mascarpone Whip	
Chocolate	14
Manjari Mousse, Passionfruit Cremeux, Chocolate Soil, Raspberry Sorbert	
Coffee (N)	14
Coffee Walnut Tart, Vanilla Gelato, Burnt Butter Sauce, Honey Comb	
Banana Split (N)	15
Chocolate, Strawberry, Vanilla, Warm Chocolate Sauce, Almonds	
Pineapple	15
Vanilla Cheesecake, Pineapple Compote, Coconut Crumble, Coriander Anglaise	
Gelato and Sorbet Selection (N)	10
2 Scoop Served with Cream and Berries	

Gelato

Vanilla
Blue Berry Cheesecake
Chocolate
Strawberry

Sorbet

Lemon
Tangerine
Raspberry
Passionfruit

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