

IN ROOM DINING MENU

Breakfast served from 6:30am –11:30am

Lunch served from 11:30am – 6:00pm

Dinner served from 6:00pm –11:30pm

Salads and sandwiches are available at the Front desk from
11:30pm-6:30am



HYATT
REGENCY™

ARUBA RESORT
SPA & CASINO

BREAKFAST MENU

Hours 6:30am - 11:30am

Starters

Freshly Brewed Coffee	5
Selection of Hot Tea	5
Assorted Juices	6
Apple, Orange, Pineapple or Tomato	
Assorted Milk	5
Skim, Soy, Regular, 2% milk	
Assorted Cold Cereals	8
With choice of milk (skim, soy, regular, 2%)	
Oatmeal	10
With raisins, brown sugar and choice of milk	

Chilled Starters

Fresh Seasonal Fruit Plate	14
An assortment of fresh fruits	
Low-fat Yogurt Parfait	13
Seasonal berries, honey, walnuts, granola	
Smoked Salmon Plate	16
With tomato, egg, capers, bagel and cream cheese	
Avocado Toast	14
With choice of bread, hard cooked egg, olive oil, sea salt	

From the Griddle

Fluffy Pancakes	16
with syrup, fruit compote, butter	
Caribbean Rum French Toast	16
Powdered sugar, syrup	

Eggs

Fresh, Cage-Free Eggs Any Style	17
Omelet, boiled, fried, or scrambled	
Choice of toast	
With choice of bacon, ham or chicken sausage	
Design your own Omelet	17
Choice of bacon, chicken sausage, ham, peppers, spinach, avocado, onions, mushrooms, cheddar or mozzarella cheese	

All egg and omelet dishes is served with creole potatoes and choice of white or wheat bread or English muffin

Please advise our associates if you have any food allergies or special dietary requirements.

For any additional order, please contact your server.

Local sales/health tax is already included. Delivery fee of \$ 5.00 and 18% service charge will be added to the order.

Delivery fee waived for pick up orders.

Food served in eco-friendly packaging.

LUNCH MENU

Hours 11:30am - 6:00pm

Starters

Hummus and Warm Grilled Pita	12
Lemon olive salad	
Peruvian Fresh Catch Ceviche	17
Daily catch, diced tomatoes, red onion, cilantro, ginger, lime marinade, freshly fried corn tortilla chips	
Palms Baja Tacos (two per order)	16
Adobe chicken, chimichurri steak, Mahi Mahi, shrimp or vegetarian with salsa and cilantro lime crema, served with tortilla chips	
Jumbo Chicken Wings, BBQ or Traditional Buffalo (eight per order)	16
With crudité and ranch dressing	
Crispy Chicken Tenders (six per order)	16
Ranch or BBQ, served with French fries	

Chilled Entrées Bowls

Seasonal Sliced Fruit Platter with Honey Yogurt Dressing	14
Traditional Caesar Salad	9
Shaved parmesan, house garlic croutons	
Seasonal Mixed Green Salad	10
Dried fruits, mandarin, cucumber, tomato, toasted almonds, white balsamic or raspberry vinaigrette	
Santa Fe Power Bowl	13
Roasted barbacoa cauliflower, toasted quinoa, black beans, pickled red onions, pico de gallo, avocado, crumbled feta, lime crema	

Salads may be enhanced with choice of protein

6oz grilled chicken breast	6
5oz herb marinated steak	9
5oz grilled salmon	7
five grilled shrimps	8
tuna salad	6

Please advise our associates if you have any food allergies or special dietary requirements.

For any additional order, please contact your server.

Local sales/health tax is already included. Delivery fee of \$ 5.00 and 18% service charge will be added to the order.

Delivery fee waived for pick up orders.

Food served in eco-friendly packaging.

LUNCH MENU

Hours 11:30am - 6:00pm

Sandwiches & Wraps

(Select one side with each sandwich: French fries, sweet tots, terra chips, seasoned potato wedges, seasonal fruit cup or house salad)

Strauss Farm Grass Fed Beef Hamburger	18
Grilled, on a brioche bun, lettuce, tomato with choice of American, cheddar or Swiss cheese	
“Beyond Meat Burger”	15
Grilled vegan burger on a whole wheat bun, lettuce, tomato and crushed avocado	
Herb Marinated Grilled Chicken Sandwich	14
Grilled chicken breast on toasted ciabatta, lettuce, tomato, crushed avocado with choice of American, cheddar or Swiss cheese	
Lobster Roll	27
Chilled lobster, chives, shallots, celery aioli, crisp lettuce and sliced tomato, on brioche roll	
Grilled All Beef Kosher Hot Dog	11
Quarter pounder, with choice of sauerkraut, chili and cheese	
Add chili, cheese or sauerkraut for \$0.50	
Garden Wrap	13
Grilled seasonal vegetables, hummus, black beans, crushed avocado in a large tortilla	

Pizzas All day 11:30am - 10:00pm

Locally sourced, 8 inch thick crust

Veggie	15
Bell peppers, onions, mushrooms, herb tomato sauce and mozzarella	
Pepperoni	16
Pepperoni, herbed tomato sauce and mozzarella	
Cheese Pizza	13
Mozzarella and herbed tomato sauce	
Margherita	14
Freshly sliced tomato, herbed tomato sauce, basil and mozzarella	
Artisanal 4 Cheese	15
Mozzarella, cheddar, provolone, Montrachet goat cheese, herbed tomato sauce, herb olive oil	

Please advise our associates if you have any food allergies or special dietary requirements.

For any additional order, please contact your server.

Local sales/health tax is already included. Delivery fee of \$ 5.00 and 18% service charge will be added to the order.

Delivery fee waived for pick up orders.

Food served in eco-friendly packaging.

DINNER MENU

Hours 6:00pm - 10:30pm

Starters, Soups and Salads

Cucumber Gazpacho	12
Shrimp, papaya, pineapple	
Lobster “Crudo”	37
Tomato, red onion, orange, grapefruit supreme	
Grilled Octopus	13
Parsley, sweet white onion, papaya, whole grain mustard vinaigrette, crispy chick pea	
House Salad	11
Frisee lettuce, radicchio, Dijon vinaigrette, sliced apple, orange supreme, pistachios, crispy bacon	
Fried Sweet “Platano”	12
Bitter greens, grapes, cucumber, radish, cherry tomato, citrus vinaigrette, herb goat cheese	
Ruinas Caesar Salad	16
Smoked bacon, anchovies, shaved parmesan and garlic croutons	
Whipped Burrata	17
Compressed watermelon, avocado, white balsamic glaze, toasted hazelnut	

Please advise our associates if you have any food allergies or special dietary requirements.

For any additional order, please contact your server.

Local sales/health tax is already included. Delivery fee of \$ 5.00 and 18% service charge will be added to the order.

Delivery fee waived for pick up orders.

Food served in eco-friendly packaging.

DINNER MENU

Hours 6:00pm - 10:30pm

Entrées

Miso Glaze Chilean Sea Bass	42
Coconut basmati rice, red bell pepper, asparagus, fennel, cilantro, ginger, lime vinaigrette	
Frutti Di Mare	35
Mussels, clams, prawns, crispy octopus, linguini pasta, spicy pomodoro	
Crispy Tofu	25
Crispy tofu, citrus soy, seasonal vegetables and wide noodles stir fry	
8oz Center cut Tenderloin	40
Mornay asparagus and parmesan crust, sweet potato gratin	
Ruinas Frass Fed 6oz Burger	18
American cheese, tomato, pickles, garlic aioli, caramelized onions, brioche bun and Parmesan fries	
1/2 Rack Jerk Spiced Pork Ribs	10
Pineapple BBQ	
Blackened Grouper Sandwich 6.5oz	16
Tartar sauce, brioche bun, pineapple slaw	
Pizzone	14
Add Pepperoni +\$2.00	

Sides \$7

Mornay Asparagus with Parmesan Crust
Coconut Basmati Rice
Parmesan Garlic Fries
Sweet Potato Gratin
Crispy Caribbean Potato with Garlic Parmesan
Fried Sweet "Platano"

Please advise our associates if you have any food allergies or special dietary requirements.

For any additional order, please contact your server.

Local sales/health tax is already included. Delivery fee of \$ 5.00 and 18% service charge will be added to the order.

Delivery fee waived for pick up orders.

Food served in eco-friendly packaging.

DESSERT MENU

Hours 11:30am - 10:30pm

Sweet at Heart \$9

Pear and Pistachio

Buttery crusted puff pastry, roasted pears, rustic caramel drizzle, pistachio gelato quenelle

“Tres Leches Bolo”

Soaked in a three milk blend, fresh fruit, Chantilly cream

Decadent Flourless Chocolate Cake

Fresh seasonal fruit, chocolate syrup, local vanilla gelato

Scoop of Ice Cream \$2.50

Please ask for our locally sourced assorted gelato offerings

Seasonal Fruit \$7

Please advise our associates if you have any food allergies or special dietary requirements.

For any additional order, please contact your server.

Local sales/health tax is already included. Delivery fee of \$ 5.00 and 18% service charge will be added to the order.

Delivery fee waived for pick up orders.

Food served in eco-friendly packaging.