

# IN ROOM DINING MENU

Breakfast served from 6:30am – 11:30am

Lunch served from 11:30am – 5:30pm

Dinner served from 5:30pm – 00:00am

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

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

### Chilled Starters

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

### From the Griddle

<b>Fluffy Pancakes</b>	16
with syrup, fruit compote, butter	
<b>Caribbean Rum French Toast</b>	16
Powdered sugar, syrup	

### Eggs

<b>Fresh, Cage-Free Eggs Any Style</b>	17
<b>Omelet, boiled, fried, or scrambled</b>	
<b>Choice of toast</b>	
With choice of bacon, ham or chicken sausage	
<b>Design your own Omelet</b>	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 - 5:30pm

### Starters

<b>Hummus and Warm Grilled Pita</b>	<b>14</b>
Lemon olive salad	
<b>Peruvian Fresh Catch Ceviche</b>	<b>19</b>
Daily catch, diced tomatoes, red onion, cilantro, ginger, lime marinade, freshly fried corn tortilla chips	
<b>Palms Baja Tacos (two per order)</b>	<b>18</b>
Adobe chicken, chimichurri steak, Mahi Mahi, shrimp or vegetarian with salsa and cilantro lime crema, served with tortilla chips	
<b>Jumbo Chicken Wings, BBQ or Traditional Buffalo (eight per order)</b>	<b>17</b>
With crudité and ranch dressing	
<b>Crispy Chicken Tenders (six per order)</b>	<b>17</b>
Ranch or BBQ, served with French fries	

### Chilled Entrées Bowls

<b>Seasonal Sliced Fruit Platter with Honey Yogurt Dressing</b>	<b>15</b>
<b>Traditional Caesar Salad</b>	<b>12</b>
Shaved parmesan, house garlic croutons	
<b>Seasonal Mixed Green Salad</b>	<b>13</b>
Dried fruits, mandarin, cucumber, tomato, toasted almonds, white balsamic or raspberry vinaigrette	
<b>Santa Fe Power Bowl</b>	<b>16</b>
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\***

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

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## LUNCH MENU

Hours 11:30am - 5:30pm

### Sandwiches & Wraps

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

<b>Strauss Farm Grass Fed Beef Hamburger</b>	<b>22</b>
Grilled, on a brioche bun, lettuce, tomato with choice of American, cheddar or Swiss cheese	
<b>“Beyond Meat Burger”</b>	<b>18</b>
Grilled vegan burger on a whole wheat bun, lettuce, tomato and crushed avocado	
<b>Herb Marinated Grilled Chicken Sandwich</b>	<b>16</b>
Grilled chicken breast on toasted ciabatta, lettuce, tomato, crushed avocado with choice of American, cheddar or Swiss cheese	
<b>Grilled All Beef Kosher Hot Dog</b>	<b>13</b>
Quarter pounder, with choice of sauerkraut, chili and cheese	
Add chili, cheese or sauerkraut for \$1	
<b>Garden Wrap</b>	<b>13</b>
Grilled seasonal vegetables, hummus, black beans, crushed avocado in a large tortilla	

### Pizzas All day 11:30am - 00:00am

Locally sourced, 8 inch thick crust

<b>Veggie</b>	<b>16</b>
Bell peppers, onions, mushrooms, herb tomato sauce and mozzarella	
<b>Pepperoni</b>	<b>17</b>
Pepperoni, herbed tomato sauce and mozzarella	
<b>Cheese Pizza</b>	<b>14</b>
Mozzarella and herbed tomato sauce	
<b>Margherita</b>	<b>15</b>
Freshly sliced tomato, herbed tomato sauce, basil and mozzarella	
<b>Artisanal 4 Cheese</b>	<b>17</b>
Mozzarella, cheddar, provolone, Montrachet goat cheese, herbed tomato sauce, herb olive oil	

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## DINNER MENU

Hours 5:30pm - 00:00am

### Starters, Soups and Salads

<b>Cucumber Gazpacho</b>	<b>14</b>
Shrimp, papaya, pineapple	
<b>Lobster “Crudo”</b>	<b>40</b>
Tomato, red onion, orange, grapefruit supreme	
<b>Grilled Octopus</b>	<b>17</b>
Parsley, sweet white onion, papaya, whole grain mustard vinaigrette, crispy chick pea	
<b>House Salad</b>	<b>13</b>
Frisee lettuce, radicchio, Dijon vinaigrette, sliced apple, orange supreme, pistachios, crispy bacon	
<b>Fried Sweet “Platano”</b>	<b>15</b>
Bitter greens, grapes, cucumber, radish, cherry tomato, citrus vinaigrette, herb goat cheese	
<b>Ruinas Caesar Salad</b>	<b>18</b>
Smoked bacon, anchovies, shaved parmesan and garlic croutons	
<b>Whipped Burrata</b>	<b>21</b>
Compressed watermelon, avocado, white balsamic glaze, toasted hazelnut	

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## DINNER MENU

Hours 5:30pm - 00:00am

### Entrées

<b>Miso Glaze Chilean Sea Bass</b>	<b>47</b>
Coconut basmati rice, red bell pepper, asparagus, fennel, cilantro, ginger, lime vinaigrette	
<b>Frutti Di Mare</b>	<b>38</b>
Mussels, clams, prawns, crispy octopus, linguini pasta, spicy pomodoro	
<b>Crispy Tofu</b>	<b>25</b>
Crispy tofu, citrus soy, seasonal vegetables and wide noodles stir fry	
<b>8oz Center cut Tendeloin</b>	<b>45</b>
Mornay asparagus and parmesan crust, sweet potato gratin	
<b>Ruinas Grass Fed 6oz Burger</b>	<b>25</b>
American cheese, tomato, pickles, garlic aioli, caramelized onions, brioche bun and Parmesan fries	
<b>1/2 Rack Jerk Spiced Pork Ribs</b>	<b>17</b>
Pineapple BBQ	
<b>Blackened Grouper Sandwich 6.5oz</b>	<b>21</b>
Tartar sauce, brioche bun, pineapple slaw	
<b>Pizzone</b>	<b>19</b>
Add Pepperoni +\$2.00	

### Sides \$9

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

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## DESSERT MENU

Hours 11:30am - 00:00am

### Sweet at Heart \$11

#### 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 \$4

Please ask for our locally sourced assorted gelato offerings

#### Seasonal Fruit \$9

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