

MENU | Good Evening!

Room service dinner served between 5:00 p.m. and 11:30 p.m.
To order, please dial 54

Thin-Crust Pizzas

Vegetarian | 16

Black olives, caramelized onions, eggplants, homemade tomato sauce and Swiss cheese

Lake Como | 18

Anchovies, arugula, mozzarella, Parmesan cheese and prosciutto

Nordic | 20

Egg yolk, mozzarella, raw king oyster mushrooms and smoked salmon

Sandwiches (served with crispy French fries)

Braised beef brisket sandwich with Montreal spices | 17

Dried tomato bread, Dijon sauce, fried shallots and Oka cheese

Our duck confit grilled cheese on country bread | 18

Balsamic reduction, Perron Cheddar cheese aged two years and red onion compote

Chicken sandwich on focaccia bread | 19

Bocconcini, lettuce, pancetta chips, pesto mayonnaise and tomatoes

Hyatt Angus beef burger | 21

Arugula, bacon jam, chipotle mayonnaise, melting Monterey Jack cheese and tomatoes

Main Courses

Red beet risotto | 25

Arugula, mascarpone and shaved Parmesan cheese

Salmon fillet, veal juice with lime | 27

Served with orange carrot purée and seasonal vegetables

Grain-fed chicken supreme cooked at low temperature | 29

Served with its tarragon veal juice reduction and sweet potato flan

Maple-glazed veal strip loin | 32

Veal juice with xérès, cauliflower purée

Rack of lamb | 37

Oriental eggplant caviar, maple and rosemary veal juice

Filet mignon AAA 6 oz | 39

Pan-seared with port infused veal juice, Duchess potatoes

Seared foie gras | 10

Desserts

Crème brûlée of the day | 9

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Montreal cheesecake | 9

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Salads

Hyatt Caesar salad | 12

Anchovies, bacon bites, homemade vinaigrette dressing and shaved Parmesan cheese

Extra chicken | 7

Our garden | 13

Black currant, citrus snow flakes, compressed watermelon, feta, herbs, orange carrot purée, onions pickle and raw vegetables

Cobb salad | 15

Avocado purée, blue cheese, cherry tomatoes, Iceberg lettuce, onions pickle, quail egg and yogurt and citrus vinaigrette dressing

Extra chicken | 7 Smoked salmon | 9

Starters

Seasonal soup | 6

Onion soup | 10

Flavored with local red beer and maple, served with a home-smoked Cheddar cheese focaccia bread

Duck duet (gravlax and tartar) | 13

Duck breast, boiled egg at 64 degrees, cocoa and herbs

Québec cheeses | 19 For 2 | 33

Parfait de foie gras | 21

Cigar ash, foie gras snow flakes, *miroir de café* and sea buckthorn

Signature Tapas

Homemade marinated olives, served warm | 7

Thai chicken meat balls, homemade teriyaki, sriracha | 8

Le Tandoori | 10 For 2 | 17

Chicken thigh, naan bread, raita sauce

Mixed roasted nuts | 10

Fried squid with homemade tartar sauce | 14