



## Seafood Barbecue Dinner Buffet Menu 01

### Appetizer

Bruschetta, tomato sauce, black olive, caper, mozzarella  
 Chickpea salad, red onion, cucumber, tomato, feta cheese, lemon dressing  
 Spicy somen salad, shrimp, mussel, gochujang dressing  
 Herbed potato salad, Dijon mustard, parsley, lemon

### Seafood on ice

Assorted sashimi, soy, lemon, Tinian pepper  
 Poached shrimp, cocktail sauce  
 New Zealand oyster, mignonette

### Create your own salad

Romain, mixed green salad, roasted nuts, toasted seed, tomato  
 bell pepper, parmigiano, crouton, bacon, caesar dressing, house dressing

### Bakery

Ciabatta, whole wheat, soft roll, butter

### Soup of the day

Manhattan clam chowder, clam, potato, tomato juice

### BBQ corner

Cameroon grilled daily catch, parsley, basil, ginger  
 Spicy squid, gochujang, soy, sesame oil  
 Salmonoriglio seafood skewer, lemon, chili, oregano  
 Peri peri chicken, smoked paprika, bay leaf, lemon, chili

### Sauces:

Fina denni, soy, onion, scallion, bird's eye chili  
 White fina denni, local lime, vinegar, onion, scallion, bird's eye chili  
 Homemade barbecue sauce, mango, pineapple, smoked paprika

### Heat lamp

Korean seafood pancake, shrimp, squid, clam, spring onion  
 Local style shrimp tempura, fina denni

### Hot food

Grilled mahi mahi, brown butter, lemon, caper  
 Steamed mussel, white wine, garlic, parsley  
 Pilaf rice, Chamorro sausage, onion, garlic

### Dessert corner

Ice cream station, assorted sprinkle, toasted almond  
 Hyatt Regency signature cheesecake, blueberry  
 Mixed nut tart, almond, walnut, pistachio  
 Crème caramel, egg custard, vanilla  
 Homemade cookie, chocolate chip, oatmeal, peanut butter  
 Sliced fruits

\* This menu is available only on Wednesday and Friday.

\* All set are inclusive of iced tea & hot coffee.

\* Menus are subject to change depending on the availability.

\* Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.



## Seafood Barbecue Dinner Buffet Menu 02

### Appetizer

Bruschetta, *tomato sauce, black olive, caper, mozzarella*  
 Three bean salad, *kidney, chickpea, black eyed pea, lemon, extra virgin olive oil*  
 Vietnamese rice noodle salad, *chicken, julienne vegetable, nuoc mam*  
 Island style potato salad, *relish, egg, black olive*

### Seafood on ice

Assorted sashimi, *soy, lemon, Tinian pepper*  
 Poached shrimp, *cocktail sauce*  
 New Zealand oyster, *mignonette*

### Create your own salad

*Romain, mixed green salad, roasted nuts, toasted seed, tomato bell pepper, parmigiano, crouton, bacon, caesar dressing, house dressing*

### Bakery

Ciabatta, *whole wheat, soft roll, butter*

### Soup of the day

Tom yam kung, *shrimp, clam, chicken, lemon grass*

### BBQ corner

Blackened local catch, *paprika, onion, garlic*  
 Teriyaki squid, *ginger, soy*  
 Seafood skewer, *tomato, lemon, chili*  
 Lemongrass pork loin

### Sauces:

Fina denni, *soy, onion, scallion, bird's eye chili*  
 White fina denni, *local lime, vinegar, onion, scallion, bird's eye chili*  
 Homemade barbecue sauce, *mango, pineapple, smoked paprika*

### Heat lamp

Cozze alla marinara, *mussel stew, tomato sauce, garlic, chili, parsley*  
 Tortillitas de camarones, *shrimp, chickpea, tomato salsa*

### Hot food

Baked Australian wahoo, *tomato sauce, cherry tomato, caper, black olive, garlic, chili*  
 Thai seafood curry, *shrimp, mussel, clam, chicken*  
 Seafood pilaf rice, *clam, squid, mussel*

### Dessert corner

Ice cream station, *assorted sprinkle, toasted almond*  
 Hyatt Regency signature cheesecake, *cherry*  
 Vanilla swiss roll, *sponge cake, whipped cream*  
 Homemade cookie, *chocolate chip, oatmeal, peanut butter*  
 Sliced fruits

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## Seafood Barbecue Dinner Buffet Menu 03

### Appetizer

Bruschetta primavera, *grilled vegetable, mozzarella, garlic*  
 Mexican bean salad, *black bean, bell pepper, chili, lime*  
 Couscous salad, *vegetable, sun-dried tomato, extra virgin olive oil*  
 German potato salad, *bacon, garlic, apple cider vinegar*

### Seafood on ice

Assorted sashimi, *soy, lemon, Tinian pepper*  
 Poached shrimp, *cocktail sauce*  
 New Zealand oyster, *mignonette*

### Create your own salad

Romain, *mixed green salad, roasted nuts, toasted seed, tomato*  
 bell pepper, *parmesan, crouton, bacon, caesar dressing, house dressing*

### Bakery

Ciabatta, *whole wheat, soft roll, butter*

### Soup of the day

Sal ma olu, *Palauan traditional fish soup*

### BBQ corner

Local catch, *beer, onion, paprika, thyme*  
 Squid, *oregano, lemon, thyme*  
 Cajun seafood skewer, *lemon, butter*  
 Jamaican jerk chicken, *dark chili, cayenne, brown sugar, lemon*

### Sauces:

Fina denni, *soy, onion, scallion, bird's eye chili*  
 White fina denni, *local lime, vinegar, onion, scallion, bird's eye chili*  
 Homemade barbecue sauce, *mango, pineapple, smoked paprika*

### Heat lamp

Baked mussel, *cooked ham, garlic, bread crumb, parsley, tomato sauce*  
 Cajun boulette, *shrimp, mussel, bell pepper, spicy remoulade*

### Hot food

Blackened wahoo, *paprika, cayenne, oregano, thyme*  
 Seafood tomato stew, *shrimp, mussel, clam*  
 Seafood jambalaya, *Chamorro sausage, shrimp, garlic*

### Dessert corner

Ice cream station, *assorted sprinkle, toasted almond*  
 Hyatt Regency signature cheesecake, *strawberry*  
 Mixed nut tart, *almond, walnut, pistachio*  
 Dark chocolate moist cake, *chocolate ganache*  
 Homemade cookie, *chocolate chip, oatmeal, peanut butter*  
 Sliced fruits

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