



ROOM SERVICE
MENU

BREAKFAST MENU

To order please dial extension 23

Available from 6:30 am to 10:30 am

SET MENU

US\$22.00 per person

BAKERY BASKET

Croissant, Danish pastry, muffin, sliced bread

A CHOICE OF MAIN ENTRÉE

TWO EGGS ANY STYLE

Fried, poached or scrambled,
Omelet with green onion, mushrooms, and peppers
Breakfast sausage and crispy bacon
Roast potato, grilled tomato

EGGS BENEDICT

Poached egg, English muffin, ham
Hollandaise, roast potato, grilled tomato

CHAMORRO BREAKFAST

Two fried egg, garlic and Chamorro sausage fried rice
Corned beef and potato cake

SLICED FRUIT

BEVERAGE

A choice of juice:
• Orange • Pineapple • Apple • Tomato juice
Coffee or tea

S - Signature Dish

V - Vegetarian

GF - Gluten Free

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

BREAKFAST MENU

To order please dial extension 23

Available from 6:30 am to 10:30 am

Á LA CARTE

	USD
SEASONAL SLICED FRUITS (V) (GF)	15
THREE EGG OMELETTE	14
Choice of onion, bell pepper, ham, mushroom or cheddar cheese Roast potato, tomato, Breakfast sausages and crispy bacon	
TRADITIONAL EGGS BENEDICT	14
Poached egg, toasted English muffin smoked ham, Hollandaise, roast tomato	
CHAMORRO EGGS BENEDICT	14
Poached egg, corned beef hash Tinian pepper, Hollandaise	
BREAKFAST BURRITO	14
Pork chili, scrambled egg, mozzarella cheese tomato salsa	
TWO EGGS ANY STYLE	12
Fried, poached or scrambled, Omelet with green onion, mushrooms, and peppers Breakfast sausage and crispy bacon Roast potato, grilled tomato	
PANCAKES OR WAFFLES (V)	12
Berry compote, maple syrup, whipped cream	
BIRCHER MUESLI (V)	10
Rolled oats, milk, yogurt, nuts, dried fruit	
ENERGY JUICE AND SMOOTHIE	
DAY BREAK 8oz (236ml)	7
Orange, apple, carrot 12oz (355ml)	14
ISLAND ICE 8oz (236ml)	7
Avocado, spinach, honey, soy milk 12oz (355ml)	14

S - Signature Dish

V - Vegetarian

GF - Gluten Free

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

ALL DAY DINING MENU

To order please dial extension 23

Available from 10:30 am to 9:00 pm

SALAD	USD
QUATTRO PROTEIN BOWL	12
Wild rice, quinoa, chickpeas, red beans Market vegetables, Sesame dressing	
CAESAR SALAD	12
Romaine hearts, crispy bacon, parmesan, croutons	
MIXED GREEN SALAD (V) (GF)	10
Assorted salad greens, tomato, cucumber, olives house dressing	
ADD	
Three grilled tiger prawns (4oz / 110 gr) (GF)	14
Grilled mahi-mahi fillet (4oz / 110 gr) (GF)	10
Grilled chicken breast (4oz / 110 gr) (GF)	8
Locally sourced tofu (5oz / 141 gr) (GF)	6
Avocado (half avocado) (GF)	5
SOUP	
SOUP OF THE DAY	8
Ask our service team for today's soup	
SANDWICH	
HYATT® SIGNATURE AMERICAN BURGER	18
Certified Angus Beef® pattie American cheese, fried egg, bacon, lettuce, pickle, onion, tomato	
CLUB SANDWICH	16
Grilled chicken breast, crispy bacon, fried egg lettuce and tomato	
SOUTHERN STYLE FRIED CHICKEN SANDWICH	16
Fried chicken breast, tomato, spinach, garlic aioli	

Sandwiches served with a choice of fries, sweet potato fries or salad

S - Signature Dish

V - Vegetarian

GF - Gluten Free

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

ALL DAY DINING MENU

To order please dial extension 23

Available from 10:30 am to 9:00 pm

USD

MAINS

CERTIFIED ANGUS BEEF® RIBEYE 42

10 oz. steak cut, creamy mashed potatoes, green asparagus

TUNA POKE 19

Avocado, steamed rice, green onion,
Sesame seeds

LOCO MOCO 18

8 oz. Certified Angus Beef® pattie
Fried egg, steamed rice, mushroom gravy, onion rings

CHEF'S SHRIMP FRIED RICE 18

Garlic, shrimp, egg, fried rice, lettuce, pickled radish

KOREAN STYLE FRIED CHICKEN 17

Garlic soy and sweet chili sauce
Local spiced pickles, steamed rice

SIDES

Sweet potato fries basket 8

French fries basket 8

Sautéed vegetables 5

Quinoa 5

Creamy mashed potatoes 5

Roast potatoes 4

Steamed Rice 3

S - Signature Dish

V - Vegetarian

GF - Gluten Free

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

ALL DAY DINING MENU

To order please dial extension 23

Available from 10:30 am to 9:00 pm

	USD
PASTA	
LASAGNA BIANCA	18
Beef and pork ragout, spinach cream sauce	
HANDCRAFTED PIZZA	
MARE	24
Shrimp, mussel, squid, tomato, mozzarella	
PEPPERONI	22
Pepperoni, tomato, mozzarella	
MARGHERITA	20
Tomato, mozzarella, basil	
KID'S MENU (children under 12 years only)	
CHICKEN TENDERS	12
Breaded chicken tenders, fries, signature barbecue sauce	
KIDS' BURGER	9
Quarter pound Certified Angus Beef® pattie Fries	
SPAGHETTI BOLOGNESE	9
Beef and tomato sauce	

S - Signature Dish

V - Vegetarian

GF - Gluten Free

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

DESSERT MENU

To order please dial extension 23

Available from 6:30 am to 10:30 am

SEASONAL SLICED FRUITS (V) (GF)	USD 15
CRÈME BRULÉE Caramelized sugar, vanilla rum custard	10
ORIGINAL CHEESECAKE Berry compote, whipped cream	9
MILKSHAKE Vanilla, chocolate, strawberry, or Oreo cookies	8

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

BEVERAGE MENU

TO ORDER PLEASE DIAL EXTENSION 23

Available from 10:00 am to 9:00 pm

	USD
BEER	
Budweiser, Bud Light, Miller Lite, Asahi Pacific Blue	6
Asahi Super Dry, Carlsberg, Corona	6
SCOTCH WHISKEY	
Johnnie Walker Red, Ballantines	6
Chivas Regal	8
Johnnie Walker Black	8
Johnnie Walker Gold	22
Chivas Royal Salute	12
Johnnie Walker Blue	6
OTHER WHISKIES	
Jack Daniel's	8
Crown Royal	8
Jameson	9.50
BOURBON	
Wild Turkey	8
Maker's Mark	8
GIN	
Tanqueray, Beefeater, Bombay Sapphire	6
Tanqueray Ten	10
Botanist	10
VODKA	
Absolut, Stolichnaya	6
Tito's Handmade	7
Grey Goose, Beluga	8
RUM	
Captain Morgan	6.50
Bacardi Gold, Bacardi Light, Malibu	6
TEQUILA	
Jose Cuervo Gold	7
Patron Cuervo	9
Patron Silver	10

BEVERAGE MENU

TO ORDER PLEASE DIAL EXTENSION 23

Available from 10:00 am to 9:00 pm

	USD
COGNAC	
Remy Martin VSOP	8
Hennessy VSOP	8
Remy Martin XO	22
Hennessy XO	26
Martell XO	20
LIQUEUR	
Campari, Amaretto, Bailey's Irish Cream, Kahlua	6
Grand Marnier	8
CHAMPAGNE	
	BOTTLE/GLASS
Dom Perignon, 2004	300
Laurent Perrier, Brut NV	120
Veuve Clicquot Ponsardin, Brut NV	120
Moët & Chandon, Brut Imperial NV	105
SPARKLING WHITE WINE	
Bottega Petalo, Moscato Spumante NV	42
Bottega Prosecco, Brut NV	42/10
WHITE WINE	
Antonin Rodet, Chablis 2014	65/14
Robert Mondavi, Napa Valley, Chardonnay 2018	95
Kendall Jackson, Vintner's Reserve, Chardonnay 2019	58
Campogrande, Orvieto Classico, 2017	35
RED WINE	
Opus One 2014	515

BEVERAGE MENU

TO ORDER PLEASE DIAL EXTENSION 23

Beverages are available from 10:00 am - 9:00 pm

	USD
FRESHLY SQUEEZED FRUIT JUICE	
Orange, Pineapple, Apple, Cantaloupe, Honey Dew	8
JUICE	
Apple, Orange, Pineapple, Cranberry, Guava, Grapefruit, Mango	3.50
SOFT DRINK	
Pepsi, Diet Pepsi, 7-Up, Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale	3.50
BOTTLED WATER / SPARKLING WATER	
San Pellegrino (1000 ml), Acqua Panna (1000 ml)	9.50
Acqua Panna (500 ml), Perrier (330 ml)	6.50
Fiji (500 ml)	6.50
San Pellegrino (500 ml), Evian (500 ml)	
COFFEE	
Double espresso	5.50
Espresso, Regular coffee, Decaffeinated coffee	4.50
Cappuccino, Café Latte	4.50
Hot chocolate	4
TEA	
English Breakfast, Darjeeling, Earl Grey, Decaffeinated tea, Green, Peppermint, Chamomile, Ceylon, Jasmine	4