
We are on a journey to deliver food that is good for your health, good for the community and good for the planet.

Our offerings are locally sourced seasonally fresh and are treated with integrity from preparation to the plate.

We have already taken many steps on this journey and are committed to going further.

To fulfill your individual preferences, healthy or indulgent. Learn more about our journey at hyattfood.com

Pradeep Batra

Executive Chef
Starters

Maple Roasted Acorn Squash Soup 12
Cinnamon crème fraiche, walnut crouton

Persillade Crusted Arnisia Lamb Chops-3 pcs 19
Grilled with home spice, oregano and lime juice,
celeriac red cabbage slaw and Siraccha mayonnaise

Quinoa Burrata Salad 15
Collard greens, beets, burrata cheese, watermelon and micro sprouts,
infused thyme vinaigrette

Enhance your palate by adding:
Grilled Chicken – 5 oz 10
Grilled Tiger Shrimp- 5 pcs 12

Classic Arancini 19
Breaded Arborio rice balls, stuffed with Asiago cheese and minced beef,
with a rich San Marzano tomato puree, shaved Parmigiana

Strawberry and Spinach Salad 13
Soft goat’s cheese, nuts, seeds, olives, sweet onion and poppy seed vinaigrette

Grilled Calamari 17
Rustic Puttanesca sauce, cherry peppers, bitter green salad, parsley oil

All prices are subject to applicable taxes
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Mains

Caraway and Fennel, Herbed Rubbed Half of Hen 32
Roasted heirloom carrots, new potatoes, heirloom tomatoes and butternut squash, Shitake jus

Bucatini all’ Alfredo 27
Pasta in truffle scented basil cream sauce, roasted pancetta, baby kale,
lobster oyster mushrooms, melted Parmigiano Reggiano, heirloom cherry tomatoes and crostini

Land and Sea 46
Fire grilled AAA 12oz striploin steak and jumbo black tiger prawns,
braised leeks, roasted tomatoes, candied sweet yams, Chianti reduction

Herb Crusted B.C. Fillet of Halibut 38
Tomato confit, fondant potatoes, grilled asparagus, Patti pan squash, fennel buerre blanc

Portabella en Croute (Vegetarian) 26
Grilled portabella mushroom, flakey pastry, wilted spinach leaves, duxelles, tomato concasse

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Dessert

Pumpkin and Cinnamon Spiced Crème Brule  12
Fresh berries and crème fraiche

Honeyed Bartlett Pear Crostata  12
Caramelized figs, melted goat’s cheese, flakey pastry,
clover honey, Greek yogurt crème fraiche

Gelato  9
A choice of chocolate, vanilla bean, pistachio, strawberry

Double Belgian Chocolate Cake  12
Decadent chocolate sponge, warm chocolate sauce,
fresh whipped cream

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