

IN ROOM DINING
AVAILABLE DAILY FROM 5PM TO 10PM

Dinner Menu

FOOD, THOUGHTFULLY SOURCED, CAREFULLY SERVED

• STARTERS •

Crispy Vegetable Gyoza (V) Handcrafted vegetable dumplings delicately seasoned, served with soy ginger dipping sauce	18
Buffalo Chicken Wings Served with cool blue cheese dip	18
Firecracker Calamari Served with kalamata olive and roasted garlic dip	22
Loaded Nachos Corn tortillas dressed with peppers, jalapeno, diced tomatoes, green onions, olives & cheese sauce Add-ons: Diced chicken 5 or Crispy bacon 4	13
Artisan Cheese Ontario cheese blend, garnished with nuts & crackers	20

• SALADS •

Caesar Salad Romaine lettuce, double smoked bacon, Grana Padano, house croutons with Caesar dressing	14
Vine Ripe Beefsteak Tomato Caprese (GF) Basil pesto marinated mozzarella, arugula, extra virgin olive oil, balsamic glaze	14
Organic Quinoa Salad Baby spinach blend with dried apricots, cranberries, balsamic vinaigrette Add-on: Prawns 11 / sous vide chicken 10	14

• SOUP •

Soup du jour 9 (Vegan soup is available)	9
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• FAVORITES •

Classic Hyatt Burger Chuck burger, smoked cheddar, tomato, lettuce, red onion, pickle, mayo and house fries Add-on: Bacon 2.50 Protein Substitution: Chicken breast	19
Flame-Grilled Impossible Burger (V) Plant based vegetable burger dressed with crispy lettuce, tangy slaw Choice of sea-salted French fries or side salad Add on: Smoked cheddar or grilled portobella cap 2	19

Grilled Vegetable Wrap (V) **18**
Roasted red pepper hummus, Kalamata olive spread, baby greens and crispy potato chips
(GF wrap is available)

Classic Turkey Club **19**
Bacon, tomatoes, lettuce, mayo and crispy fries

• ENTRÉES •

Citrus Sous Vide Chicken Breast **29**
Herb roast potatoes, Artichoke hearts, Romano beans mushrooms, cured tomatoes, ragout,
seasonal vegetables, natural au jus

Build Your Own Omelette **19**
Three free range egg omelette with your choice of three fillings:
Smoked black forest ham, bacon, sausage, sautéed mushrooms, bell peppers,
Ontario cheddar cheese, salsa and jalapeno, with choice of toast
Each additional topping 2

Mussels Provencal **26**
Anise and pernod infused PEI mussels cooked in dry white chopped shallots, chopped tomatoes, crusty focaccia

Pan Seared Potato Gnocchi (V) **26**
Portobello mushrooms, artichoke and tomato ragout, wilted spinach, oven roasted red pepper coulis and
shaved parmesan
Add-on: Prawns 11 / sous vide chicken 10

• KIDS CORNER •

Bowl of Berries	10	Grilled Cheese Sandwich	8
Served with vanilla yogurt			
Chicken Fingers and Fries	9	Vegetable Crudité	8
with hummus			
Fish Bites and French Fries	9	Spaghetti	10
Classic tomato sauce			
Fruit Cup	6		

• DESSERT •

New York style cheesecake with berry coulis **13**
Flourless chocolate torte with raspberry coulis (GF) **13**
Berries Romanoff parfait (GF) **13**
Vegan parfait is available

• BEVERAGES •

Freshly brewed coffee or tea	5	Bottled smoothie	8
High protein chocolate or banana milk shake	8	Bottled juice: apple or orange	7
Sparkling or still water	5	Iced tea or Pepsi	5

To order, please call 2555

All prices are exclusive of applicable taxes, delivery charge of \$4 and a service charge of 15%.

Gratuity is included in the service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGENS

*GF Gluten Free *VG Vegan