

IN ROOM DINING DINNER MENU

AVAILABLE DAILY FROM 5PM TO 11PM

Food, thoughtfully sourced, carefully served.

• STARTERS •

Crispy Vegetable Gyoza	16
Handcrafted vegetable dumplings, sweet chili dipping sauce	
Caesar Salad	14
Romaine hearts, challah croutons, double smoked bacon, parmesan reggiano, creamy garlic dressing	
Add grilled chicken breast	10
Add grilled shrimps	8
Soup of the Day	10
Warm baguette	
Roasted Beet Salad	14
Orange fillets, feta, baby arugula, maple shallot dressing	
Caprese	16
Vine ripened tomatoes, fior di latte, roasted peppers, balsamic reduction	
Buffalo Chicken Wings	18
Tossed buffalo wings, blue cheese dip, crudité	
Baby Spinach Salad	14
Strawberries, goat cheese, pistachio, lemon poppyseed dressing	
Jumbo Shrimp Cocktail	14
Lemon marinated shrimp, spicy horseradish cocktail, iceberg, cherry tomatoes, lemon	

• ENTRÉES •

Loaded Nachos	14
Tri-colour tortilla chips, 3 cheese blend, sweet peppers, pickled jalapeno, tomatoes, green onion, black olives, salsa, sour cream	
Add diced chicken	10
Add seasoned ground beef	8
Add avocado mash	3
Cod and Chips	22
Beer battered Atlantic cod, yukon fries, creamy coleslaw, lemon, house tartar sauce	
Crisp Skin Chicken Supreme	28
Mushroom and spinach risotto, blistered cherry tomatoes, truffle essence	

Shepherd's Pie	22
Ground beef, carrots, peas, butter whipped potatoes, beef gravy, garden green salad	
Classic Hyatt Burger	19
6oz prime rib patty, toasted brioche roll, lettuce, tomato, onions, pickle spear, garlic aioli, smoked cheddar, Choice of yukon gold fries or side Caesar salad	
Add Applewood smoked bacon	2.50
<i>Substitute beyond meat patty on request</i>	
Seafood Linguine	31
Shrimp, scallops, mussels, asparagus, grape tomatoes, garlic confit, chardonnay cream sauce	
Crispy Tofu Stirfry	20
Carrots, peppers, red onion, baby corn, broccoli, water chestnuts, rice noodles. Ginger hoisin glaze	
Grilled AAA Beef Striploin	42
Caramelized onion mash, mushrooms, asparagus. Red wine demi	
Butter Chicken or Paneer	26
Jeera rice, grilled naan, katchumber salad, cucumber raiita	
Grilled Cape D'or Salmon Fillet	32
Warm fingerling potato, asparagus and baby spinach salad. Pommery mustard dressing	
Smoke Turkey Club House	20
Toasted Artisan sourdough, beefsteak tomatoes, iceberg, garlic aioli, applewood smoked bacon Choice of Yukon fries or side Caesar salad	

• KIDS CORNER •

Spaghetti	10
Traditional marinara sauce, fresh basil	
Grilled Cheese Sandwich	10
Choice of white or brown bread, aged cheddar cheese, Yukon fries	
Fish and Chips	12
Battered Atlantic Cod, yukon fries, lemon tartar sauce	
Garden Vegetable Crudite	8
Fresh garden vegetables with ranch dip and hummus	
Seasonal Bowl of Berries	10
with vanilla yogurt	

• DESSERT •

Warm Apple Tart	13	Chocolate Lava Cake	14
French vanilla ice cream, caramel		Vanilla ice cream, fresh berries	
Lemon Curd Tart	13		
Maple Braised blueberries, whipped cream			

• BEVERAGES •

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