

## **IN ROOM DINING**

### **DINNER MENU**

AVAILABLE DAILY FROM 5PM TO 11PM

*Food, thoughtfully sourced, carefully served.*

• **STARTERS** •

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

• **ENTRÉES** •

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

<b>Shepherd's Pie</b>		<b>22</b>
Ground beef, carrots, peas, butter whipped potatoes, beef gravy, garden green salad		
<b>Classic Hyatt Burger</b>		<b>19</b>
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		<b>2.50</b>
<i>Substitute beyond meat patty on request</i>		
<b>Seafood Linguine</b>		<b>31</b>
Shrimp, scallops, mussels, asparagus, grape tomatoes, garlic confit, chardonnay cream sauce		
<b>Crispy Tofu Stirfry</b>		<b>20</b>
Carrots, peppers, red onion, baby corn, broccoli, water chestnuts, rice noodles. Ginger hoisin glaze		
<b>Grilled AAA Beef Striploin</b>		<b>42</b>
Caramelized onion mash, mushrooms, asparagus. Red wine demi		
<b>Butter Chicken or Paneer</b>		<b>26</b>
Jeera rice, grilled naan, katchumber salad, cucumber raita		
<b>Grilled Cape D'or Salmon Fillet</b>		<b>32</b>
Warm fingerling potato, asparagus and baby spinach salad. Pommery mustard dressing		
<b>Smoke Turkey Club House</b>		<b>20</b>
Toasted Artisan sourdough, beefsteak tomatoes, iceberg, garlic aioli, applewood smoked bacon Choice of Yukon fries or side Caesar salad		
<b>• KIDS CORNER •</b>		
<b>Spaghetti</b>		<b>10</b>
Traditional marinara sauce, fresh basil		
<b>Grilled Cheese Sandwich</b>		<b>10</b>
Choice of white or brown bread, aged cheddar cheese, Yukon fries		
<b>Fish and Chips</b>		<b>12</b>
Battered Atlantic Cod, yukon fries, lemon tartar sauce		
<b>Garden Vegetable Crudite</b>		<b>8</b>
Fresh garden vegetables with ranch dip and hummus		
<b>Seasonal Bowl of Berries</b>		<b>10</b>
with vanilla yogurt		
<b>• DESSERT •</b>		
<b>Warm Apple Tart</b>	<b>13</b>	<b>Chocolate Lava Cake</b>
French vanilla ice cream, caramel		Vanilla ice cream, fresh berries
<b>Lemon Curd Tart</b>	<b>13</b>	
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