

HYATT REGENCY TRINIDAD

GARDEN BITES

HOMEMADE GARLIC HUMMUS 58
jalapeno and roasted garlic hummus
pita bread

ORGANIC PLANTAIN CHIPS 42
plantain chips | spicy pineapple
tamarind sauce

CRISPY FRIED TOFU 85
deep fried tofu | chili

“TRINI” CHOKA PLATE 68
tomato choka | eggplant choka
sautéed ochro grilled pita bread

PIZZA

8" INCH

MARGARITA
mozzarella | oregano
tomato sauce
85

BARBEQUE CHICKEN
hickory smoked barbeque chicken
red onions | bell peppers
mozzarella | tomato sauce
115

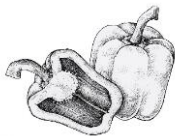
FOUR CHEESE TRUFFLE
mozzarella | cheddar rosemary
gouda | parmesan truffle oil
95

HAWAIIAN
pineapple | ham
peppers
105

Create Your Own Pizza

mushrooms | pepperoni | red onions | bell peppers | tomatoes | bacon | grilled chicken
125

add any additional premium toppings
parma ham | arugula | truffle oil | chorizo sausage
15



COMFORT

GRILLED CHICKEN QUESADILLA 85
flour tortilla | peppers | mozzarella
pepper jack | salsa

BEEF CHIMICHANGAS 90
season beef | guacamole | sour cream

JERK CHICKEN WINGS 110
papaya and apple chutney | plantain chips

ORIENTAL CHICKEN DUMPLINGS 75
wok toss dumpling | chili soy sauce

TOBAGO CREAMY CRAB DIP 115
locally seasoned crab meat | bell peppers
red onions | grilled ciabatta bread

MARACAS BAY SHARK BITES 85
battered fried shark | spicy chadon beni
garlic sauce

SHRIMP POT 105
five marinated shrimp | spicy tomato sauce

SPICY CALAMARI 110
cajun mayo | lime | pepper

PLATTERS

VEGETARIAN PLATTER 125
tomato choka with pita | fried tofu | plantain chips

WINGS PLATTER 210
barbeque wing | golden wings | jerk wings | jerk sauce
ranch dip | honey mustard

CRUNCHY PLATTER 199
chicken dumpling | maracas bay shark bites | calamari

TRINI PLATTER 150
plantain chips | saltfish buljoi | maracas bay shark bites

MIXOLOGY



DIAMOND MARGARITA 88
patron silver tequila | grand marnier
cointreau | simple syrup | sweet and sour

ISLAND VIBES 68
angostura single barrel | blue curacao
mango | grenadine



COOKIE LOVER 72
tia maria | amaretto liqueur
butterscotch schnapps | ice cream

BLUE AGAVE MARGARITA 75
sauza tequila | orange liqueur | lime | blue curacao

NYLON POOL 68
amsterdam vodka | malibu coconut rum
blue curacao | pineapple juice | mango puree



SAN FERNANDO HILL 82
hennessy | blue curacao | banana liqueur
passion puree | mango puree | orange juice
pineapple juice

YOU PICK IT DAIQUIRI 72
appleton white rum | myer's rum float
choice of peach | banana | mango | raspberry
guava | passion fruit | strawberry

RUM ISLAND 75
white oak rum | single barrel rum | 1919 rum
black label rum | sweet and sour | pineapple

LIME TIME 78
1919 rum | peach schnapps | melon liqueur
blue curacao | orange | mango | lime juice

CALYPSO RUM PUNCH 85
angostura 1919 rum | malibu coconut rum
bitters guava puree passion fruit puree
simple syrup | lime

MOJITO WITH A TWIST 75
barcardi superior rum | mint leaves | lime | soda
choice of mango | passion fruit | strawberry

QUEEN'S PARK SWIZZLE 72
angostura 7yr rum | demerara syrup
fresh lime juice | angostura bitters | fresh mint

MARACAS VICE 78
malibu coconut rum | myer's rum float
pina colada | strawberry purée

TRAFFIC JAM 75
white oak rum | black label rum | 1919 rum
melon liqueur | sweet and sour

LITTLE SAVANNAH 68
malibu coconut rum | blue curacao
apricot brandy | orange juice | pineapple juice

TRINI WOMAN 68
single barrel rum | ginger syrup
passion fruit puree | angostura aromatic bitters

PINEAPPLE COCONUT MOJITO 75
malibu coconut rum | pineapple juice | lime | mint
simple syrup | club soda

QUENCH

LLB 20
Coconut water 30
Sodas 16
Fresh Fruit Punch 35
Virgin Mojito 35
Lemonade 25
Bentley 22



Red Bull 35
Blue Waters 650ml 16
Coffee 20
Cappuccino 24
Espresso 18
Tea: Ask your Server for varieties 20

Carib - Stag 32
Carib Pilsner 32
Heineken 42
Coors Light 42
Sapparo 55
Guinness 45
Corona 45
Shandy 22

BEER



Bucket of Beer
Carib and Stag 175
Carib Pilsner 175
Coors Light 235
Heineken 199

WINE BY THE GLASS



SPARKLING

Moët & Chandon, Brut, "Impérial" 130
Danzante, Prosecco, Italy 95
Trapiche Sparkling, Brut, Argentina 82

WHITE WINE

Santa Ana, Chardonnay, Argentina 62
Santa Ana, Moscato, Argentina 62
Trapiche, Pinot Grigio, Argentina 68

WHITE WINE

Woodbridge, White Zinfandel, California 88
Canvas, Chardonnay, by Michael Mondavi,
California 88
Trapiche, Sauvignon Blanc, Argentina 68
Monkey Bay, Sauvignon Blanc, New Zealand 98
Banrock, Pink Moscato, Australia 78

RED WINE

Santa Ana, Cabernet Sauvignon, Argentina 62
Canvas, Cabernet Sauvignon, by
Michael Mondavi, California 88
Santa Ana, Merlot, Argentina 62
Canvas, Merlot, by Michael Mondavi, California 88
Santa Ana, Malbec, Argentina 62
Trivento, Malbec, "Tribu", Argentina 78
Lindemans, Pinot Noir, "Bin 99", Australia 88

HYATT REGENCY TRINIDAD

STARTERS

TRINI CORN SOUP **VG** | **GF** 68
vegetable stock | corn | root vegetables

SOUP OF THE DAY 65
seasonal preparation

COCONUT CURRY SOUP **DF** 90
crispy rice noodles | shrimp dumpling

CHEF'S GARDEN SALAD **VG** 65
spinach | tomatoes | cucumbers
red onions | croutons

QUINOA SALAD **VGR** 75
green peas | black beans | garbanzo | feta cheese
lemon vinaigrette

**KALE & CARROT GRILLED
CHICKEN SALAD** 75
kale | romaine | grapes | tomatoes | croutons

CLASSIC CAESAR **V** 75
romaine lettuce | parmesan | croutons
add to your salad seared tofu 35
grilled chicken breast 35 | grilled shrimp 60
grilled salmon 70

MIXED FRIED SEAFOOD 125
crunchy fried shrimp | calamari | eggplant
carrots | cajun mayo

CRAB AND DUMPLINGS **DF** 130
curry sauce | homemade dumplings

BBQ BUFFALO WINGS 135
carrots | ranch dressing

ASIAN CRAB SALAD 90
crab sticks | onions | cabbage | sesame seeds
chives | ginger soy dressing

FROM THE GRILL

ATLANTIC SALMON 195

GRILLED SHRIMP 295

HALPERN'S ANGUS RIB EYE 385

**HALPERN'S ANGUS
STRIP LOIN** 385

served with a choice of one side

 **GRILLED CHICKEN** 180

NEW ZEALAND LAMB CHOP 370

SAUCES

CHIMICHURRI | TAMARIND SAUCE | PAPAYA & APPLE CHUTNEY
LEMON BUTTER | WATERFRONT'S "SIGNATURE" PEPPER

SIDES

ROASTED GARLIC MASHED POTATOES 55 | STEAMED WHITE RICE 48 | SAUTÉED GARLIC SEASONAL VEGETABLES 55
FRIED PLANTAINS 48 | SAUTÉED MUSHROOMS 55 | FRENCH FRIES 48 | GREEN SALAD 48 | SWEET POTATO MASH 55

SANDWICHES

GRILLED FISHERMAN'S SANDWICH 135
pineapple cucumber salsa | cajun pimento aioli

BEYOND MEAT BURGER **VG** 125
plant based burger patty | guacamole
crisp lettuce | tomatoes | caramelized onions

WATERFRONT BURGER 125
lettuce | tomatoes | red onions | cucumbers

STEAK SANDWICH 155
mushrooms | onions | cheese | chipotle mayo

CARIBBEAN BURGER 135

jerk seasoned | island cole slaw | tomatoes | grilled pineapple | chadon beni aioli

GRASS FED STRAUSS BURGER 155
bacon | cheddar | lettuce | tomatoes | onion compote | brioche bun

CRUNCHY CHICKEN SANDWICH 110
marinated chicken thigh | lettuce | garlic herb mayonnaise | coleslaw | kaiser roll

CLASSIC CLUB SANDWICH 105
sliced turkey breast | bacon | fried egg | dijon spread | fries

served with fries or salad

gluten free bread available for all sandwiches

FROM THE GARDEN

**TRADITIONAL INDIAN
MASALA** **V** | **GF** 160
seasonal spiced vegetables | paneer | potato curry
rich tomato cashew gravy | basmati rice

**GLUTEN-FREE PENNE
PASTA** **VG** | **GF** 135
grilled vegetables | garlic | basil | olive oil

**LOCAL VEGETABLE
CURRY** **VG** 150
thoughtfully sourced vegetables
basmati rice

MUSHROOM RISOTTO **V** 160
shitake mushrooms | aborio rice | fresh herbs
parmesan flakes | green peas

**ORANGE GLAZED
STIR FRY TOFU** **V** 135
tofu | carrots | snow peas | celery | bell peppers
cauliflower | broccoli | soy sauce | orange juice | rice

SPINACH AND RICOTTA RAVIOLI
V 135
light tomato basil sauce | roasted garlic

FROM THE OCEAN

SEAFOOD FETTUCCHINE 200
spinach fettuccine | mixed seafood | tomato broth
white wine | basil | garlic | chili flakes

SHRIMP GLUTEN-FREE PENNE PASTA 195
freshly grounded Indian spices | tomato puree
onions | cashews | dry fruits

SPICY SEAFOOD CURRY 240
shrimp | clams | mussels | fish | curry leaves
onion tomato masala | basmati rice | tamarind

LOCAL FISH CURRY **GF** 175
mixed vegetables | basmati rice
with shrimp 250

MISO GLAZED SALMON **GF** 220
miso marinade | green Thai curry | shitake mushrooms | corn coulis

CAJUN GRILLED SHRIMP 220
pumpkin and zucchini risotto | lemon butter sauce


"JERK" RED SNAPPER 220
stewed red beans | sautéed plantains | tamarind sauce

COMFORT DISHES

JERK PORK LOIN **GF** 200
sweet potato mash | sautéed bok choy
jerk au jus

CHICKEN TIKKA MASALA **GF** 200
yogurt spiced chicken | rich tomato cashew gravy
basmati rice

FAR EASTERN LAMB RACK 295
sumac rubbed 10oz lamb | cannellini bean
kale ragout with potatoes

 **CREAMY CHICKEN ALFREDO**
DFRQ 180
mushrooms | cream | parmesan | parsley
+add shrimp 55

LOCAL CHICKEN CURRY **GF** 170
mixed vegetables | basmati rice

 **FIRE ROASTED CHICKEN** 180
tomato and onion compote | tamarind sauce
sweet potato mash

HEN AND LENTILS 180
blackened chicken | roasted artichokes
caramelized onions | black lentils

 Indicates Halal items **GF** Gluten Free **VG** Vegan **V** Vegetarian **VGR** Vegan on Request **DFRQ** Dairy Free on Request **GFRQ** Gluten Free on Request

We advise that "thoroughly cooked foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food borne illness." Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify your server if you have any food allergies or require special food preparation And we will be happy to accommodate your needs.

Enjoy fresh herbs and vegetables, grown right here in our hydroponic garden.
All prices are subject to a 10% service charge and 12.5% government tax