

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

**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 35 | Grilled Shrimp 55 | Grilled Salmon 70

PEPPER SHRIMP 95
panko fried shrimp | garlic | ginger
homemade pepper sauce

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

CHICKEN DUMPLINGS 75
wok tossed dumpling | chili soy sauce

SANDWICHES

SALMON BURGER 135
homemade Atlantic salmon patty | pickle ginger aioli | brioche bun

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

STEAK SANDWICH 155
mushrooms | onions | cheese | chipotle mayo

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

served with fries or salad
gluten free bread available for all sandwiches

CARIBBEAN BURGER 135
jerk beef patty | island cole slaw | tomatoes | grilled pineapple | chadon beni aioli

ULTIMATE MOZZARELLA BURGER 155
bacon | mozzarella | mushrooms | lettuce | tomatoes | onion compote | brioche bun

WATERFRONT BURGER 125
lettuce | tomatoes | red onions | gherkin

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

PASTA

SHRIMP AGLIO OLIO **GF** 185
linguine | garlic | olive oil | parsley | chili flakes
cherry tomatoes

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

BEEF LASAGNA 145
homemade bolognese | parmesan
mozzarella | fresh herbs


TORTIGLIONI JERK PASTA **V** 125
tortiglioni | bell peppers | parmesan
sundried tomatoes | creamy jerk sauce

LOBSTER RAVIOLI 195
Caribbean lobster stuffed ravioli | sundried tomatoes
cognac lobster bisque | parmigiana-reggiano

add to your pasta
Seared Tofu 35 | Grilled Chicken 35
Grilled Shrimp 55 | Grilled Salmon 70

PASTA ALLA VODKA **V** 135
tortiglioni | grilled vegetables
rose vodka sauce

SPINACH RAVIOLI **V** 125
ricotta | light tomato basil sauce | roasted garlic

 **CHICKEN ALFREDO** 165
fettucine | mushrooms | cream
parmesan | parsley

FROM THE GRILL

ATLANTIC SALMON 195
GRILLED SHRIMP 295

HALPERN'S ANGUS RIB EYE 385
CATCH OF THE DAY 135
served with a choice of one side

 **GRILLED CHICKEN** 180
**NEW ZEALAND
LAMB CHOP** 370

SAUCES
CHIMICHURRI | TAMARIND SAUCE | PAPAYA & APPLE CHUTNEY | GREEN PEPPERCORN SAUCE
LEMON BUTTER | WATERFRONT'S "SIGNATURE" PEPPER | JERK JUS

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 45 | CAJUN WEDGES 55

CHEF SPECIALITIES

LAMB TAGINE 195
braised cumin marinated lamb | mushrooms | carrots
cherry tomatoes | onions | lemongrass basmati rice

JERK PORK LOIN **GF** 185
garlic mashed potatoes | sautéed bok choy | jerk au jus

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

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


EGGPLANT PARMIGIANA **V** | **GF** 135
grilled eggplant | tomato basil sauce | mozzarella
parmesan

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

SAUTEED SHRIMP and CORN 165
sautéed tiger prawns | sweet corn | garlic ciabatta

MEDITERRANEAN BALSAMIC CHICKEN **V** 165
balsamic glazed chicken | eggplant
bell peppers | feta cheese

COMFORT DISHES

 **FIRE ROASTED CHICKEN** 180
tomato and onion compote | tamarind sauce
garlic mashed potatoes

**FOUR CHEESE LOBSTER MAC
AND CHEESE** **GF** 125
Caribbean lobster | macaroni | cream sauce
truffle oil | panko breadcrumbs

SEAFOOD COMBO 169
fried pepper shrimp | tempura fried fish
lobster mac and cheese fritter
spicy tartar
seafood bisque

FISH AND CHIPS 125
IPA beer battered tempura fried fish
sriracha tartar sauce | malt vinegar | cajun wedges
Shrimp and Chips 155

LOCAL VEGETABLE CURRY **VG** 125
thoughtfully sourced vegetables | basmati rice
Fish Curry 150 | Chicken Curry 160 | Shrimp Curry 180

 **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

HYATT REGENCY TRINIDAD

GARDEN BITES

HOMEMADE GARLIC HUMMUS 58
jalapeno and roasted garlic hummus
pita bread

ORGANIC PLANTAIN CHIPS GF 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



MEAT LOVER'S PIZZA
hickory smoked barbeque chicken
bacon | pepperoni | ham
mozzarella | tomato sauce
125

HAWAIIAN
pineapple | ham
mozzarella | cheddar
tomato sauce | peppers
105

MARGARITA
mozzarella | oregano
tomato sauce | fresh tomatoes
basil
85

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

Create Your Own Pizza 125
mushrooms | pepperoni | red onions | bell peppers | tomatoes | bacon | grilled chicken | ham | pineapple
Add 15 arugula | truffle oil | parma ham

TAPAS

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

CHICKEN DUMPLINGS 75
wok tossed dumpling | chili soy sauce

BEEF CHIMICHANGAS 90
seasoned beef | guacamole | sour cream

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

LOBSTER MAC AND CHEESE FRITTERS 89
marinated shrimp | spicy tomato sauce

BBQ BUFFALO WINGS 135
carrots | ranch dressing

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

JERK CHICKEN WINGS GF 110
papaya and apple chutney | plantain chips

SPICY CALAMARI 110
cajun mayo | lime | pepper

PLATTERS

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

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

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

ESPRESSO TIRAMISU 60
eggless tiramisu | chocolate espresso
sauce vanilla ice cream



COOKIE A LA MODE 50
warm decadent chocolate chip cookie pie
caramel sauce | vanilla ice cream

COCONUT RICE PUDDING GF | VG 60
passion fruit gelee pineapple salsa
passionfruit foam | shortbread cookie

DESSERT

BROWNIE EXPLOSION 68
molten brownie | caramel sauce
caramel and vanilla ice cream

YUZUBERRY 75
lemon cremeux with berry gel
citrus curd red micro sponge
coconut ice cream

TWO SCOOP ICE CREAM 50
dulce de leche | mango sorbet
Belgian chocolate | lemon sorbet
vanilla | soursop | coconut

APPLE CRÈME BRULEE 75
slow roasted cinnamon apples
vanilla creme anglaise | vanilla ice cream

OPERA ROCHER 65
layers of ganache cake | light latte
mousse | dulce de leche ice cream

TRINITARIO 65
CHOCOLATE CREMEUX
local chocolate mousse | orange puree
bitter orange gel | mango sorbet

MIXOLOGY

CRAFT MOCKTAILS

ESPRESSOTINI 35
ice cream | chocolate | hazelnut | espresso

VIRGIN MINT PINA 35
pina colada | mint



NON-ALCOHOLIC SPARKLING WINE
glass 25 | bottle 99

STRAWBERRY LEMON GINGER ICED TEA 32
strawberry | lemon ginger tea

MELON-BERRY TEMPTATIONS 35
raspberry | watermelon | sprite

CANDY CRUSH 35
mango | pineapple | blue curacao | lime juice

SIGNATURE COCKTAILS



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 | lime

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

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

MOJITO WITH A TWIST 78
barcardi superior rum | mint leaves | lime | soda
with mango, strawberry, or passionfruit

NYLON POOL 72
Amsterdam vodka | malibu coconut rum
blue curacao | pineapple juice | mango puree

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

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

QUENCH

LLB 20
Coconut water 30
Fresh Fruit Punch 35
Virgin Mojito 35
Bentley 22



Tea: Ask your Server for varieties 20

Red Bull 35
Coffee 20
Cappuccino 24
Espresso 18

Carib - Stag 32
Carib Pilsner 32
Heineken - Coors Light 42
Sapparo 55
Guinness - 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

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