

THE  
**LIVING**  
ROOM

**DINNER**

5:00 p.m. to 9:30 p.m.

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**SOUPS & SALADS**

Chicken Soup	20
<i>lemongrass, vegetable medley, soba noodles</i>	
Clear Tomato Soup GF, VG	20
<i>heirloom tomatoes, pine nuts, basil</i>	
Classic Caesar *	24
<i>romaine lettuce, parmesan, white anchovy, croutons, caesar dressing</i>	
Market Salad GF, VG	24
<i>mixed greens, shaved vegetables, cherry tomatoes, balsamic vinaigrette</i>	
Park Hyatt Cobb GF, V	26
<i>arugula, frisée, asparagus, mushrooms, heirloom tomatoes, avocado, blue cheese, deviled eggs, light balsamic vinaigrette</i>	
<i>Add-Ons:</i>	
<i>honey glazed chicken strips 32/ beef tenderloin 56</i>	
<i>shrimp 28/ half maine lobster 30/ smoked salmon 18/</i>	
<i>burrata cheese 18/ ora king salmon</i>	

**APPETIZERS**

Classic Shrimp Cocktail GF	32
<i>poached shrimp, lemon, avocado, celery, pickled cauliflower, cocktail sauce</i>	
Half Maine Lobster GF	39
<i>mango avocado relish, frisée, agave, confit garlic aioli, madras curry</i>	
Tuna Ceviche *	29
<i>watermelon, upland cress, fresno chili, mint, sesame, smoked eggplant</i>	
Balik Smoked Salmon *	26
<i>cucumber, poppy seed streusel, radish, crème fraiche, fennel, salmon roe, lemon infused olive oil</i>	
Melon Couscous VG	24
<i>heirloom tomato, cilantro, cucumber, almonds</i>	

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**ENTREÉS**

Halibut GF	42
<i>sweet corn, lemongrass, mushrooms, scallions, radish, ginger</i>	
Ora King Salmon * GF	40
<i>artichokes, tomato jam, vegetable confit, lemon thyme, olives</i>	
Sea Scallops *	40
<i>minestrone, fava, gigante beans, squash blossoms, noodles</i>	
Chicken Supreme	38
<i>banyuls sauce, charred leeks, coriander yoghurt, farro, corn pudding</i>	
Veal Chop GF	56
<i>pickled grain mustard, onions, black pepper cherries, shaved fennel, potato puree</i>	
Pasta Primavera VG	28
<i>trofie pasta, basil, zucchini, peppers, carrots, cherry tomato, broccoli, vegan parmesan cheese</i>	
Park Hyatt Bolognese	36
<i>italian sausage, dry-aged beef, fresh fettucine, san marzano tomatoes, parmesan</i>	
Chirashi * GF	40
<i>sushi rice bowl, tuna, hamachi, shrimp, tamago, avocado, salmon roe, cucumber, scallions, yuzu aioli, sesame, chilli sauce</i>	

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VG = VEGAN | GF = GLUTEN-FREE | V = VEGETARIAN

NY State sales tax will be added to your order. An automatic 18% gratuity will be added to parties of 6 or more.  
\*Consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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**BURGER & SANDWICHES**

*all sandwiches are served with a choice of fries or side salad*

Classic Burger ★	32
<i>pat la frieda beef patty or plant based patty, eli's brioche, romaine lettuce, beefsteak tomato, dill pickle, onion</i>	
Turkey Club	32
<i>white bread, bacon, lettuce, tomato, avocado, special sauce</i>	
Avocado Toast VG	29
<i>orwasher's multigrain bread, everything bagel spice, herb salad, pickled pepper drops</i>	
Lobster Sandwich	36
<i>'bien cuit' brioche, organic butter, lemon, chives, garlic confit aioli</i>	

**SNACKS & SMALL PLATES**

All about New York Cheese Plate	35
<i>beecher's flagship, marco polo, murray's camembert, jam stand's jam, grapes, mixed nuts, eli zabar's crisps</i>	
Salumeria Biellese Charcuterie	37
<i>prosciutto biellese, bresaola, sopressata, grain mustard, pickled vegetables, mixed olives, sourdough</i>	
Cheese & Charcuterie	60
<i>beechers flagship, marco polo, murray's camembert, jam stand's jam, grapes, eli zabar's health risp, prosciutto biellese, bresaola, sopressata, grain mustard, pickled vegetables, olives, sourdough</i>	

Strawberry Pavlova	16
<i>lemon verbena cream, strawberry rhubarb jam, pistachio puree</i>	
Tiramisu Cheesecake	16
<i>espresso cheesecake, mascarpone mousse, cocoa nib ice cream</i>	
Classic Carrot Cake	16
<i>cream cheese frosting, pineapple butter, rum raisin ice cream, walnuts</i>	

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**SNACKS & SMALL PLATES *cont***

Vegetable Crudite GF, VG	18
<i>chickpea hummus, sesame tapioca cracker</i>	
Thick Cut Potato Chips V	16
<i>smoked salt, french onion dip</i>	
Crispy Chicken Tenders	21
<i>french fries, honey mustard sauce</i>	
Mango Habanero Chicken Wings GF	19
<i>celery, carrot, buttermilk ranch</i>	
Rosemary Fries GF, V	15
<i>smoked salt, garlic aioli</i>	
Shumai	22
<i>steamed pork &amp; shrimp dumpling, scallions, ponzu</i>	
Burger Bites ★	26
<i>beef burger, special sauce, pickles, cherry tomatoes, NY State Cheddar, Eli's brioche bun</i>	
Crispy Sushi ★ DF	26
<i>sweet shrimp, scallops, hamachi, tuna, tamago, cilantro, honey soy, chipotle aioli</i>	

**DESSERTS**

Assorted Cookies	15
<i>chocolate chip, fleur de sel chocolate, oatmeal raisin, peanut butter</i>	
Seasonal Organic Berries VG	16
<i>whipped cream</i>	
House Made Ice Cream & Sorbet	Single 8 Triple 16
<i>vanilla bean, cocoa nib, salted caramel, rum raisin, mango lime sorbet</i>	

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