

STARTERS

AVOCADO TOAST 19

multigrain toast, seasonal greens, capers, tomato,
cucumber, lemon DF | VGN | NF

*add two eggs** 8

SUNRISE FLATBREAD* 26

sunny side up eggs, pecorino romano,
pepperonata sauce V | NF | *℘*

CROISSANT BREAD PUDDING 16

cream cheese glaze, guava pâte de fruit,
speculoos crumble V | NF | *℘*

MUESLI 18

oats, coconut milk, berries, almonds,
sunflower & pumpkins seeds, maple syrup V

SALADS

add chicken 10 | *shrimp* 12 | *salmon or steak** 16

LOCAL GREENS 18

goat cheese, pickled fennel, candied walnut,
watermelon radish, white balsamic emulsion GF | V

CAESAR* 18

gem lettuce, baby kale, white anchovy,
parmesan brioche crouton NF

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EXECUTIVE CHEF | *Terence Zubieta*

GF - GLUTEN FREE | DF - DAIRY FREE

V - VEGETARIAN | VGN - VEGAN |

NF - NUT FREE | *℘*- SUSTAINABLE

Our kitchen is not an allergen-free environment.
While we take precautions to minimize cross-contact,
we cannot guarantee the complete absence of allergens
in any dish. If you have a food allergy or sensitivity,
please inform your server before ordering.

*Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
foodborne illness, especially if you have certain
medical conditions.

N o M I

CLASSICS

CONTINENTAL* 26

jambon de bayonne, freshly baked pastries,
oatmeal, market fruit, gruyère

FREE RANGE EGGS* 32

choice of bacon, sausage, ham or chicken sausage,
herbed potatoes, toast GF | DF | NF

N o M I BENEDICT* 30

jambon de bayonne, arugula,
pistoou hollandaise, croissant NF

AGED CHEDDAR SCRAMBLER* 27

smoked bacon, avocado, green onion GF | NF

SMOKED SALMON* 30

capers, red onion, arugula, egg, salmon roe,
radish, dill crème, everything bagel NF

STEAK & EGGS* 44

new york strip, poached eggs, herb butter,
garlic potatoes, petite salad GF | NF

GRIDDLE

UBE-GLAZED PANCAKES 24

ube crème anglaise, tropical fruits,
toasted coconut V

FRIED CHICKEN &

FRENCH TOAST* 30

sambal marinated fried chicken, over easy egg,
thick cut brioche, brown butter maple syrup NF

SANDWICHES

choice of pomme frites or local greens salad

GF OPTION AVAILABLE

N o M I BURGER* 28

two 4-ounce grass fed beef patties,
aged cheddar, tomato jam, pickled red onion,
bacon aioli, brioche bun NF

beyond burger available upon request

BREAKFAST SANDWICH* 24

scrambled egg, gruyère, avocado,
arugula, tomato jam NF

add bacon or country ham or smoked salmon 5*

just egg® available upon request

LOBSTER ROLL 38

maine lobster, calamansi & truffle aioli,
espelette, new england bun NF

FRIED CHICKEN SANDWICH 26

sambal marinated chicken thigh, baby gem lettuce,
pickled onion, black garlic aioli, potato bun

SIDES 10

MARKET FRUIT

BERKSHIRE HAM

APPLE-SAGE CHICKEN SAUSAGE

SMOKED BACON

BREAKFAST SAUSAGE

PLANT-BASED SAUSAGE

HERBED POTATOES

TOAST 7

*white, multi-grain, sourdough, rye, raisin, english muffin,
plain bagel, everything bagel, gluten-free*

BEVERAGES

COFFEE

DRIP COFFEE 7

ESPRESSO 7

COLD BREW 8

CAPPUCCINO 8

LATTE 8

SYRUPS 1

chocolate, caramel, vanilla

park hyatt chicago proudly serves two brothers coffee roasters

TEA

BLACK 8

park hyatt reflection
royal breakfast, imperial earl grey
decaf royal breakfast

GREEN 8

jade dragon, jasmine song

HERBAL 8

peppermint, chamomile

dairy and alternative milk options

half & half, whole milk, 2% milk, skim milk, oat, almond and soy milks

JUICE

ORANGE, GRAPEFRUIT, PINEAPPLE 10

CRANBERRY, APPLE, TOMATO 7

SMOOTHIES

BERRY 14

mixed berries, banana, peanut butter, milk,
vanilla yogurt, mint, honey GF | V

GREEN 14

spinach, avocado, granny smith apple,
banana, oat milk GF | DF | VGN | NF