

CLASSICS

CONTINENTAL* 26

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

SMOKED SALMON* 30

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

AVOCADO TOAST 19

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

add one egg 5 | add two eggs* 8*

STEEL CUT OATMEAL 16

seasonal jam, pistachio,
strawberry GF | DF | VGN

MUESLI 18

oats, almonds, coconut milk,
berries, sunflower seeds,
pumpkin seeds, maple syrup V

AÇAÍ BERRY BOWL 19

seasonal fruits & berries, banana,
honey, yogurt, chia seeds,
toasted coconut GF | V

GREEK YOGURT 18

homemade granola, puffed millet,
mango, pineapple V

NoMI

EGGS

FREE RANGE EGGS* 32

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

PARK OMELETTE* 27

mushroom, tomato, peppers, onion, spinach, gruyère GF | NF

BREAKFAST SANDWICH* 24

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

add bacon or country ham or smoked salmon 5*
just egg® available upon request

SHAKSHUKA* 27

free range eggs, tomato sauce, feta, sweet peppers, toasted pita NF

NoMI BENEDICT* 30

jambon de bayonne, arugula, pistou hollandaise, croissant NF

VEGAN SCRAMBLER 27

mushroom, tomato, avocado, peppers, onion

just egg® plant-based egg substitute
GF | DF | VGN | NF | P

STEAK & EGGS* 44

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

GRIDDLE

BUTTERMILK PANCAKES 24

bruléed banana, warm maple syrup V | NF

BELGIAN WAFFLE 25

seasonal berries, powdered sugar V | NF

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

SUNRISE 14

orange, pineapple, cantaloupe, chia,
coconut milk, agave GF | DF | VGN

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



EXECUTIVE CHEF | Terence Zubieta

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VGN - VEGAN | NF - NUT FREE | P- 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.