Hyatt Hotels presents "Cuisine Naturelle,"

a complete approach to healthy eating that gives new meaning to the concept of a well-balanced meal. Hyatt has created health conscious menu items that are naturally low in calories, but more importantly, represent a balance of necessary nutrients and exceptional flavor. Each dish is created from natural, wholesome foods that are high in natural fiber and nutrients, yet very low in saturated fat. The food is fresh and flavorful, relying on herbs, garlic, fresh fruits and vegetables. We invite you to experience Cuisine Naturelle because we care about your health.

Palle Ericksen
Executive Chef

APPETIZERS

GAZPACHO WITH BLACK BEAN RELISH
A Traditional Favorite with Black Bean Relish
3.25

RED LENTIL CHILI
A Spicy Blend of Lentils, Tomatoes and Vegetables
3.75

SALADS

FRESH SPINACH SALAD
Tossed with Mild Red Onions and Carrots in a Light Horseradish Yogurt Dressing
3.25

TUNA AND MIXED GREENS
A Healthy Combination of Albacore Tuna and Fresh Vegetables Seasoned with an Herbed Vinaigrette
5.95

ENTREES

CHICKEN BURGER
Chicken and Herbs "Burger Style" on a Whole Wheat Bun, Served with Tomatoes and Sprouts
6.95

GRILLED SWORDFISH SALAD
On a Bed of Mixed Greens with Smoked Cherry Dressing
7.95

BREAST OF CHICKEN WITH MIXED GREENS
Grilled Chicken Breast, Seasoned with Herbs, Served Aside Salad Tossed with Our Cuisine Naturelle Dressing
7.50

DESSERT

FRESH FRUIT BASKET WITH STRAWBERRY COULIS
Fresh Seasonal Berries Served with a Strawberry Coulis
3.25