



pomegranate pear crumble

gingersnap crumble crust, vanilla ice cream

star anise crème brûlée

housemade biscotti

winter shortcake

sweet potato biscuit, apple-cranberry compote chestnut

whipped cream

chocolate royaltine crunch

marinated market berries, vanilla bean cream

lemon curd layer cake

lemon-mascarpone whipped cream

warm orange pistachio cake

seasonal sugar rush

sour cream sorbet

warm spiced poached pear 


maple-walnut ice cream, dark chocolate sauce

salted carmel pie

sea salt, whipped cream

chestnut chocolate cake

vanilla sauce, cranberries

strawberries and aged balsamic 

almond crisp, vanilla sorbet

vegan tiramisu

eggless ladyfingers, mascarpone “cheeze” filling, cocoa
dusting



indicates a healthier alternative from the Hyatt STAYFIT program

all desserts are prepared daily and priced at six dollars

final touches

glass

michele chiaro, moscato d’asti 9

baileys irish cream, kahlúa, frangelico 9

romano sambuca 9

disaronno amaretto 9

grand marnier 9

remy martin “vsop” 16

courvoisier “vsop” 14

hennessy “xo” cognac 35

sandeman founders reserve port 11

fonseca porto bin n°. 27 14

taylor fladgate 20 yr. old tawny 16