

good things, small packages

small plates, only small plates, and nothing but small plates
nosh on one as an appetizer. make it dinner with two or three!

water

maine lobster cakes 15
roasted red pepper coulis

hot'n spicy octopus 11
stir-fried with onions, carrots and garlic

chesapeake bay oysters↻ 3 each
mango-wasabi vinaigrette

north african marinated white fish 9
spicy fillet topped with moroccan carrot slaw

aji limo mussels 9
steamed prince edward island mussels,
aji limo pesto broth and grilled baguette

a sushi sampling ↻ 12
please inquire with your server about
today's selection
soy sauce, ginger and wakami

coconut shrimp 14
panko and coconut crusted shrimp;
lime and roasted garlic coulis

shanghai spring rolls 11
pork, shrimp, mushrooms and bamboo shoots;
sweet'n sour sauce

tuna ceviche↻ 12
tossed in kamikaze tiger's milk,
pomegranate seeds and purple shiso

land

root beer braised beef short rib 13
root beer demi glaze and
topped with fried matchstick potatoes

lebanese taboulleh 9
bulgur wheat, tomatoes, parsely and mint
homemade pita chips

duck rangoons 11
wonton wrapped roasted duck breast, soy, ginger,
and tomatoes; togarashi aioli

peruvian goat stew 9
stewed yucca root in cerveza,
tacu tacu and fried plantains

grilled balinese duck 12
duck drenched in macadamia nuts and turmeric,
cilantro fruit salsa

chicken lettuce wrap 10
vietnamese spiced chicken, iceberg lettuce,
soy and chili oil; crispy noodles

soups and salads

butternut squash and golden curry 8
toasted pine nuts

lobster bisque 9
scented lobster oil

caesar salad 9
crisp romaine lettuce tossed in traditional caesar
dressing, hard boiled egg, anchovy, tomatoes and
parmesan crouton

asian slaw 8
cabbage, bok choy, bean sprouts, carrots and
onions tossed in a mirin vinaigrette
topped with peanuts and crisp wonton strips



good things, entrée sized packages
for the traditional dining experience

grilled prime 12 ounce new york strip ☞ 49

the “cadillac” of all steaks, hickory spice rubbed, open flame grilled, morel mushroom sauce, grilled jumbo asparagus, roasted herb peruvian purple potatoes

beef bee-bim bop 27

traditional korean one dish meal served in a sizzling hot stone bowl, stir-fried beef with jasmine rice, broccolini, red peppers, onions and spinach topped with an egg cooked sunny side up

grilled spice rubbed pork chop 29

truffle infused creamed giant corn, spicy-cilantro peanut slaw and aji amarillo dipping sauce

grilled amish chicken tangine 26

french cut breast set atop pistachio-mint couscous and masala ratatouille

shrimp and scallop brochette 29

grilled shrimp and scallop skewer on thai basil and lemongrass pasta, silky basil cream sauce

8 oz grilled filet of beef tenderloin ☞ 39

garlic-za’atar seasoning rubbed with pomegranate demi-glaze; paired with root vegetable mash, baby bok choy

halibut saagwala 35

a mild curry prepared with coconut milk and spinach, brown rice pilaf

misoyaki salmon 29

misoyaki glazed with red peppers, brussels sprouts, mushrooms, and bok choy tossed with udon noodles

lamb chops ☞ 38

a medley of poached yellow beets, broccolini and potato pancake, hotel kitchen* cherry jalapeno chutney and tawny port sauce

Useful Information

[tacu tacu](#)

peruvian dish consisting of rice and beans served with a side of [fried bananas](#)

[tigers milkd \[leche de tigre\]](#)

Peruvian term for the citrus-based marinade that cures or “cooks” seafood in ceviche

[japeru](#)

spicy cilantro peanut slaw [vinaigrette dressing](#)

[pak choi](#)

chinese cabbage has been cultivated over six thousand years in china. it is of same species as [the common turnip](#).

[hotel kitchen](#)

bottled up your favorite dressings, salsas, and chutneys from amway grand plaza’s restaurants. www.thehotelkitchen.com.

[join us for happy hour](#)

cygnus 27 lounge
drink and small plate specials
[tue – fri 5-7pm](#).

[misoyaki](#)

refers to the practice of marinating or coating meats, fish and tofu with a light, [salty-sweet miso-based mixture](#)

[garlic-za atar](#)

sumac, thyme, roasted sesame seeds, marjoram, garlic and oregano balanced with [smokey, sweet marinade](#)

[cygnus](#)

a northern star constellation in form of a swan. features a prominent star cluster [known as the northern cross](#)

[root vegetable mash](#)

amped up whipped potatoes. yukon gold, [sweet potatoes and idaho](#)

[cygnus 27 private dining details](#)

complimentary valet parking, custom menus available, glass tower 28th floor
[call 616.776.6460](tel:616.776.6460)

* the Hotel Kitchen brand emerged from a passion for great food, which always begins with great ingredients. we make everything the old-fashioned way, using the best, natural ingredients combined in recipes that are both distinctive and versatile. Available for purchase right here at Cygnus27 or online at www.thehotelkitchen.com