

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!

hot'n spicy octopus 11

stir-fried with onions, carrots,
jalapenos and garlic *gf*

peruvian goat stew 9

stewed yucca root in cerveza,
tacu tacu and fried plantains *gf*

pork belly sliders 12

duo of open flame grilled, sous vide pork belly,
vietnamese caramel sauce, pickled cabbage,
egg and jalapenos

shanghai spring rolls 11

pork, shrimp, mushrooms and bamboo shoots
sweet'n sour sauce

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 *gf*

coconut shrimp 14

panko and coconut crusted shrimp;
HK* thai curry ketchup

pan-fried white fish 9

summer potato salad composed of radishes,
cauliflower, new potatoes
and HK* honey mustard bbq sauce

chesapeake bay oysters ☞ 3 each

mango-wasabi vinaigrette *gf*

maine lobster cakes 15

roasted red pepper coulis

pork skin ramen 9

smoked puttanesca sauce and pangritata

chicken lettuce wrap 10

vietnamese spiced chicken, iceberg lettuce,
soy and chili oil; crispy noodles *gf*

tuna ceviche ☞ 12

tossed in kamikaze tiger's milk, green onions,
ginger, mango, radishes and jalapeno *gf*

root beer braised beef short rib 13

root beer demi glaze
topped with fried matchstick potatoes *gf*

duck rangoons 11

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

soups and salads

pozole rojo 10

pork, chili guajillo, hominy corn; garnished with
shredded cabbage, radish, tortilla strips and lime

mixed greens 10

pickled red onions, walnuts, julienne apple and
goat cheese crouton tossed in walnut-cilantro pesto

caesar salad 9

crisp romaine lettuce tossed in traditional caesar
dressing, hard boiled egg, anchovy, tomato and
parmesan crouton *gf*

lobster bisque 9

scented lobster oil

asian slaw 9

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

watermelon galette 10

watermelon marinated in beet syrup; topped with
micro greens, balsamic reduction, blue cheese and
candied pecans *gf*

as a courtesy to fellow diners, please turn off cellular phones and pagers
20% gratuity will be added for parties of six or more

☞ cooked to order ☞ consuming raw or undercooked meat, shellfish and eggs may
increase your risk of food-borne illness

gf = gluten free



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 28

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

grilled spice rubbed pork chop 29

maytag blue cheese grits, spicy-cilantro peanut slaw and aji amarillo dipping sauce *gf*

bbq amish chicken 27

french cut breast grilled and pasted with HK* bbq sauce belgian waffle, orange bourbon maple glaze and mixed pickled vegetables

shrimp and scallop brochette 29

grilled shrimp and scallop skewer on “black pasta” tossed with sautéed tomato, shitake mushroom, onion, carrot, napa cabbage, celery, bell pepper and thai green curry sauce

8 oz grilled filet of beef tenderloin 39

rubbed with garlic-za’atar seasoning pomegranate demi-glaze; root vegetable mash and baby bok choy *gf*

halibut saagwala 35

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

misoyaki salmon 30

misoyaki glazed with red pepper, brussels sprout, mushroom, and bok choy tossed with udon noodles

lamb chops 38

herb crusted chops with a medley of poached yellow beets, broccolini, potato pancakes 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](#)

[guajilo chili](#)

thin, deep red flesh; green tea flavor with berry overtones; large and mild in flavor [variety of chili pepper](#)

[hotel kitchen \(HK\)](#)

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 (HK) 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

as a courtesy to fellow diners, please turn off cellular phones and pagers

20% gratuity will be added for parties of six or more

 cooked to order  consuming raw or undercooked meat, shellfish and eggs may increase your risk of food-borne illness

gf = gluten free