

ROOM SERVICE MENU

BREAKFAST 6:00AM – 11:00AM

BAKERY AND CEREALS

- choice of one pastry (V) 8
- basket with choice of three pastries (V) 17
- white, whole wheat, rye, or gluten free toast with jam (V) 7
- gravlax, capers, cream cheese and bagel (V) 26
- special k, frosted flakes, or raisin bran (V) 10
- whole, 2%, skim, soy or almond milk
- steel cut organic oatmeal, honey, cinnamon sugar (V) 19
 - with banana 23
 - with seasonal berries 25

HEALTHY START

- homemade yogurt parfait, granola, seasonal berries, agave (V) 22
- coconut chia seed pudding, cashew butter, seasonal jam (V) 20
- avocado toast, everything seasoning seed mix, pickled shallots (V) 27
- seasonal fruit plate (V) 16
- berry bowl (V) 15

EGGS

- two eggs any style, bacon, roasted potatoes, mixed green salad, toast of your choice 26
- egg white omelet, ratatouille, mixed green salad (V) 21
- omelet, ham, gruyere, mixed green salad 24

SWEET

- pancakes, chantilly, mixed berries (V) 25

SIDES

- bacon 10, chicken sausage 10, smoked salmon 12

COLD BEVERAGES

- soft drinks 8
- pepsi, diet pepsi, sierra mist, fever tree tonic water, ginger ale and club soda
- red bull 10
- regular or sugar free

BOTTLED WATER (500ml) 10 (750ml) 14

- source still water
- source sparkling water

SMOOTHIE OF THE DAY 17

FRUIT JUICES 9

- orange, pink grapefruit, apple, or cranberry

HOT BEVERAGES

individual hot beverages available to-go

- americano 6
- cappuccino 9
- latte 9
- espresso 6
- double espresso 9
- small pot of coffee (2 cups) 14
- large pot of coffee (4 cups) 20
- hot chocolate 10
- organic teas 14
- english breakfast, earl grey with lavender, green, chamomile, peppermint

For your convenience, an 18% gratuity will be added to all orders to be distributed in its entirety amongst Room Service employees.

A \$10 per check delivery fee will be retained by the hotel to offset administrative and other expenses.

ROOM SERVICE MENU

DINNER | 5:00PM – 11:00PM

STARTERS AND SALAD

tuna tartare, wasabi cream, radish, sesame, ginger 28

shrimp cocktail, remoulade, cocktail sauce 25

little gem salad, green goddess dressing, ricotta salata 23

add grilled chicken 13

add grilled shrimp 15

SANDWICHES AND MAIN COURSES

BLT, neuske's bacon, avocado, seeded sourdough toast, choice of fries or mixed leaf salad 25

dry aged burger, bacon, gouda, onions, lettuce, choice of fries or mixed leaf salad 32

calamarata pasta, mushroom and cipollini onion brodo 25

steak frites, grilled New York strip steak, garlic butter, fries 40

SIDES

fries, spiced mayo 10

add parmesan 2

add truffle oil 3

mixed leaf salad 10

DESSERTS

ice cream sundae, vanilla and chocolate ice cream, chocolate sauce, peanut brittle 15

cheese board, stilton, port salut, goat's milk gouda 22

melba toasts, honey, nuts, grissini, grain mustard

ice cream (vanilla or chocolate) 6 per scoop

cookies (chocolate chip or oatmeal) 12

KIDS choose one option from each of the following categories 28

MAIN

grilled cheese sandwich

chicken fingers

hot dog

pasta tossed in butter

SIDE

fries

green leaf

DESSERT

chocolate chip cookie

one scoop of ice cream (chocolate or vanilla)

sliced fruit

For your convenience, an 18% gratuity will be added to all orders to be distributed in its entirety amongst Room Service employees.

A \$10 per check delivery fee will be retained by the hotel to offset administrative and other expenses.

ROOM SERVICE MENU

WINE, BEER, AND SPIRITS | 5:00PM – 11:00PM

CHAMPAGNE	GL / BTL
Moët & Chandon Brut	26 / 130
Ruinart Blanc de Blancs	175
Ruinart Rosé	180
ROSE	
Vie Vite Rosé, Côtes de Provence, France	19 / 80
Whispering Angel Rose, Côtes de Provence, France	21 / 90
WHITE	
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand	21 / 90
Elena Walch, Pinot Grigio, Alto Adige, Italy	19 / 80
Penfolds, Chardonnay, Southern Australia, Australia	20 / 85
RED	
Smoke Tree, Pinot Noir, Sonoma, USA	19 / 80
IQUE, Malbec, Mendoza, Argentina	19 / 80
Justin, Cabernet Sauvignon, Paso Robles, USA - half bottle	22 / 40
BEER	
Blue Point Toasted Lager	12
Blue Point Hoptical Illusion IPA	12
Peroni	12
BOTTLED SPIRITS	
Served with two mixers of your choice.	
Casamigos Blanco 375ml	half bottle 115
Tanqueray Gin 200ml	half bottle 45
Soto Sake 300ml	half bottle 42
Absolut ELYX	350
Hendricks	350
Casamigos Reposado Tequila	375
Johnnie Walker Black Label	400

Due to local liquor laws, there will be no service of any alcoholic beverages between the hours of 2am and 8am.

For your convenience, an 18% gratuity will be added to all orders to be distributed in its entirety amongst Room Service employees.

A \$10 per check delivery fee will be retained by the hotel to offset administrative and other expenses.