

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL O ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Breakfast

SERVED FROM 6:30 A.M. TO 11:00 A.M. MONDAY TO FRIDAY & 7:30 A.M. TO 11:30 A.M. ON SATURDAY, SUNDAY AND HOLIDAYS

ALL-IN MORNING TABLE

served with fresh orange or grapefruit juice and coffee or tea

THE TRIED & TRUE* 36

two eggs with a choice of applewood-smoked bacon, sausage or ham, breakfast potatoes, artisanal toast, butter, fruit preserves

CONTINENTAL v 29

choice of two: freshly baked croissant, muffin or artisanal toast, season's best fruits, granola clusters, yogurt, butter, fruit preserves.

THE PLANT-BASED vg n 32

scrambled tofu, spinach, mushrooms, peppers, caramelized onions, breakfast potatoes, artisanal toast with almond butter, fruit preserves

SIDES

BREAKFAST BANGERS 7

CHICKEN SAUSAGE 7

KATSU PEAMEAL 8

FRUIT BOWL 8

APPLEWOOD-SMOKED BACON 7

PEAMEAL BACON 8

BREAKFAST POTATOES 6

ADD AN EGG TO ANY DISH* 4

FRUIT & CEREAL BOWLS

KING'S CEREAL BOWL vg n 13

our own blend of oats & groats, dried fruits, nuts, your choice of milk

OVERNIGHT CHIA OATS vg n 16

oats, chia seeds, nutty clusters, berries, passion fruit

CHEF'S BIRCHER MUESLI v 16

steel-cut oats, apple, fresh banana, grapes, berries

HOT STEEL-CUT OATMEAL v vg n 16

choice of: apple pie or honey, peanut butter, banana or king's cereal, savory tomato chickpea, avocado

YOGURT PARFAIT v 16

with king's cereal and berries
your choice of yogurt: greek, 0%, 2%, or silk coconut (plant-based)

FRUITS AND BERRIES vg gf 16

add your choice of yogurt or banana bread 6

gf GLUTEN-FRIENDLY **vg** VEGAN **v** VEGETARIAN **n** CONTAINS NUTS/PEANUTS **df** DAIRY-FREE

Gluten-friendly bread available upon request. *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

Prices do not include 18% service charge and \$6 delivery fee.



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TARTINES

**AVOCADO ON ARTISANAL
SOURDOUGH *vg* 19**
tomato confit, pumpkin seeds, microgreens

**SMOKED SALMON
CROISSANT TOAST 25**
citrus watercress, lemon dill mustard dressing

**SCRAMBLED TOFU ON
MULTIGRAIN *vg n* 20**
cashew cream cheese, tomato confit, arugula,
onion chutney

**OPEN-FACED KNIFE & FORK
BURGER* 26**
fried egg, bacon, avocado, on brioche, breakfast
potatoes, tomato

**FULL ENGLISH BEANS
ON TOAST* *df* 20**
applewood-smoked bacon, tomato, mushrooms,
sunny-side up egg

CROQUE MADAME* 24
smoked turkey, oka, gruyère, sunny-side up egg

FROM THE GRIDDLE

**CHOICE OF ONE: BUTTERMILK
PANCAKES, BRIOCHE FRENCH TOAST,
BELGIAN WAFFLE OR SWEDISH
PANCAKES *v n* 25**
topped with one of the following options:
blueberry compote with yogurt lemon curd,
fresh strawberries with chantilly cream,
salted caramel, apple, pecan, bananas,
chocolate chips & chocolate sauce

SEARED TORTILLA PINWHEEL *v* 22
egg white, spinach, mushrooms, avocado

***gf* GLUTEN-FRIENDLY *vg* VEGAN *v* VEGETARIAN *n* CONTAINS NUTS/PEANUTS *df* DAIRY-FREE**

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EGG-CETERA

CLASSIC EGGS BENEDICT* 27

soft-poached eggs, peameal bacon,
breakfast potatoes, hollandaise

TRUFFLED MUSHROOM & SPINACH BENEDICT* v 27

asparagus, soft-poached eggs, hollandaise,
oven-roasted tomato, breakfast potatoes

KATSU PEAMEAL SANDWICH* 22

runny egg, togarashi, scallions, tonkatsu sauce

EGGS SHAKSHUKA* v df 19

poached eggs, harissa tomatoes & chickpeas,
roasted vegetables, spinach, focaccia

BUILD-YOUR-OWN OMELET v gf 26

three eggs or egg whites
your choice of: mushrooms, peppers, spinach,
asparagus, ham, goat cheese, gruyère, cheddar
breakfast potatoes, artisanal toast

TWO EGGS ANY STYLE* 26

choice of applewood-smoked bacon, ham or sausage,
tomato, breakfast potatoes, artisanal toast

STEAK & EGG* gf 34

topped with an egg your way, tomato, asparagus,
breakfast potatoes, hollandaise

BREAKFAST BOWLS

KALE & SWEET POTATO HASH* v 22

farro, poached egg, hollandaise, focaccia croutons

BIBIMBAP* df 25

katsu peameal, mixed grains, kimchi vegetables,
crisp fried egg, hot sauce

PLANT-BASED TOFU

SCRAMBLE vg gf 22

tofu, spinach, mushrooms, peppers, caramelized
onions, heirloom potatoes

HUEVOS RANCHEROS* v gf 25

sunny-side up eggs, beans, avocado, queso fresco,
tomato salsa, corn tortilla

BEVERAGES

FRESHLY SQUEEZED JUICE 7

orange, grapefruit or beet-apple-ginger

JUICES 6

apple, cranberry, V8 or tomato

MILK 4

whole, 2%, skim, almond, soy, oat

SWISS HOT CHOCOLATE 6

add whipped cream 2

SELECTION OF COFFEE 8

CAPPUCCINO, CAFÉ LATTE 7

SELECTION OF TEAS 7

ESPRESSO 6

DOUBLE ESPRESSO 8

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