

in-room dining menu

breakfast

(served from 6:00 to 11:30am)

coffee & tea

french-pressed coffee or espresso by illy | 7

cappuccino or cafe latte by illy | 7

coffee pot small / large | 7/10

premium tea by tealeaves | 7

choice of:

english breakfast, earl grey, green, chamomile,
peppermint, ginger

beverages

juice | 7

choice of:

orange, grapefruit, carrot
tomato, v-8, cranberry, apple or pineapple

fresh-squeezed juice | 12

florida orange, grapefruit or green juice

smoothie (vg/gf) | 16

choice of:

banana & protein or mixed berry & ginseng

morning starters

superfood parfait (vg/gf) | 17

chia & açai pudding, goji & flax seed granola,
yogurt, berries, coconut flakes, mint

yogurt | 14

choice of:

natural, nonfat or flavored
add berries | 7 add granola | 8

small fruit salad (v/gf) | 14

market fresh fruit plate (v/gf) 19

fresh berries (v/gf) | 17

waffles & pancakes

belgian waffle (vg) | 23

with fresh berries, mascarpone cheese

buttermilk pancake stack (vg) | 23

with fresh berries

french toast (vg) | 23

cornflake-crust, peach compote, chantilly cream

cereals

irish steel-cut oatmeal (v/gf/df) | 16

cinnamon, brown sugar, raisins

congee* (vg/gf/df) | 18

rice porridge, poached egg

served with crispy onions, scallions, soy sauce,
minced fresh ginger

bircher muesli (n) | 18

overnight oats, yogurt with coconut purée,
shredded apple, maple syrup, almonds, orange zest,
cinnamon

selection of dry cereals or granola | 8

add berries | 7 add bananas | 6 add nuts | 5

bakery

served with butter or cream cheese & preserves

morning pastries | 10

choice of assorted bagels | 7

bread option | 5

choice of: white, whole wheat, gluten free, muffins,

(V) Vegan Options (GF) Gluten Free Options (VG) Vegetarian (DF) Dairy Free (N) Contains Nuts

All coffee, tea, cocoa, and seafood are responsibly sourced and hotel-verified sustainable.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(Florida State Sales Tax, 20% Customer Service Charge and In-Room Dining Charge of \$4.00 per delivery will be added to your check)

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breakfast continued...
(served from 6:00 to 11:30am)

eggs & specialties

two eggs any style and pancakes* | 30

choice of: black forest ham, applewood smoked
bacon or country link sausage and pancakes

two eggs, any style* (GF) | 26

choice of: black forest ham, applewood smoked
bacon or country link sausage

three-egg omelet* (GF) | 26

choice of: ham, bacon, cheddar, swiss, spinach,
peppers, mushrooms, herbs, jalapeño

miami omelet* | 29

avocado, sautéed mushrooms, tomatoes,
green onions, swiss cheese, queso fresco & crispy
tortillas

traditional eggs benedict* | 28

canadian bacon, english muffin, hollandaise sauce
substitute: smoked salmon | 8

smoked salmon* | 28

cream cheese, red onions, tomatoes, capers,
toasted bagel

avocado toast (VG) | 28

multigrain artisan toast, watermelon radish,
microgreens

add egg | 5 add bacon | 6

mandarin breakfast | 45

poached chicken congee, steamed pork bao,
pork and shrimp shumai, shrimp har gow,
crispy Hong Kong doughnut, steamed spinach and
mushrooms, sliced tropical fruit, berries
choice of: juice or freshly brewed coffee

continental breakfast | 26

fruit salad, juice, freshly brewed coffee or tea
choice of: morning pastries or toast

healthy morning | 29

protein smoothie, fruit salad, nonfat yogurt,
homemade healthy choice muffin
choice of: freshly brewed coffee or tea

all-american breakfast* | 39

two eggs any style, small fruit salad, toast, juice,
freshly brewed coffee or tea

choice of: chicken sausage, applewood-smoked
bacon, black forest ham, country sausage link or
canadian bacon

oriental benedict | 42

crab waffle, poached eggs, avocado, heirloom
tomatoes, choron hollandaise

steak & eggs | 39

two eggs any style, grilled skirt steak, chimichurri

sides

breakfast meats | 11

chicken sausage, applewood-smoked bacon,
black forest ham, country sausage link,
canadian bacon, smoked salmon

breakfast potatoes | 8

sliced tomato | 5

sliced avocado | 8

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all day dining
(served from 11:30am to 12:00am)

soups

roasted tomato (vg) | 15
vine-ripened tomatoes, garlic, onion, basil,
olive oil, goat cheese crouton

chicken noodle | 16
shredded chicken, pasta, vegetables,
savory chicken broth

miso soup | 16
tofu, wakame, scallions, dashi broth

salads

organic greens (v/gf/df) | 22
grape tomatoes, carrots, radishes, cucumber
choice of: oriental or carrot ginger vinaigrette

caesar salad | 21
traditional caesar salad, focaccia croutons

ahi tuna niçoise * (gf) | 32
mesclun greens, green beans, tomatoes, eggs,
olives, potatoes, niçoise dressing

enhance your salad by adding:
chicken breast | 9 shrimp skewer | 15
skirt steak* | 17 atlantic salmon* | 16

appetizers

jamón ibérico de bellota * | 75 (for two)
Ibérico ham served with classic
Spanish tomato bread

golden caviar experience * | 150 (for two)
imperial osetra golden caviar,
buckwheat waffles & classic condiments

tiger shrimp cocktail (gf/df) | 24
yuzu & wasabi cocktail sauce

guacamole & salsa (gf/vg) | 20
corn tortilla chips

steamed edamame (v/gf/df) | 14
maldon salt

chicken wings | 21
choice of: bbq, honey & garlic, spicy buffalo

quesadilla
salsa, guacamole, sour cream
chicken | 24 shrimp | 37 steak* | 39

sandwiches

served with choice of:
french fries, sweet potato fries, fruit salad or side
salad

MO turkey club | 25
multigrain artisan bread, roasted turkey breast,
smoked bacon, heirloom tomatoes, bibb lettuce,
avocado aioli

angus beef burger* | 26
angus beef, sun-dried tomato chutney,
homemade ranch, crispy potato straws,
brioche bun

vegetable wrap (v) | 18
hummus, avocado, red peppers, tomatoes, carrots,
radishes, bibb lettuce, crispy onions, herb citrus
dressing, spinach wheat wrap

cuban medianoche panini | 23
citrus marinated pork, smoked ham, swiss cheese,
pickle, mustard, mayonnaise, sweet egg bread

truffle honey grilled cheese | 24
multigrain artisan bread, comté & aged cheddar,
truffle honey, arugula, basil

A portion of the proceeds from this dish will go to support the efforts for His House Children's Home. Founded in 1987, His House establishes "a place to call home" for children who cannot safely live with their parents.

enhance your sandwich by adding:
egg* | 5 sliced avocado | 8
bacon | 6

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all day dining continued...

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pasta

create your own pasta | 18

choice of: fettuccine, penne or gluten free pasta

choice of sauce: pomodoro, bolognese, alfredo or pesto

enhance your pasta by adding:

chicken breast | 9 shrimp skewer | 15

skirt steak* | 17 atlantic salmon* | 16

entrées

beef tenderloin 7oz.* | 59

grilled skirt steak 7oz.* | 35

atlantic salmon 7oz.* | 33

airline chicken breast 8oz. | 28

choice of sauce:

chimichurri, roasted shallot-red wine,
teriyaki, béarnaise, lemon citrus

choice of vegetable | 9

baby heirloom carrots, grilled jumbo asparagus,
sautéed baby spinach, broccoli, zucchini

choice of starch | 9

rosemary marble potatoes, whipped potatoes,
jasmine rice, french fries

yellow vegetable curry (v/gf/df) | 28

coconut milk, jasmine rice

little fans

peanut butter & jelly sandwich (n) | 11

choice of: green salad, vegetable crudite or french fries

grilled cheese sandwich | 12

choice of: green salad, vegetable crudite or french fries

chicken finger & french fries | 12

honey mustard or bbq sauce

macaroni & cheese | 11

cheddar cheese sauce

desserts

assorted ice creams and sorbets | 15

chocolate pistachio tart (n) | 16

flourless biscuit, sicilian pistachio crunch
& vanilla ice cream

mixed berry cheesecake bowl (n) | 16

hazelnut crumble & fresh berries

key lime pie | 15

vanilla tart shell, fresh key lime cream
& Italian meringue

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CHAMPAGNE

BRUT	GLS	BTL
Taittinger "La Française" Reims, France	30	132
Louis Roederer "Brut Premier" Reims, France		165
Veuve Clicquot "Yellow Label" Reims, France		265

ROSÉ

Laurent Perrier, Tours-Sur-Marnes, France		330
Veuve Clicquot, Reims, France		290
Taittinger, Reims, France		220

TÊTE DE CUVÉE

Louis Roederer Brut "Cristal" 2013, Reims, France		825
Louis Roederer Rosé "Cristal" 2013, Reims, France		1500
Moët & Chandon Brut "Dom Pérignon" 2013, Épernay, France		600
Moët & Chandon Rosé "Dom Pérignon" 2008, Épernay, France		900

SPARKLING

Santa Margherita, Prosecco Superiore, Valdobbiadene, Italy	19	80
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WINES

WHITES

Hartford Chardonnay, Russian River Valley, California	20	78
Vavasour Sauvignon Blanc, Marlborough, New Zealand	18	72
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand		115
Chablis, Savary, Burgundy, France		86
Pighin Pinot Grigio, Friuli, Italy	17	70

ROSÉ

Château d'Esclans "Whispering Angel, Côtes de Provence, France	18	85
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REDS

Quilt Cabernet Sauvignon, Napa Valley, California	24	96
Stag's Leap Wine Cellars "Artemis" Cabernet Sauvignon, Napa Valley, California		280
Hall Merlot, Napa Valley, California		165
Prisoner Wine Co. "The Prisoner" Zinfandel Blend, Napa Valley, California		145
Hahn "SLH" Pinot Noir, Santa Lucia Highlands, California		90
Siduri Pinot Noir, Willamette Valley, Oregon	24	120
Aruma Malbec, Mendoza, Argentina	16	70
Marques de Legarda, Rioja, Spain		88
Château La Tour du Mons, Margaux, Bordeaux, France		170