

# 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

**guava french toast** (vg) | 25

brioche toast, guava marmalade,  
vanilla cream cheese crèmeux, feuilletine flakes

### 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,  
rye, 7-grain, english muffin, sourdough

(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)

# in-room dining menu

**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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# in-room dining menu

**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  
served with tomato soup

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  
& chantilly cream

mixed berry cheesecake bowl (n) | 16

hazelnut crumble & fresh berries

key lime pie (n) | 15

vanilla tart shell, fresh key lime cream  
& Italian meringue

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# in-room dining wine list

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## CHAMPAGNE

<b>BRUT</b>	<b>GLS</b>	<b>BTL</b>
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

Casa Canevel Brut, Prosecco D.O.C, Veneto, Italy	20	100
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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

## BEER

local & domestic craft		11
international		11
domestic		9