

Be it lunch, dinner or a cocktail party, The Maybourne Beverly Hills' in-room dining team would be delighted to offer private dining in your room during your stay. You will find a wide variety of dishes on our menu, should you want something that is not on the menu the kitchen will more than happy to make it for you, provided that the ingredients are available. In-room dining is available 24 hours a day and you can contact the team by dialing extension 7960.

Should you prefer to view the menu on your mobile device, please scan the below QR code



20% service charge will be automatically added for your convenience along with a \$7 delivery fee for orders over \$20. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(v) vegan (p) contains pork (gf) gluten free (n) contains nuts

Executive Chef Kaleo Adams is inspired by 20 years of culinary travels around the world from Hawaii to London to Tokyo. Chef Kaleo heads up a team of over 50 culinary professionals where the menus are varied and vibrant - letting the organic produce that's on our doorstep really shine. Breakfast fruits come straight from the farmers' markets, lunch could see you enjoying Moon Bay shellfish or free-range Jidori chicken, while dinner menus include everything from fresh pasta to pavé of wild salmon. Dishes that are light but full-flavored - unpretentious, yet elegant.

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BREAKFAST

## BAKERY

Freshly baked morning pastries with Le Beurre Bordier & Alain Milliat jam (n)  
Croissant, pain au chocolat, daily muffin, daily breakfast pastry

Basket 18  
Each piece 6.5

Toasted bread with Le Beurre Bordier & Alain Milliat jam 8  
Country loaf, English muffin, gluten-free, sourdough

Maury's Bagel with cream cheese 16  
Plain, sesame, everything

## LOCAL FRUITS

Today's farmer's market fruits (gf/v) 24

Ruby Red grapefruit (gf/v) 16

Californian berries (gf/v) 22

## BREAKFAST BOWLS

Sheridan's Irish oat porridge (v) 22

Housemade cinnamon granola with Greek yogurt (n) 18

Overnight oats (v/n) 18

Açaí bowl with tropical fruit & bee pollen granola (v/n) 24

## CEREAL

Special K, Raisin Bran, Rice Krispies, Frosted Flakes, Frosted Mini-Wheats,  
Froot Loops, Cheerios 10

## MAIN PLATES

- Two Lohmann Brown eggs on sourdough toast 16
- Fresh Carpinteria avocado on country bread with poached eggs 24
- Claridge's smoked salmon on Maury's bagel 25
- The Terrace omelette with forest mushrooms & gruyère 31
- The Maybourne Beverly Hills cooked breakfast 32  
Two eggs, thick slice bacon, potato cake & avocado
- Eggs benedict with black truffle & sliced Bayonne ham (p) 38
- Huevos rancheros 27
- Smoked Hobb's pastrami with Lohmann Brown poached eggs 32
- 90210 vegan brunch bowl (gf/v) 25  
Scrambled tofu, avocado, brown rice & mushrooms

## MORNING SWEETS

- Baked vanilla French toast with raspberry jam 25
- Buttermilk pancakes with butterscotch sauce & maple syrup 25
- Belgian waffle with seasonal fruit compote & whipped cream 24

COLD SIDES

Plain or vanilla yogurt 10

Clover Farm's cottage cheese 10

1/2 Carpinteria avocado 8

Sliced tomato 7

HOT SIDES

Sautéed forest mushrooms 16

Nueske's Applewood bacon, Peard's & Barnett's Canadian bacon or Wellshire turkey bacon 8

Chicken-apple or pork sausage 8

The Terrace hash brown 7

Roasted breakfast potatoes 7

TEA

BLACK TEA

Claridge's bespoke blend 10

Rare Earl Grey 10

Second flush muscatel 15

Rare masala chai 10

GREEN TEA

Whole leaf green 10

Genmaicha 10

WHITE TEA

Jasmine silver tip 14

HERBAL INFUSION (caffeine free)

Whole chamomile flowers 10

Wild harvest rooibos 10

Himalayan ginger & lemongrass 10

Malawi spearmint 10

ICED TEA

Black iced tea 10

Ceremonial matcha iced tea 12

Lemon blend 10

COFFEE

French press carafe 12

Brewed coffee 12

Single espresso 8

Double espresso 11

Espresso Macchiato 8

Americano 8

Cappuccino 9

Café latte 9

Café mocha 8

MILK SELECTION AVAILABLE

Clover Sonoma Whole, 2%, Silk Soy,

Califia Almond, Oat 8

HOT CHOCOLATE

Hot chocolate with whipped cream 10



## JUICES

Freshly squeezed orange, grapefruit 14

Apple, pineapple, cranberry, tomato, V8 12

## SPECIALITY JUICES

The Maybourne elixir 15

*Benefits: anti-inflammatory, stress balance, appetite suppressant*

Ingredients: orange juice, apple cider vinegar, turmeric, ginger, lemon & cayenne pepper

Green vitality 15

*Benefits: healthy digestion, alkalizing, fatigue reducer, rich in antioxidants*

Ingredients: Granny Smith apple, cucumber, celery, lemon, lime, ginger, kale & chlorophyll

Pink sunrise 15

*Benefits: improves vision, blood sugar control, antioxidant cardio protectant*

Ingredients: carrot, beet, pear, pineapple, pomelo, ginger & lemon

Charcoal cleanse 15

*Benefits: antioxidants, anti-aging, metabolic system balancer*

Ingredients: lemon, lime, yuzu, agave & activated charcoal

## JUICE SHOTS

Hydration 9

Coconut water, turmeric, ginger, lemon & honey

Immunity 9

Ginger, turmeric, lime, honey & cayenne pepper

Healthy gut 9

Ginger, lemon, apple cider vinegar & probiotics

Anti-inflammatory 9

Turmeric, parsley, ginger, CBD oil & lemon

## SMOOTHIES

### Energy smoothie 16

Banana, maca powder, almond butter, cocoa nibs, chocolate vegan protein & honey

### Green smoothie 16

Kale, spinach, blueberries, spirulina, coconut, green apple & honey

### Açaí smoothie 16

Açaí, granola, green apple strawberry & honey

## KOMBUCHA

### Tumeric & ginger

*Benefits: anti-inflammatory, increased mental capacity & energy*

Ingredients: tumeric, ginger, Moringa tea, sichuan pepper 16

### Strawberry & fennel flower 16

*Benefits: lowers blood pressure*

Ingredients: strawberry & fennel flower

### Houjicha tea & Budha's hand 16

*Benefits: lowers cholesterol & helps reduce inflammation*

Ingredients: green tea & citrus

### Passion fruit & lemongrass 16

*Benefits: relieves bloating & good for liver health*

Ingredients: passion fruit & lemongrass

ALL DAY DINING

## SOUPS

Organic chicken noodle soup 17

Minestrone with pistou 17

Soupe de saison 16

## BAR SNACKS

Kernal of truth corn chips with salsa, guacamole & nacho cheese 27

“MFC” Maybourne fried chicken with 13-ingredient spice blend 30

Half dozen buffalo chicken wings with blue cheese 24

Chicken quesadilla with roasted poblano peppers 26

Carne asada street tacos with onion & cilantro (gf) 25

Lobster mac & cheese fritters with smoked paprika aioli 25

Shrimp & cashew lettuce cups (gf/n) 27

Mezze platter 28

Housemade falafal, hummus, sumac lavash & quinoa tabouli

Cheese plate 24

Our cheese selection includes a variety of internationally produced cheeses accompanied with toasted Bub and Grandma’s bread, membrillo jam and raw avocado honey

Charcuterie plate 28

Our charcuterie selection includes regionally selected cured meats that are accompanied with toasted Bub and Grandma’s bread, membrillo jam and raw avocado honey

Antipasto board 38

Cheese & charcuterie board

## STARTERS

Puglian Burrata with farmer's market side (gf) 29

Tuna tartare & avocado 35

Hamachi crudo with watermelon radish & Garcia Farms citrus 29

Charcoal grilled prawns with aioli (gf) 30

Warm Half Moon Bay crab cake with apple & lovage salad 32

Chargrilled octopus with kumquat chimichurri (gf) 28

Classic steak tartare, Château La Coste olive oil 33

Maybourne meatballs (p) 30

## SALADS

Green salad of Shu's lettuces with sliced market vegetables (gf/v) 22

Little gem Caesar salad with avocado (gf) 23

Emerald kale salad with Fair Hill Farm's apples & hippie dressing 24

Salad of smoked trout, Carpinteria avocado & ruby grapefruit segments (gf) 27

Rotisserie chicken salad, crispy pancetta, walnuts & Banyuls dressing (gf/n) 32

Butter lettuce & citrus salad, gorgonzola, hazelnuts & champagne vinaigrette (gf/n) 24

Antipasto chopped salad 31

Macrobiotic salad of farro, buckwheat noodles, broccoli, cashew nuts & sesame dressing (v/n) 26

House dressings - Caesar, blue cheese, ranch

House vinaigrette - balsamic, champagne

## SANDWICHES, BURGERS & WRAPS

*Served with allumette, house-cut fries or side salad*

Maybourne club on toasted white (p) 25

Spicy grilled organic chicken with emerald kale slaw wrap 25

Grilled vegetables with sprouts & tahini on spelt polenta bread (v) 23

B.L.T.A. on sourdough bread (p) 23

The Terrace burger 25

The Impossible™ Terrace burger 25

## FRESHLY MADE PASTA

Homemade corn agnolotti with black truffle 35

Spaghetti al pomodoro 27

Tagliarini con arugula & pepe 28

Rigatoni bolognese 31

Fresh clam linguine 32

## VEGETARIAN

Vegetable & chickpea curry with steamed jasmine rice (gf/v) 35

Sticky tofu with shiitake mushrooms & brown rice (v) 32

## FISH

Wild salmon pavé with radish & aioli (gf) 36

Pan-seared red snapper with artichoke en papillote (gf) 54

Pan-roasted, hand-dived scallops with capers & raisins (gf) 40

Grilled whole branzino with heirloom tomatoes 38

## MEAT

Roasted jidori chicken breast with pomme purée & jus (gf) 35

Single-cut Berkshire pork loin with agrodolce (gf/p) 45

Lamb chops over charcoal, mint & labneh salad (gf) 48

Westholme Farm filet mignon with black garlic butter (gf) 59

Veal Piccata with frisee salad 60

14oz bone in ribeye with Café de Paris butter & red wine jus (gf) 68

## SIDES

Green side salad 10

Sautéed wild mushrooms 16

Roasted tri-color cauliflower & romanesco 13

Charred asparagus with lemon 13

Brussels sprouts with pancetta & apples 15

Los Olivos spinach, steamed or sautéed with garlic 14

Pomme purée 13

Allumette or house-cut fries 13

Steamed jasmine or brown rice 10

DESSERTS 15

Pudwill farm berries & Chantilly (gf)

Crème caramel (gf)

Apple tarte tatin, salted caramel ice cream

Chocolate caramel fondant & vanilla ice cream

New York cheesecake

Maybourne sundae (n)

Vanilla ice cream, chocolate sauce, caramel sauce, marshmallow fluff & candied almonds

Daily housemade ice cream (gf)

Vanilla, chocolate, strawberry, salted caramel, raspberry, lemon, passion fruit

*One scoop 4 / Two scoops 8 / Three scoops 12*

Daily housemade sorbet (gf)

Raspberry, lemon, passion fruit

*One scoop 4 / Two scoops 8 / Three scoops 14*

CHEESE 25

Chef's selection of cheese with toasted Bub and Grandma's bread, membrillo jam and raw avocado honey



# DRINKS

## COCKTAILS

Cheeky Devil 25

Grey Goose vodka, cacao, passionfruit, lime & Champagne

Pardon My French 25

Bombay Sapphire Gin, elderflower, Meyer lemon & Champagne

Son of Andalusia 22

Spanish red, Remy Martin 1738, blood orange & mulled spices

Paloma Strikes Back 23

El Tesoro Blanco, grapefruit sherbet, lime & white pepper

Bee Sting 24

Mezcal Mal Bien, lavender, lemon, honey & chamomile

California Chrome 22

Knob Creek Bourbon, lemon, grapefruit & toasted pecan

Doctor's Orders 23

Michter's Rye, Apple Gomme & Forbidden Bitters

My Neighbor Totoro 25

Roku Gin, jasmine, dry vermouth & yuzu

## BEER

Corona, Mexico 10

Stella Artois, Belgium 10

Heineken, Holland 10

Aurora Hoppyalis IPA, USA 10

805 Firestone CA, USA 10

CHAMPAGNE	GLASS	BOTTLE
	28	126
Laurent-Perrier 'La Cuvée' Brut, Champagne, France NV	38	165
Laurent-Perrier Brut Rosé, Champagne, France NV		135
Krug 'Grande Cuvée', Champagne, France (375ml)		135
Veuve Clicquot 'Yellow Label' Champagne, France NV		185
Bollinger 'Special Cuvée' Brut, Champagne, France NV		
 WHITE WINE		
	17	68
Pinot Grigio, Scarpetta, Friuli, Italy 2020	18	75
Sauvignon Blanc, Bold Wine Co., Monterey, California 2018	24	105
Sauvignon Blanc, Domain Laporte 'Le Rochoy,' Sancerre, France 2019	21	89
Vermentino, Château La Coste 'Grand Vin Blanc,' Provence, France 2018	23	90
Chardonnay, Domaine Billaud-Simon, Chablis, France 2018	28	120
Chardonnay, Far Niente, Napa Valley, California 2019	33	135
Chardonnay, Genot-Boulanger, Beaune 'En Lulunne' Burgundy France 2017		

## ROSÉ

GLASS BOTTLE

Château La Coste, Provence, France 2020 18 80

## RED WINE

Pinot Noir, Daniel Rion, Bourgogne Côte-d'Or, France 2018 22 95

Pinot Noir, Seabold 'Eden Rift,' Central Coast, California 2018 25 105

Sangiovese, Isole e Olena, Chianti Classico, Tuscany, Italy 2018 23 90

Malbec, Andillian, Mendoza, Argentina 2017 18 70

 Cabernet Blend, Blackbird Vineyards 'Arise,' Napa Valley,  
California 2018 28 126

 Cabernet Blend, Château Bellegrave, Pauillac, Bordeaux, France  
2016 31 130

## SODAS

Sprite 8oz 6

Coke 8oz 6

Diet Coke 8oz 6

East Imperial Ginger Ale 5oz 8

East Imperial Tonic 5oz 8

East Imperial Club Soda 5oz 8

Acqua Panna 1L 13

San Pellegrino 1L 13

Evian 1L 13

Fiji 1L 13

## JUICES

Freshly squeezed Orange, grapefruit 14

Apple, pineapple, cranberry, tomato, V8 12

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Hydration 9

Coconut water, turmeric, ginger, lemon & honey

Immunity 9

Ginger, turmeric, lime, honey & cayenne pepper

Healthy gut 9

Ginger, lemon, apple cider vinegar & probiotics

Anti-inflammatory 9

Turmeric, parsley, ginger, CBD oil & lemon

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## SMOOTHIES

Energy smoothie 16

Banana, maca powder, almond butter, cocoa nibs, chocolate vegan protein & honey

Green smoothie 16

Kale, spinach, blueberries, spirulina, coconut, green apple & honey

Açaí smoothie 16

Açaí, granola, green apple strawberry & honey

## TEA

### BLACK TEA

Claridge's bespoke blend 10

Rare Earl Grey 10

Second flush muscatel 15

Rare masala chai 10

### GREEN TEA

Whole leaf green 10

Genmaicha 10

### WHITE TEA

Jasmine silver tip 14

### HERBAL INFUSION (caffeine free)

Whole chamomile flowers 10

Wild harvest rooibos 10

Himalayan ginger & lemongrass 10

Malawi spearmint 10

### ICED TEA

Black iced tea 10

Ceremonial matcha iced tea 12

Lemon blend 10

## COFFEE

French press carafe 12

Brewed coffee 12

Single espresso 8

Double espresso 11

Espresso Macchiato 8

Americano 8

Cappuccino 9

Café latte 9

Café mocha 8

### MILK SELECTION AVAILABLE

Clover Sonoma Whole, 2%, Silk Soy,

Califia Almond, Oat 8

### HOT CHOCOLATE

Hot chocolate with whipped cream 10

# LATE NIGHT

10PM - 6AM



## BAR SNACKS

Kernal of truth corn chips with salsa, guacamole & nacho cheese 27

“MFC” Maybourne fried chicken with 13-ingredient spice blend 30

Half dozen buffalo chicken wings with blue cheese 24

Chicken quesadilla with roasted poblano peppers 26

Carne asada street tacos with onion & cilantro (gf) 25

Lobster mac & cheese fritters with smoked paprika aioli 25

Shrimp & cashew lettuce cups (gf/n) 27

## SOUPS

Organic chicken noodle soup 17

## SALADS

Little gem Caesar salad with avocado (gf) 23

Rotisserie chicken salad, crispy pancetta, walnuts & banyuls dressing (gf/n) 32

Green salad of Shu’s lettuces with sliced market vegetables (gf/v) 22

House dressings - Caesar, blue cheese, ranch

House vinaigrette - balsamic, champagne

## SANDWICHES & BURGERS

*Served with allumette, house-cut fries or side salad*

Maybourne Club on toasted white (p) 25

The Terrace burger 25

Grilled Cheese 22

## FRESHLY MADE PASTA

Spaghetti al pomodoro 27

Rigatoni bolognese 31

## MAIN PLATES

Wild salmon pavé with radish & aioli (gf) 36

Roasted jidori chicken breast with pomme purée & jus (gf) 35

Westholme Farm filet mignon with black garlic butter (gf) 59

## SIDES

Charred asparagus with lemon 13

Pomme purée 13

Allumette or house-cut fries 13

Green side salad 10

DESSERTS 15

Crème caramel (gf)

Chocolate caramel fondant & vanilla icecream

Maybourne sundae (n)

Vanilla ice cream, chocolate sauce, caramel sauce, marshmallow fluff & candied almonds

CHEESE 25

Chef's selection of cheese with toasted Bub and Grandma's bread, membrillo jam and raw avocado honey

## BREAKFAST

Today's farmer's market fruits (gf/v) 24

The Maybourne Beverly Hills cooked breakfast 32

Two eggs, thick slice bacon, potato cake & avocado

Buttermilk pancakes with butterscotch sauce & maple syrup 25

The Terrace omelette with forest mushrooms & gruyère 31

## SIDES

1/2 Carpinteria avocado 8

Sautéed forest mushrooms 16

Nueske's Applewood bacon, Peard's & Barnett's Canadian bacon or Wellshire turkey bacon 8

Chicken-apple or pork sausage 8

The Terrace hash brown 7

# CHILDREN'S MENU

BREAKFAST OF CHAMPIONS 15

Sunny scrambled eggs & bacon

Mini Mouse pancakes

Plain, chocolate chip, banana or blueberry

French toast with whipped cream

Jump start oatmeal with brown sugar & berries

Yogurt & crunchy granola

Selected cereal:

Frosted Flakes, Froot Loops, Rice Krispies, Cocoa Puffs

ALL DAY 20

Smiley spaghetti with tomato sauce or butter & cheese

Mighty mac 'n' cheese

Cheeseburger & fries

Chicken tenders & fries

Hollywood ham & cheese quesadilla

Grilled chicken & rice

FUN FUEL 15

Carrot & broccoli sticks with ranch dressing

Children's charcuterie

Nutella & banana

Sliced apple & peanut butter

DESSERT 8

Wally the whale ice cream sundae

Fruit salad

Warm chocolate chip cookie

