

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

Our team of over 50 culinary professionals oversee our menus which 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

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

House-made 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 traditional hollandaise & sliced Bayonne ham (p) 38

Huevos rancheros 27

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, Pead'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

### 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 unrise 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

ALL DAY DINING

## SOUPS

Organic chicken noodle soup 17

San Marzano tomato soup with herbed grilled cheese 19

## BAR SNACKS

Kernel 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 24

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

Mezze & crudités, hummus, muhammara, avocado purée 28

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

- Chilled poached prawns with lemon and cocktail sauce 30
- Rieger Farms Puglian burrata with farmer's market side (gf) 32
- Tuna tartare & avocado 35
- Charcoal grilled prawns with aioli (gf) 30
- Warm Half Moon Bay crab cake with apple & lovage salad 32
- Classic steak tartare 33

## SALADS

- Green salad of Shu's lettuces with shaved market vegetables (gf/v) 22
- Little gem Caesar salad with avocado (gf) 23
- Asian kale salad 18
- 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
- House dressings - Caesar, blue cheese, ranch
- House vinaigrettes - balsamic, champagne

## SANDWICHES, BURGERS & WRAPS

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

Maybourne club (p) 25

Grilled buffalo chicken sandwich 24

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

## FISH

Wild salmon pavé with radish, lemongrass aioli 36

Black cod with seasonal vegetables 40

Grilled whole branzino with heirloom tomatoes 38

## MEAT

Roasted Jidori chicken breast with pomme purée and jus (gf) 35

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

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

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

Grilled asparagus with lemon 13

Los Olivos spinach, steamed or sautéed with garlic 14

Pomme purée 13

Allumette or steak fries 13

Steamed jasmine or brown rice 10

DESSERTS 18

Pudwill Farms berries & chantilly (gf)

Vanilla crème brûlée (gf)

Apple tarte tatin with vanilla ice cream

Warm chocolate fondant cake with vanilla whipped cream

New York cheesecake with fresh berries

Maybourne sundae (n)

Vanilla ice cream, vanilla whipped cream, caramel sauce, chocolate shavings, candied almonds

Daily house-made ice cream (gf)

One scoop 6 / Two scoops 10 / Three scoops 14

Daily house-made sorbet (gf/v)

One scoop 6 / Two scoops 10 / Three scoops 14

CHEESE 28

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



# DRINKS

## COCKTAILS 23

### Shaken & Refreshing

Margarita

El Tesoro Blanco. Lime. Agave.

French 75

Sipsmith Gin. Lemon. Laurent-Perrier Champagne.

Moscow Mule

Grey Goose Vodka. Lime. Maybourne Ginger Beer.

Oaxcan Remedy

Mezcal Mal Bien. Lemon. Honey. Ginger.

### Stirred & Spirit Forward

Sbagliato

Campari. Vermouth di Torino Rosso. Laurent-Perrier Champagne.

Old-Fashioned

Michter's Bourbon. White Sugar. Angostura Bitters.

Negroni

Sipsmith Gin. Vermouth di Torino Rosso. Campari.

Manhattan

Russell's 6yr Rye. Vermouth di Torino Rosso. Angostura Bitters.

*Ask about our selection of seasonal specialty cocktails from our on-site bars and restaurants available for your in-room dining enjoyment.*

## CHAMPAGNE

GLASS BOTTLE

Laurent-Perrier 'La Cuvée' Brut, Champagne, France NV	28	130
Laurent-Perrier Brut Rosé, Champagne, France NV	38	165
Veuve Clicquot 'Yellow Label' Champagne, France NV		155
Bollinger 'Special Cuvée' Brut, Champagne, France NV		175

## WHITE WINE

Pinot Grigio, Scarpetta, Friuli, Italy	17	75
Sauvignon Blanc, Eden Rift, Monterey, California	18	80
Sauvignon Blanc, Domain Laporte 'Le Rochoy,' Sancerre, France	25	120
Chardonnay, Domaine Billaud-Simon, Chablis, France	23	120
Chardonnay, Far Niente, Napa Valley, California	28	130

## ROSÉ

Rumor, Côtes de Provence, France	21	80
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## RED WINE

GLASS BOTTLE

Pinot Noir, Seabold, Central Coast, California	25	115
Sangiovese, Isole e Olena, Chianti Classico, Tuscany, Italy	23	95
Malbec, Argento 'Reserva' Mendoza, Argentina	18	75
Cabernet Blend, Blackbird Vineyards 'Arise,' Napa Valley, California	28	130
Cabernet Blend, Echo de Lynch Bages, Pauillac, France	31	140

## BEER

Corona, Mexico	10
Stella Artois, Belgium	10
Heineken, Holland	10
Aurora Hopyalis IPA, USA	10

## SODAS & WATER

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

## 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

## 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

Kernel 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 24

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

## 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 (p) 25

The Terrace burger 25

Grilled cheese 22

## FRESHLY MADE PASTA

Spaghetti al pomodoro 27

Rigatoni Bolognese 31

## MAIN PLATES

Wild salmon pave with radish, lemongrass aioli (gf) 36

Roasted Jidori chicken breast with pomme puree and jus (gf) 35

14oz bone-in ribeye with Café de Paris butter & red wine jus 68

## SIDES

Charred asparagus with lemon 13

Pomme purée 13

Allumette or house-cut fries 13

Green side salad 10

## DESSERTS 18

Pudwill Farms berries & chantilly (gf)

Vanilla crème brûlée (gf)

Apple tarte tatin with vanilla ice cream

Warm chocolate fondant cake with vanilla whipped cream

New York cheesecake with fresh berries

Maybourne sundae (n)

Vanilla ice cream, vanilla whipped cream, caramel sauce, chocolate shavings, candied almonds

Daily house-made ice cream (gf)

One scoop 6 / Two scoops 10 / Three scoops 14

Daily house-made sorbet (gf/v)

One scoop 6 / Two scoops 10 / Three scoops 14

## CHEESE 28

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, Dead'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

Cereal:

Frosted Flakes, Froot Loops, Rice Krispies

ALL DAY 20

Spaghetti with tomato sauce or butter & cheese

Mac 'n' cheese

Cheeseburger & fries

Chicken tenders & fries

California chicken & cheese quesadilla

Grilled chicken, rice & broccoli

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

