

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:



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 & jam (n)
Croissant, pain au chocolat, daily muffin, daily breakfast pastry

Basket 24
Each piece 10

Toasted bread with Le Beurre Bordier & 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) 23

House-made cinnamon granola with Greek yogurt (n) 20

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 17

Fresh Carpinteria avocado on country bread with poached eggs 26

Claridge's smoked salmon on Maury's bagel** 28

The Terrace omelette with forest mushrooms & gruyère 33

The Maybourne Beverly Hills cooked breakfast 38

Two eggs, thick slice bacon, potato cake & avocado

Eggs Benedict with traditional hollandaise & sliced Bayonne ham (p) 38

Huevos rancheros 33

90210 vegan brunch bowl (gf/v) 29

Scrambled tofu, avocado, brown rice & mushrooms

MORNING SWEETS

Baked vanilla French toast with raspberry jam 25

Buttermilk pancakes with butterscotch sauce & maple syrup 26

Belgian waffle with seasonal fruit compote & whipped cream 24

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

For your convenience, a discretionary 20% service charge will be included on all checks along with a \$7 delivery fee. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **All fish is sourced sustainably and, whenever possible, locally.

COLD SIDES

Plain or vanilla yogurt 10

Clover Farm's cottage cheese 10

1/2 Carpinteria avocado 9

Sliced tomato 8

HOT SIDES

Sautéed forest mushrooms 18

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

Chicken-apple or pork sausage 9

The Terrace hash brown 8

Roasted breakfast potatoes 7

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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, Coconut, 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 & lemon

SMOOTHIES

Energy smoothie 20

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

Green smoothie 20

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

Açaí smoothie 20

Açaí, granola, green apple strawberry & honey

ALL DAY DINING

SOUPS

Organic chicken noodle soup 17

San Marzano tomato soup with herbed grilled cheese 21

BAR SNACKS

Kernel of Truth corn chips with salsa, guacamole & nacho cheese 27

“MFC” Maybourne fried chicken with 13-ingredient spice blend 28

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 25

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

Charcuterie plate 30

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

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STARTERS

Chilled poached prawns with lemon and cocktail sauce** 30

Rieger Farms Puglian burrata with farmer's market side (gf) 34

Tuna tartare & avocado** 30

Charcoal grilled prawns with aioli (gf)** 35

Warm Half Moon Bay crab cake with apple & lovage salad** 34

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) 26

Asian kale salad 20

Rotisserie chicken salad, crispy pancetta, walnuts & Banyuls dressing (gf/n) 37

Butter lettuce & citrus salad, gorgonzola, hazelnuts & champagne vinaigrette (gf/n) 28

House dressings - Caesar, blue cheese, ranch

House vinaigrettes - balsamic, champagne, banyuls

ADD ONS

Steak 28 / Salmon** 25 / Grilled prawns** 20 / Chicken 18

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SANDWICHES, BURGERS & WRAPS

Served with allumette, house-cut fries or side salad

Maybourne club (p) 30

Grilled buffalo chicken sandwich 24

B.L.T.A. on country loaf bread (p) 23

The Terrace burger 37

The Impossible™ Terrace burger 25

FRESHLY MADE PASTA

Homemade corn agnolotti with black truffle 39

Spaghetti al pomodoro 29

Tagliarini con arugula & pepe 36

Rigatoni Bolognese 38

Fresh clam linguine** 38

VEGETARIAN

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

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FISH

Wild salmon pavé with radish, lemongrass aioli** 43

Black cod with seasonal vegetables** 40

Grilled whole branzino with heirloom tomatoes** 50

MEAT

Roasted Jidori chicken breast with pomme purée and jus (gf) 39

Lamb chops over charcoal, mint & labneh salad (gf) 54

Westholme Farm filet mignon with black garlic butter (gf) 54

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

SIDES

Green side salad 10

Sautéed wild mushrooms 18

Roasted tri-color cauliflower & romanesco 18

Grilled asparagus with lemon 13

Los Olivos spinach, steamed or sautéed with garlic 14

Pomme purée 18

Allumette or steak fries 18

Steamed jasmine or brown rice 10

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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 country loaf bread, membrillo jam and raw avocado honey

CAVIAR

Egg, chive, red onion, crème fraîche, lemon potato blini

Black pearl osetra reserve* 30g 250

Black pearl osetra royal* 30g 300

Black pearl imperial* 30g 375

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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	28	130
Laurent-Perrier 'Cuvée Rosé' Brut, Champagne, France	38	165
Veuve Clicquot 'Yellow Label' Champagne, France		155
Ruinart Blanc de Blanc Brut, Champagne, France		265

WHITE WINE

Pinot Grigio, Scarpetta, Friuli, Italy 2022	17	75
Sauvignon Blanc, Eden Rift 'Valliant', California 2021	18	80
Sancerre, Domain Laporte 'Le Rochoy', France 2023	26	120
Chablis, Domaine Long-Depaquit, Burgundy, France 2022	26	120
Chardonnay, Far Niente, Napa Valley, California 2022	31	130

ROSÉ

Provence, Sainte Marguerite 'Symphonie', France 2022	21	90
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RED WINE

GLASS BOTTLE

Burgundy, Albert Bichot 'Origines' 2022	24	110
Pinot Noir, Seabold 'Pelio', California 2017	25	115
Chianti Classico, Pomona, Tuscany, Italy 2021	23	100
Syrah, Thomas Farge Saint-Joseph 'Grand Angle' 2021	28	130
Cabernet Sauvignon, Blackbird 'Arise', California 2019	28	130
Bordeaux, Echo de Lynch-Bages, France 2017	32	140

BEER

Corona, Mexico	10
Stella Artois, Belgium	10
Heineken, Holland	10
Aurora Hopyyalis 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 750ml 13

San Pellegrino 750ml 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

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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 & lemon

SMOOTHIES

Energy smoothie 20

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

Green smoothie 20

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

Açaí smoothie 20

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, Coconut, 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 28

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

San Marzano tomato soup with herbed grilled cheese 21

SALADS

Little gem Caesar salad with avocado (gf) 26

Rotisserie chicken salad, crispy pancetta, walnuts & banyuls dressing (gf/n) 37

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

House dressings - Caesar, blue cheese, ranch

House vinaigrette - balsamic, champagne, banyuls

ADD ONS

Steak 28 / Salmon** 25 / Grilled prawns** 20 / Chicken 18

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SANDWICHES & BURGERS

Served with allumette, house-cut fries or side salad

Maybourne club (p) 30

The Terrace burger 37

Grilled cheese 22

FRESHLY MADE PASTA

Spaghetti al pomodoro 29

Rigatoni Bolognese 38

MAIN PLATES

Wild salmon pave with radish, lemongrass aioli (gf)** 43

Roasted Jidori chicken breast with pomme puree and jus (gf) 39

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

SIDES

Charred asparagus with lemon 13

Pomme purée 18

Allumette or house-cut fries 18

Green side salad 10

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Pudwill Farms berries & chantilly (gf)

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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

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BREAKFAST

Today's farmer's market fruits (gf/v) 23

The Maybourne Beverly Hills cooked breakfast 38

Two eggs, thick slice bacon, potato cake & avocado

Buttermilk pancakes with butterscotch sauce & maple syrup 26

The Terrace omelette with forest mushrooms & gruyère 33

SIDES

1/2 Carpinteria avocado 9

Sautéed forest mushrooms 16

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

Chicken-apple or pork sausage 9

The Terrace hash brown 8

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28

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 10

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

CHILDREN'S MENU

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

Mixed fruit

Warm chocolate chip cookie

