

IN-ROOM DINING

GOOD MORNING

6 to 11AM

STARTING THE DAY

Farmers Market Fruit Plate 34
Berries and Seasonal Fruits

Berries & Cream 30
Assorted Seasonal Berries & Whipped Crème Fraîche

Açaí Bowl 34
Assorted Seasonal Berries, Banana, House-Made Granola, Honey

Strained Greek Yogurt 16

Toasted Oat & Dried Fruit Granola Parfait 37
Wildflower Honey, Greek Yogurt

Assorted Cereals & Organic Milk 25

Steel-Cut Irish Oatmeal 35
Toasted Walnuts, Caramelized Banana, Muscovado Sugar

'BEL-AIR' BREAKFAST

Two Organic Eggs, Prepared Any Style 39
Oven Roasted Heirloom Tomatoes, Roasted Fingerling Potatoes

Choice of Protein
Smoked Bacon, Chicken Apple Sausage or Black Pepper Pork Sausage

Choice of Toast
Buttermilk White, Whole Wheat, Sourdough or Rye Toast

EGG SPECIALITIES

French-Style Omelette	30
Wild Field Mushrooms, Gruyère Cheese, Cipollini Onions, Roasted Fingerling Potatoes	
Huevos Rancheros	40
Two Sunny-Side Up Eggs, Stone-Ground Corn Tostadas, Black Beans, Salsa Ranchera, Hass Avocado, Cotija Cheese	
Egg-White Frittata	40
Sun-Dried Tomatoes, Shallots, Asparagus, Zucchini, Goat Cheese	
Breakfast Burrito	40
Roasted Fingerling Potatoes, Scrambled Eggs, Black Beans, Mozzarella Cheese, Salsa Roja	

BATTERS & BREADS

Smoked Salmon Platter	39
Toasted Sesame Seed Bagel, Herb Cream Cheese, Capers, Lemon, Red Onion, Cucumber, Tomato, Chives	
Buttermilk & Blueberry Pancakes	33
Grade A Vermont Maple Syrup, Salted Maple Butter	
Hass Avocado Tartine	38
Toasted House-Made Multigrain Bread, Sunflower & Pumpkin Seeds, Crispy Quinoa, Espelette Pepper	
House-Made Brioche French Toast	33
Seasonal Fruit Compote, Devonshire Cream	

SIDES

One Organic Egg, Any Style	12	Black Pepper Pork Sausage	19
Applewood Smoked Bacon	18	Half Sliced Hass Avocado	12
Roasted Fingerling Potatoes	13	Applewood-Smoked Salmon	23
Chicken Apple Sausage	19	Heirloom Tomatoes	12

Subject to a \$10 delivery charge per delivery. Prices do not include 20% service charge.

THE PATISSERIE

BAKED

Croissant	10
Pain au Chocolat	11
Almond Croissant	12
Toast	11

Brioche
Buttermilk
White Sourdough
Whole Wheat
English Muffin
Gluten-Free
Multigrain Bread

House-Made Signature Bread 25

Ficelle, Garlic Croissant, Black Truffle Brioche, Multi-Seed Lavash

Bakery Basket 38

FROM OUR PASTRY SHOP

Blueberry Pie* 25

Corn Crumble, Vanilla Ice Cream, Whipped Crème Fraîche

Old Fashioned Chocolate Cake 25

Decadent Chocolate Pudding, Whipped Crème Fraîche

Farmers Market Berries 25

Freshly-Baked Cookies* 25

Chocolate Chip or Oatmeal Raisin

House-Churned Ice Creams*

Tahitian Vanilla Bean Ice Cream

Chocolate Ice Cream

Strawberry Ice Cream

Seasonal Sorbets*

Each Scoop 9

*These desserts are available during overnight dining

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BEVERAGES

ART OF TEA	12	COLD-PRESSED JUICE	21
English Breakfast		Carrot, Apple & Cantaloupe	
Earl Grey		Strawberry & Watermelon	
Sencha (Japanese Green)		Honeydew, Pineapple & Ginger	
Fresh Mint		Smoothie of the Day	
Egyptian Chamomile		Pure Celery	
Iced 'Garden of Eden'		Carrot, Tumeric, Ginger	
		Bel-Air Green Juice	22
COFFEE	12		
100% Arabica French Press		FRESH JUICE	19
Espresso		Cranberry	
Cappucino		Orange	
Caffe Latte		Grapefruit	
Mocha			
House-Made Hot Chocolate			
		BREWER'S SELECTION	
WATER	19	Peroni	12
Evian		Lagunitas India Pale Ale	12
San Pellegrino		Samuel Smith Organic Lager	18
		Hitachino White Ale	19
WELLNESS SHOTS	15		
Pure Ginger			
Tumeric & Ginger			
Lemon & Ginger			

From local wines to handcrafted blends, we're pleased to offer a variety of champagne, sparkling, red, white and rosé wines to pair with our chef's creations. Your in-room dining team is always happy to offer their recommendations or to provide our entire wine list. Please dial 1170 to place your order.

ALL DAY DINING

11AM to 11PM

STARTERS

Local Farmers' Market Vegetable Crudités Vegan Coconut Yogurt Tzatziki, Dill, Extra Virgin Olive Oil	36
Blue & White Corn Tortilla Chips House-Made Guacamole, Pico de Gallo, Pickled Onions	29
Jidori Chicken Quesadilla Pico de Gallo, House-Made Guacamole, Sour Cream	36
Tortilla Soup Roasted Jidori Chicken, Diced Avocado, Sour Cream	28
Jidori Chicken Soup Celery, Carrots, Onions, Herbs, Egg Noodles	30
Hearts of Romaine Caesar Salad* Creamy Garlic Dressing, Toasted Brioche, Spanish White Anchovies	36
Bluefin Tuna Tartare* Purple Ninja Radish, Avocado Mousse, Shiso, Ponzu	48
Gulf Prawn Cocktail* Spicy Tomato Horseradish, Old Bay Aioli	49

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CHEESE AND CHARCUTERIE

Charcuterie & Salumi	57
Chef's Selection of Imported & Domestic Charcuterie, House-Made Pickles, Mustard, Crostinis	
Cave-Aged Cheeses (half/full platter)	29/52
Chef's Selection of Imported & Domestic Cheese Honeycomb, Toasted Fruit & Nut Bread	

CAVIAR SERVICE

Royal Siberian Caviar* 1 oz	185
Mild Brine	
Royal Kaluga Caviar* 1 oz	205
Slightly Nutty	
Umai Caviar* 1 oz	255
Firm Golden Pearls, Nutty Notes	
N25 Aged Caviar* 1 oz	325
Aged for 3 Months, Hazel to Golden Brown Pearls	
Seasonal Blinis, Toasted Brioche, Chopped Organic Egg, Diced Red Onions, Chives, Crème Fraîche, Lemon	

PIZZAS AND PASTAS

Tagliatelle Pasta	35
Tomato, Basil & Garlic or Butter & Parmigiano-Reggiano Cheese	
Margherita Pizza	39
San Marzano Tomatoes, Fresh Basil, Buffalo Mozzarella	
Mushroom Pesto Pizza	47
Wild Mushrooms, Pesto, Caramelized Onions, Arugula	
Penne Bolognese	57
Braised Beef, Vine Ripe Tomatoes, Garlic, Chili Flakes	
Seasonal Pasta with Maine Lobster	72
Please inquire with in-room dining for seasonal preparation	

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SIGNATURE SANDWICHES AND MORE

HBA Grilled Cheese	36
Country Sourdough Bread, Gruyère Cheese, Shallot Marmalade	
USDA Prime Double Smash Burger*	46
Pickles, Burger Sauce, American Cheese, Brioche Bun, Crispy Fries	
The Hotel Bel-Air Club	38
Maple Glazed Turkey, Ham, Fried Egg, Smoked Bacon, Gruyère Cheese, Romaine Lettuce, Tomato, French Fries	
Grilled Prime Beef Tacos*	47
Shaved Cabbage Slaw, Guacamole, Salsa Verde, Pickled Onions, Cotija Cheese, Cilantro Cream	

PROTEINS

Grilled King Salmon, 6 oz	64
Grilled USDA Prime New York Steak, 10 oz	98
Sauce Bordelaise	
Roasted Half Jidori Chicken	66
Chicken Jus	
Grilled Colorado Lamb Chops	108
Lamb Jus	

CHOICE OF SIDE:

Potato Purée, Spinach, Green Salad or French Fries

ON THE SIDE

Crispy French Fries	25
Truffle Fries	32
White Truffle Oil, Parmigiano-Reggiano Cheese, Garlic Aioli	
Yukon Gold Potato Purée, Straus Creamery Butter	25
Sautéed or Steamed Baby Spinach	25
Broccolini Amandine	33
Toasted Almonds, Brown Butter, Fresh Lemon	

KIDS' MENU

Chicken Fingers	35
Crispy French Fries, Ketchup	
100% Beef Hot Dog	30
Split Top Bun, Crispy French Fries	
Cheeseburger	33
Crispy French Fries	
Macaroni and Cheese	30
Penne Pasta, Aged-Cheddar Cheese Sauce	
Tagliatelle Pasta	30
Pomodoro Sauce or Butter & Parmigiano-Reggiano Cheese	
Cheese Pizza	35
Mozzarella Cheese, Tomato Sauce	

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DOGGIE DELIGHTS - PET MENU

6AM to 11PM

ENTRÉES

Puppy Paillard	24
Pan-seared Chicken Breast, Quinoa, Chopped Romaine Lettuce, Baby Carrots	
Pooched Salmon	26
Poached Salmon Bites, Cucumber Apple, Zucchini, Fried Potatoes	
'Paw'sta & Steak	31
Chopped Beef Steak, Spaghetti in Mornay Sauce, Spinach	
Fetchin' Poke Bowl	24
Albacore Tuna, Jasmine Rice, Broccoli, Nori	
Bow-Wow Beef	18
Ground Beef, Fried Sweet Potatoes, English Peas	
Sit Stay Salad	28
Fingerling Potato Salad, Grilled Chicken, Chopped Egg, Cheddar Cheese Blueberries, Baby Spinach Yogurt 'Dressing'	

DESSERTS

Pupcup	10
Dog-Friendly Whipped Cream	
Bark-Day Sundae	15
Vanilla Yogurt Topped, Crumbled Dog Treats, Peanut Butter Drizzle	

OVERNIGHT DINING

11PM to 6AM

Organic Baby Field Greens Salad Shaved Market Radish, Avocado, Sun-Dried Tomatoes, Champagne Vinaigrette	30
French-Style Omelette Wild Field Mushrooms, Gruyère Cheese, Cipollini Onions, Roasted Fingerling Potatoes	40
Margherita Pizza San Marzano Tomatoes, Basil, Buffalo Mozzarella	42
The Hotel Bel-Air Club Maple-Glazed Turkey, Ham, Fried Egg, Smoked Bacon, Gruyère Cheese, Romaine Lettuce, Tomato, French Fries	38
Blue & White Corn Tortilla Chips House-Made Guacamole, Pico de Gallo, Pickled Onions	35
Penne Bolognese Braised Beef, Vine Ripe Tomatoes, Garlic, Chili Flakes	57
HBA Grilled Cheese Country Sourdough Bread, Gruyère Cheese, Shallot Marmalade	36
USDA Prime Double Smash Burger* Pickles, Burger Sauce, American Cheese, Brioche Bun, Crispy Fries	46

WINE & CHAMPAGNE

BY THE GLASS

CHAMPAGNE

Moët & Chandon, ‘Imperial’, Brut, France, NV	35
Billecart-Salmon, ‘Brut Reserve’, France, NV	40
Ruinart, Brut Rosé, Fance, NV	55
Krug, Brut, Grand Cuvée, France, NV	90
Dom Pérignon, Brut, France, 2015	115

WHITE

Chardonnay, My Favorite Neighbor, CA, USA, 2021	24
Rolle, Château Minuty, ‘Prestige Blanc’, Côtes de Provence, France, 2024	24
Pinot Grigio, Livio Felluga, Italy, 2024	25
Sauvignon Blanc, Joseph Mellot, ‘La Chatellenie’, Sancerre, France, 2025	27
Chardonnay, Domaine Laroche, Saint Martin, Chablis, Burgundy, France, 2025	27
Sauvignon Blanc, Merry Edwards, Russian River Valley, CA, USA, 2024	42
Chardonnay, Kistler, ‘Les Noisetiers’, CA, USA, 2023	47

ROSÉ

Château d’Esclans, ‘Whispering Angel’, France, 2023	24
Château Sainte Marguerite, ‘Fantastique’, France, 2025	35

RED

Pinot Noir, Failla, Sonoma Coast, CA, USA, 2024	25
Pinot Noir, Maison Faively, Burgundy, France, 2022	33
Brunello di Montalcino, Bonacchi, Italy, 2021	32
Cabernet Sauvignon, Frank Family, Napa Valley, CA, USA, 2022	27
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA, USA, 2020	45
Cabernet Sauvignon, ‘The Mascot’ by Harlan Estate, Napa Valley, CA USA, 2020	90