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

Açaì 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

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

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* 36
Gluten-Free Available Upon Request

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

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

BEVERAGES

ART OF TEA 12

English Breakfast
Earl Grey
Sencha (Japanese Green)
Fresh Mint
Egyptian Chamomile
Iced 'Garden of Eden'

COFFEE 12

100% Arabica French Press
Espresso
Cappucino
Caffe Latte
Mocha
House-Made Hot Chocolate

WATER 19

Evian
San Pellegrino

WELLNESS SHOTS 15

Pure Ginger
Tumeric & Ginger
Lemon & Ginger

COLD-PRESSED JUICE 21

Carrot, Apple & Cantaloupe
Strawberry & Watermelon
Honeydew, Pineapple & Ginger
Smoothie of the Day
Pure Celery
Carrot, Tumeric, Ginger

Bel-Air Green Juice 22

FRESH JUICE 19

Cranberry
Orange
Grapefruit

BREWER'S SELECTION

Peroni	12
Lagunitas India Pale Ale	12
Samuel Smith Organic Lager	18
Hitachino White Ale	19

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.

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

ALL DAY DINING

11AM to 11PM

STARTERS

Local Farmers' Market Vegetable Crudités 36
Vegan Coconut Yogurt Tzatziki, Dill, Extra Virgin Olive Oil

Blue & White Corn Tortilla Chips 29
House-Made Guacamole, Pico de Gallo, Pickled Onions

Jidori Chicken Quesadilla 36
Pico de Gallo, House-Made Guacamole, Sour Cream

Tortilla Soup 28
Roasted Jidori Chicken, Diced Avocado, Sour Cream

Jidori Chicken Soup 30
Celery, Carrots, Onions, Herbs, Egg Noodles

Hearts of Romaine Caesar Salad* 36
Creamy Garlic Dressing, Toasted Brioche,
Spanish White Anchovies

Bluefin Tuna Tartare* 48
Purple Ninja Radish, Avocado Mousse, Shiso, Ponzu

Gulf Prawn Cocktail* 49
Spicy Tomato Horseradish, Old Bay Aioli

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

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

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

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

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

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

ON THE SIDE

Crispy French Fries 25

Truffle Fries 32
White Truffle Oil, Parmigiano-Reggiano Cheese, Garlic Aïoli

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

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

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

OVERNIGHT DINING

11PM to 6AM

Organic Baby Field Greens Salad 30
Shaved Market Radish, Avocado, Sun-Dried Tomatoes,
Champagne Vinaigrette

French-Style Omelette 40
Wild Field Mushrooms, Gruyère Cheese,
Cipollini Onions, Roasted Fingerling Potatoes

Margherita Pizza 42
San Marzano Tomatoes, Basil, Buffalo Mozzarella

The Hotel Bel-Air Club 38
Maple-Glazed Turkey, Ham, Fried Egg, Smoked Bacon,
Gruyère Cheese, Romaine Lettuce, Tomato, French Fries

Blue & White Corn Tortilla Chips 35
House-Made Guacamole, Pico de Gallo, Pickled Onions

Penne Bolognese 57
Braised Beef, Vine Ripe Tomatoes, Garlic, Chili Flakes

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

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

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

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