

The Beverly Hills Hotel

and Bungalows

Dorchester Collection

BREAKFAST

Offered from 7am until 11am

FRESH JUICES

GREEN ENVY 20

Cucumber, Apple, Kale, Parsley
Grapes, Lemon

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE 10

COFFEE

Freshly Brewed Coffee 8
French Press Coffee 12
Espresso 8/12
Cappuccino or Caffè Latte 9

HOT TEA 11

Earl Grey, Green, Oolong, English Breakfast
Chamomile or Jasmine

ASSORTED PASTRIES 26

Croissants and Danishes

SEASONAL FRUIT PLATE 28

Vanilla-Infused Greek Yogurt, Seasonal Pound Cake

YOGURT PARFAIT 24

Homemade Granola, Fresh Berries

AVOCADO TOAST 30

Smoked Salmon, Heirloom Tomatoes, Golden Raisin Rye

LOX & BAGEL 34

Wild Smoked Salmon, Herb Cream Cheese, Capers
Shaved Red Onion, Persian Cucumber

LEMON BLUEBERRY-RICOTTA PANCAKES 28

Lemon Curd, Blueberry Compote

BREAKFAST BURRITO 25

Eggs, Steak, Potatoes, Cheddar, Avocado, Salsa

TWO EGGS ANY STYLE 26

Served with Hash Browns, Choice of Meat and Toast

CLASSIC EGGS BENEDICT 30

Nueske's Canadian Bacon, Hollandaise Sauce
Served with Hash Browns, Mushroom, Roasted Tomato

ADDITIONAL SIDES

TOAST & PASTRIES 8 each

Wheat, Rye, Multi-Grain, Sourdough, English Muffin,
Butter Croissant, Chocolate Croissant

BREAKFAST MEAT 12 each

Wood-Smoked Bacon, Turkey Bacon, Chicken-Apple
Sausage, Pork Sausage, Nueske's Canadian Bacon

LUNCH & DINNER

Offered from 11am until 9pm

STARTERS

HOMEMADE HUMMUS & PITA 26

Chickpeas, Feta, Tomatoes

ARTISAN CHEESE PLATE 42

With Honey and Seasonal Garnishes

CHILLED POACHED PRAWNS 32

With Avocado, Cocktail Sauce and Lemon

BLUEFIN TUNA TARTARE 36

Black Sesame, Avocado, Spicy Ponzu, Cilantro

ONE DOZEN BUFFALO WINGS 28

With Blue Cheese Dressing

Executive Chef Michael Santoro | Chef de Cuisine Sebastien Guillemin

Denotes a classic Palo Lounge dish.

If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.

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Palo Lounge TORTILLA SOUP 20

Jidori Chicken, Queso Fresco, Green Onion, Avocado
Crispy Tortilla Strips

CAESAR SALAD 26

Organic Romaine, Radish, 24-Month Parmesan

Add avocado 8

Add grilled Jidori chicken breast 14

Add grilled shrimp 16

Palo Lounge McCARTHY 38

Romaine, Grilled Chicken, Organic Eggs, Beets
Tomatoes, Cheddar, Smoked Bacon, Avocado
Balsamic Vinaigrette

MARGHERITA PIZZA 26

Buffalo Mozzarella, Plum Tomatoes, Fresh Basil

PEPPERONI PIZZA 26

San Marzano Tomato Sauce

CHICKEN TENDERS 26

With French Fries

THE FOUNTAIN COFFEE ROOM SIGNATURE

TUNA MELT 26

Choice of Cheese, Served on Sourdough

Palo Lounge THE POLO LOUNGE CLUB 34

Turkey, Ham, Bacon, Lettuce, Tomato, Cheese

Palo Lounge AMERICAN WAGYU BEEF BURGER 42

Bacon, Cheddar, Tempura Onion Ring
Sriracha Ketchup, 'Secret Sauce'

SHRIMP PENNE PASTA 52

White Wine & Parmesan Cream Sauce

RIGATONI BOLOGNESE 52

Braised Beef Ragu, 24 Month Parmesan

CHICKEN MARSALA 39

Asparagus, Whipped Potato, Organic Mushrooms
Marsala Sauce

CRISPY SKIN SALMON 54

Braised Beluga Lentils, Root Vegetables
Lemon Butter Sauce

PRIME FILET MIGNON 58

Braised Maitake Mushroom, Asparagus

CHILDREN'S MENU

Chicken Tenders and French Fries 20

Mac 'N' Cheese 20

Cheese Quesadilla 20

Cheeseburger and French Fries 20

Large Chocolate Chip Cookie 14

DESSERTS 20

New York Style Cheesecake

Individual Apple Pie

Slice of Layered Chocolate Cake

Slice of Carrot Cake

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