
IN-ROOM DINING

THE
MAYBOURNE
BEVERLY HILLS

Be it breakfast, lunch or dinner, 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:



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BREAKFAST

BAKERY

Freshly baked pastries with Le Beurre Bordier & Alain Milliat jam 24

Croissant, pain au chocolat, daily muffin, daily breakfast pastry

Toasted artisan bread with Le Beurre Bordier & Alain Milliat jam 8

Choice of: country loaf, English muffin, gluten-free, sourdough

Maury's bagel with cream cheese 16

Choice of: plain, sesame, everything

LOCAL FRUITS

Seasonal farmer's market fruit (gf/v) 26

Mixed berries (gf/v) 24

BREAKFAST BOWLS

Steel cut oats (v) 24

House-made cinnamon granola with Greek yogurt (n) 22

Overnight oats (v/n) 20

Açaí bowl with tropical fruits, bee pollen and granola (v/n) 25

CEREAL

Special K, Raisin Bran, Rice Krispies, Frosted Flakes, Frosted Mini-Wheats, Froot Loops, Cheerios 12

(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 \$9 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.

MAIN PLATES

- Two Lohmann Brown eggs on sourdough toast 20
- Avocado toast, seeded country bread with Lohmann Brown poached eggs 31
- Claridge's smoked salmon on Maury's bagel** 30
- The Terrace omelette with zucchini, forest mushrooms & gruyère 35
- The Maybourne Beverly Hills breakfast 40
 - Two eggs, hash brown, tomato, and choice of turkey or pork bacon, chicken apple sausage, pork sausage or Canadian bacon & artisan toast
- Eggs Benedict with traditional hollandaise & sliced Bayonne ham (p) 40
- Huevos rancheros 35
 - Two eggs, black beans, avocado, sour cream, pico de gallo
- Vegan brunch bowl (gf/v) 29
 - Scrambled tofu, avocado, brown rice & mushrooms

MORNING SWEETS

- Brioche French toast with berries and Sugarman's organic maple syrup 28
- Buttermilk pancakes with butterscotch sauce, Sugarman's organic maple syrup & melted butter 28
- Belgian waffle with seasonal fruit compote & whipped cream 26

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COLD SIDES 10

Plain or vanilla yogurt

Clover Farm's cottage cheese

Half of Carpinteria avocado

Sliced tomato

HOT SIDES 10

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

Chicken-apple or pork sausage

The Terrace hash brown

Roasted breakfast potatoes

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ALL DAY DINING

SOUPS & STARTERS

Soup Du Jour 23

Organic chicken noodle soup 20

San Marzano tomato soup with herbed grilled cheese 24

Chilled poached shrimp with cocktail sauce and fresh lemon wedges 32

Tuna poke with brown rice, edamame, cucumber, pickled ginger, avocado, and ponzu sauce** 38

SNACKS

“MFC” Maybourne fried chicken tenders 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 platter, olives, pita, baba ganoush, hummus, pickled vegetables 28

Cheese board 34

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

Charcuterie board 38

Our charcuterie selection includes regionally selected cured meats that are accompanied with toasted Bub and Grandma's bread, membrillo jam and raw avocado honey

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SALADS

Fattoush salad with crisp romaine hearts, cucumber, tomato, radish, pita chips
sumac lemon dressing 26

Little gem ceasar salad with crumbled breadcrumbs, avocado 28

Puglian burrata with macerated heirloom tomatoes 34

Super greens salad, blueberry, quinoa, flaxseed, poppy seed dressing 32

House dressings available – Caesar, blue cheese, ranch or balsamic vinaigrette

ADD ONS

Steak 28 / Salmon** 25 / Prawns** 20 / Chicken breast 18

SANDWICHES, BURGERS & WRAPS

Served with shoestring fries or side salad

The Maybourne club, house roasted turkey, bacon, avocado,
lettuce, tomato, shoestring fries 28

B.L.T.A 24

Chickpea salad wrap, muhammara, labneh, red onions, tomato 21

Skirt steak and chimichurri sandwich, baguette, charred onion 38

The Terrace burger lettuce, tomato, onion, fiscalini 37

The Impossible™ Terrace burger, lettuce, tomato, onion 32

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FRESHLY MADE PASTA

Homemade corn agnolotti with black truffle 39

Spaghetti al pomodoro fatto in casa 29

Rigatoni bolognese 38

Pasta of the day 38

Gluten free pasta available upon request

MAIN PLATES

Lamb chops over charcoal, mint and labneh salad 52

Snake River Farms filet, fingerling potatoes, asparagus, chimichurri 64

14oz Ribeye, café de paris butter red wine jus, roasted vine tomato 64

Jidori chicken, chicken jus, pommes purée, broccolini 48

Grilled king salmon, asparagus, hollandaise 44

Falafel, hummus, toum, pita, with a side of greek salad 36

Vegan lentil stew with grilled baguette 31

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SIDES 18

Smashed fingerling potatoes

Grilled asparagus with lemon

Charred broccolini

Spinach, steamed / sautéed with garlic

Pommes purée

French fries or steak fries

Mixed green side salad

Steamed jasmine or brown rice

N25 CAVIAR

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

Hybrid* 1oz 220

Schrenckii* 1oz 225

Oscietra* 1oz 240

BEST PAIRED WITH CHAMPAGNE

GLASS BOTTLE

Billecart-Salmon Le Réserve, Champagne, France

37 170

Billecart-Salmon Le Rosé, Champagne, France

62 250

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DESSERTS 20

Pudwill Farms berries & chantilly (gf)

Vanilla crème brûlée (gf)

Apple tarte tatin with vanilla ice cream

Chocolate layered cake with milk chocolate mousse and
malted chocolate sauce

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

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DRINKS

SODAS & WATER

Sprite 8oz 6
Coke 8oz 6
Diet Coke 8oz 6
Fever Tree Ginger Ale 5oz 8
Fever Tree Tonic 5oz 8
Fever Tree Club Soda 5oz 8

Acqua Panna 750ml 13
San Pellegrino 750ml 13

JUICES

Freshly squeezed Orange, grapefruit 14
Apple, pineapple, cranberry, tomato, V8 12

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

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SPECIALITY JUICES

The Maybourne Elixir 15

Orange juice, apple cider vinegar, turmeric, ginger, lemon & cayenne pepper

Benefits: anti-inflammatory, stress balance, appetite suppressant

Green Vitality 15

Granny Smith apple, cucumber, celery, lemon, lime, ginger, kale & chlorophyll

Benefits: healthy digestion, alkalizing, fatigue reducer, rich in antioxidants

Pink Sunrise 15

Carrot, beet, pear, pineapple, pomelo, ginger & lemon

Benefits: improves vision, blood sugar control, cardioprotectant antioxidants

Charcoal Cleanse 15

Lemon, lime, yuzu, agave & activated charcoal

Benefits: antioxidants, anti-aging, metabolic system balancer

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 (n)

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TEA

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 tea* 10
 Ceremonial matcha* 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

Alta Dena Whole, 2%, Califia Almond,
 Califia Oat, Barista Series Coconut,
 Barista Series Soy 8

HOT CHOCOLATE

Hot chocolate with whipped cream 10

*Coffee - Locally roasted by La Colombe. *Sustainably sourced by Rare Tea Company.

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COCKTAILS 23

Shaken & Refreshing

Margarita

El Tesoro Blanco, Lime, Agave

French 75

Bombay Dry Gin, Lemon, Billecart-Salmon Champagne

Moscow Mule

Absolut Vodka, Lime, Ginger Beer

Oaxcan Remedy

Mezcal Mal Bien, Lemon, Honey, Ginger

Stirred & Spirit Forward

Sbagliato

Campari, Vermouth di Torino Rosso, Billecart-Salmon Brut

Old-Fashioned

Maker's Mark Bourbon, White Sugar, Angostura Bitters

Negroni

Bombay Dry Gin, Vermouth di Torino Rosso, Campari

Manhattan

Bulleit 95 Rye, Vermouth di Torino Rosso, Angostura Bitters

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

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CHAMPAGNE

GLASS BOTTLE

Billecart-Salmon Le Réserve, Champagne, France	37	170
Billecart-Salmon Le Rosé, Champagne, France	62	250
Perrier-Jouët Grand Brut, Champagne, France		200
Dom Perignon 2015, Champagne, France		790
Wild Idol Non-Alcoholic Brut Champagne	18	80
Wild Idol Non-Alcoholic Rosé Champagne	20	90

WHITE WINE

Pinot Grigio, Scarpetta, Italy 2022	17	75
Sauvignon Blanc Matanzas Creek, California, US 2023	18	80
Pouilly-Fumé, Domain Laporte, Loire Valley, France 2023	26	120
Chablis, Domaine Long-Depaquit, Burgundy, France 2022	25	110
Chardonnay, Far Niente, Napa Valley, California 2022	31	130

ROSÉ

Provence, Sainte Marguerite 'Symphonie', France 2023	21	90
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RED WINE

GLASS BOTTLE

Burgundy, Albert Bichot 'Origines' 2022	24	110
Pinot Noir, Rhys Vineyards Anderson Valley, California 2019	25	110
Rosso di Montalcino, La Sorena, Tuscany, Italy 2021	23	100
Cabernet Sauvignon, Clos du Val, California, US 2021	28	130
Bordeaux, Echo de Lynch-Bages, France 2019	36	140
Malbec, Tinto Nero Reserve, Argentina 2021	20	100

BEER

Mexican Lager	10
West Coast IPA	10
Peroni, Italian Lager	10
Peroni 00, Italian Lager	9

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LATE NIGHT

10PM - 6AM

SNACKS

“MFC” Maybourne fried chicken tenders and house-cut fries 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

San Marzano tomato soup with herbed grilled cheese 24

SALADS

Little gem ceasar salad with crumbled breadcrumbs, avocado 28

Super greens salad, blueberry, quinoa, flaxseed, with poppy seed dressing 32

House dressings available - Caesar, blue cheese, ranch or balsamic vinaigrette

ADD ONS

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

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SANDWICHES & BURGERS

Served with house-cut fries or side salad

The Maybourne club, house roasted turkey, bacon, avocado, lettuce, tomato 28

Chickpea salad wrap, muhammara fries, labneh, red onions, tomato 21

Grilled cheese 21

Add on chicken 18 / steak 28

The Terrace burger, lettuce, tomato, onion, fiscalini 37

The Impossible™ Terrace burger 32

FRESHLY MADE PASTA

Macaroni and cheese 27

Rigatoni bolognese 38

MAIN PLATES

Jidori chicken, chicken jus, pommes purée, broccolini 48

Snake River Farms filet, fingerling potatoes, asparagus, chimichurri 64

SIDES 18

Charred asparagus with lemon

French fries or steak fries

Pommes purée

Mix green side salad

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DESSERTS 20

Pudwill Farms berries & chantilly (gf)

Vanilla crème brûlée (gf)

Chocolate layered cake with milk chocolate mousse and malted chocolate sauce

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 34

Chef's selection of cheese with toasted country loaf, membrillo jam and raw avocado honey

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BREAKFAST

Farmer's market fruits (gf/v) 26

The Maybourne Beverly Hills breakfast 40

Two eggs, hash brown, tomato, thick sliced bacon and artisan toast

Buttermilk pancakes with butterscotch sauce, Sugarman's organic maple syrup and melted butter 28

The Terrace omelette with zucchini, forest mushrooms and gruyère 35

SIDES

Half Carpinteria avocado 10

Nueske's Applewood bacon, Pead's & Barnett's Canadian bacon or Wellshire turkey bacon 10

Chicken-apple or pork sausage 10

The Terrace hash brown 10

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CHILDREN'S MENU

BREAKFAST OF CHAMPIONS 17

Sunny scrambled eggs & bacon (gf)

Mini Mouse pancakes

Plain, chocolate chip, banana or blueberry

French toast with whipped cream

Jump start oatmeal with brown sugar & berries (gf)

Yogurt & crunchy granola (n)

CEREAL 12

Frosted Flakes, Froot Loops, Rice Krispies

ALL DAY 22

Spaghetti with tomato sauce or butter & cheese

Mac 'n' cheese

Cheeseburger & fries

Chicken tenders & fries

California chicken & cheese quesadilla

Grilled chicken, rice & broccoli

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FUN FUEL 17

Carrot & broccoli sticks with ranch dressing

Nutella & banana

Sliced apple & peanut butter

DESSERT 10

Wally the Whale ice cream sundae

Mixed fruit

Warm chocolate chip cookie

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