

# IN-ROOM DINING

BREAKFAST 7:00 AM - 11:30 AM

## PASTRY BASKET 31

butter croissant / pain au chocolat / seasonal pastry

## THE OCEANA BREAKFAST 38

2 eggs any style, breakfast potatoes, choice of smoked bacon or chicken-apple sausage, choice of toast

## MONIQUE'S FRENCH OMELET 30

served with breakfast potatoes and wild arugula salad choice of (2) spinach, cherry tomato, wild mushrooms, broccoli, asparagus, zucchini, red onion, feta cheese, white cheddar

choice of bacon or chicken-apple sausage

add vegetable or protein +3

add caviar +40

## TRADITIONAL EGGS BENEDICT\* 40

crispy english muffin, Canadian bacon, poached eggs, creamy hollandaise, breakfast potatoes

add caviar +40

## SMOKED SALMON BENEDICT \* 42

smoked salmon, english muffin, spinach, creamy hollandaise, caviar, breakfast potatoes

## HUEVOS RANCHEROS 35

2 fried eggs, black beans, ranchero salsa, crispy tortilla, watermelon radish, cilantro, cotija

## MAMAN MORNING WRAP 39

scrambled eggs, crunchy potatoes, ham, bacon, sausage, cheddar, salsa roja, tortilla chips

## GRILLED WAGYU SKIRT STEAK & EGGS\* 48

2 eggs any style, 6oz. SRF skirt steak, breakfast potatoes, chimichurri sauce

## GREEN GODDESS QUICHE 31

organic eggs, leeks, green zucchini, spinach, green onion, confit garlic, cherry tomato, wild herb vegenaïse choice of juice, tea or coffee

## PIPER'S PANCAKE STACK 32

served with a choice of bacon or chicken-apple sausage and organic maple syrup

add blueberries, banana or chocolate +3

## OATMEAL BRÛLÉE 29

farmers market berries, brown sugar, walnuts, choice of milk

## VERANDA AVOCADO TOAST 27

choice of sourdough or whole grain bread, crushed avocados, marinated heirloom tomatoes, tomato-harissa jam

add 2 poached organic eggs\* +6

## ACAI BOWL 33

Santa Monica farmers market mixed berries, almond butter, goji, fresh banana

## HOUSE-MADE VANILLA GRANOLA & BERRIES 35

Santa Monica farmers market mixed berries, house granola, honey sumac

## SEASIDE SMOKED SALMON PLATE\* 39

choice of regular or everything bagel, sliced cucumbers, capers, red onion, heirloom tomato, lemon, cream cheese

## VANILLA BERRY FRENCH TOAST

milk bread loaf, Santa Monica farmers market mixed berries, organic maple syrup, chantilly cream

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## SIDES 16

applewood smoked bacon  
ham

chicken-apple sausage  
breakfast potatoes

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## COLD PRESSED JUICES 16

MOJAVE apple | lemon | ginger | turmeric | cayenne

BIG SUR apple | cucumber | kale | celery | spinach | lemon | ginger

REDWOOD carrot | orange | apple | pineapple | beet

SANTA BARBARA apple | pineapple | orange | lemon | strawberry | mint

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## JUICES

freshed squeezed orange 12

apple 10

cranberry 10

freshed squeezed grapefruit 12

tomato 10

pineapple 10

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## COFFEE

La Colombe drip coffee 8

espresso 10

latte 10

cappuccino 10

## TEA FORTE SELECTION 8

earl grey

english breakfast

lemon chamomile

jasmine green

moroccan mint



OCEANA

SANTA MONICA

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% auto service charge on in-room dining. 5% health charge. \$10 delivery fee