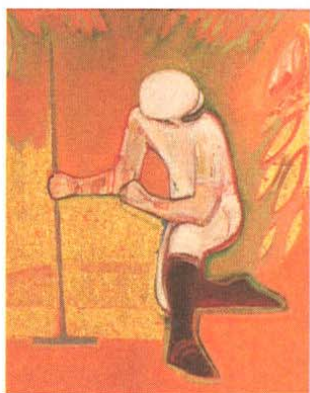


BREAKFAST



JUICES

FRESHLY SQUEEZED JUICES, \$7.50

ORANGE, GRAPEFRUIT, CARROT

OTHER JUICES, \$6.75

APPLE, CRANBERRY, PRUNE, TOMATO, V-8

EYE OPENERS

REGULAR OR DECAFFEINATED COFFEE, \$6.25

ESPRESSO, \$6.00

CAPPUCCINO, \$6.00

HOT TEA, \$8.50

HOMEMADE HOT CHOCOLATE, \$10.00

DARK GANACHE WITH VANILLA BEAN MARSHMALLOWS`

HEALTHY BREAKFAST

BREAKFAST SMOOTHIE, \$7.75

PAPAYA, BANANA, AND STRAWBERRY YOGURT

SLICED PINK GRAPEFRUIT, \$9.00

SERVED WITH FRESH STRAWBERRIES

SEASONAL FRESH FRUIT & BERRIES, \$15.00

POPPY SEED POUND CAKE, PLAIN YOGURT

VEGETARIAN BENEDICT, \$17.00

STEAMED SPINACH, POACHED EGGS, LOW FAT CHEDDAR CHEESE

EGG BEATER OMELETTE, \$18.50

SEASONAL CALIFORNIA VEGETABLES, HERBS

EGG WHITE FRITTATA, \$17.50

BROCCOLI, MUSHROOMS, ASPARAGUS, TOMATO,

SWEET BELL PEPPER, ONIONS, TOPPED WITH FRESH SALSA

WAFFLES & PANCAKES

DUTCH APPLE PANCAKE, \$19.75

SOUR CREAM, DARK VERMONT MAPLE SYRUP

BUTTERMILK PANCAKES, \$18.50

BANANA, SLICED STRAWBERRIES, BLUEBERRY, OR CHOCOLATE CHIP,

DARK VERMONT MAPLE SYRUP

POLO LOUNGE FAMOUS FRENCH TOAST, \$17.50

SUN-DRIED CRANBERRY BREAD, SUGAR TOASTED PECANS,

BANANA CREAM

BELGIAN WAFFLE, \$19.50

STRAWBERRY PURÉE, WHIPPED CREAM,

DARK VERMONT MAPLE SYRUP

MULTI-GRAIN WAFFLE, \$17.00

WARM FRUIT COMPOTE, DARK VERMONT MAPLE SYRUP

THE BEVERLY HILLS BREAD BASKET, \$10.00

FRESHLY HOMEMADE CROISSANT, FRUIT & CHEESE DANISH,

BLUEBERRY & BRAN MUFFIN, CHERRY POUND CAKE



CEREALS

HOMEMADE GRANOLA, \$9.75

FRESH BERRIES, BANANA

SELECTION OF DRIED CEREALS, \$12.00

SERVED WITH SEASONAL FRESH FRUIT OR BERRIES

HOT OATMEAL, \$9.00

PEAR & RAISIN COMPOTE

STARTERS

THE CONTINENTAL BREAKFAST, \$23.50

CHOICE OF FRESHLY SQUEEZED JUICE, COFFEE OR TEA,

THE BEVERLY HILLS BREAD BASKET

THE AMERICAN BREAKFAST, \$29.75

CHOICE OF FRESHLY SQUEEZED JUICE, COFFEE OR TEA,

TWO EGGS ANY STYLE

THE SPA BREAKFAST, \$29.75

CHOICE OF FRESHLY SQUEEZED JUICE, COFFEE OR TEA,

VEGETARIAN EGG BEATER OMELETTE

JAPANESE BREAKFAST, \$36.00

MISO SOUP, SWEET EGG OMELETTE,

TRADITIONAL JAPANESE ACCOMPANIMENTS

EGGS & SPECIALTIES

SCRAMBLED EGGS WITH SMOKED SALMON, \$22.50

LIGHT DILL CRÈME FRAÎCHE, CAVIAR

TWO EGGS ANY STYLE, \$18.00

CHOICE OF HICKORY SMOKED BACON,

VEAL SAUSAGE OR HONEY GLAZED HAM

THREE EGG OMELETTE, \$21.00

HAM, PEPPERS, ONIONS, WILD MUSHROOMS OR CHEESE

SO-CAL OMELETTE, \$20.00

AVOCADO, CHORIZO, LOW FAT JACK CHEESE, TOMATO, CILANTRO

TRADITIONAL EGGS BENEDICT, \$19.00

CANADIAN BACON, HOLLANDAISE SAUCE

HUEVOS RANCHEROS, \$20.00

BLACK BEANS, CRISPY TORTILLA, SALSA FRESCA,

DRY JACK CHEESE

CORNED BEEF HASH, \$20.00

POACHED EGGS, GRILLED MARINATED TOMATO,

OAK GRILLED PEPPERS

GRILLED PETIT TENDERLOIN OF BEEF WITH

CARAMELIZED ONIONS AND POACHED EGGS, \$28.00

GARDEN VEGETABLES, BREAKFAST POTATOES

HOUSE CURED SMOKED ATLANTIC SALMON, \$21.00

CREAM CHEESE, RED ONION, TOASTED BAGEL

ON THE SIDE

CANADIAN BACON, \$6.00

SLICED HICKORY BACON, \$6.75

CORNED BEEF HASH, \$6.75

HOMEMADE VEAL LINK SAUSAGE, \$6.00

HONEY GLAZED HAM, \$6.00

HOME STYLE POTATOES, \$4.50

* ALL OF OUR EGG SPECIALTIES CAN BE PREPARED WITH EGG WHITES OR EGG BEATERS®