

# In-Room Dining

## Breakfast Menu

☀️ (7:30 AM - 11 AM)

### Mains

<b>The ette Breakfast*</b>	30
Two Eggs Any Way, Toast with Chicken Sausage or Turkey Bacon, Caramelized Onion, Mushrooms.	
<b>The ette Omelet*</b>	28
Chef's Signature Omelet with Side of Toast	
<b>Belgian Waffles</b>	18
Caramelized Bananas, Chantilly Cream, Maple Syrup	
<b>Organic Oats</b>	16
Steel Cut Oats, Brown Sugar or Local Honey, Chia Seeds, Granola with Dried Gooseberries	
<b>Cold Cereals</b>	8
Medley of Berries and Your Choice of Milk	
<b>Togarashi Avocado Toast*</b>	22
Whole Grain Toast, Sous Vide Egg, Avocado, Tomato, Shichimi Togarashi	

### Sides

Fresh Seasonal Fruits	18
Organic Yogurt Parfait	15
Chicken Apple Sausage	12
ette Potatoes	14
Turkey Bacon	10
<b>Bombette</b>	7
+ Nutella	+4
+ Cream	+4

### Beverages

Coffee	5
Espresso	6
Cafe Latte	8
Cappuccino	8
Hot Chocolate	8
Mocha	8

### Fresh Juices

Orange, Green, Pineapple	8
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### Tea

Mariage Frères Selection of Hot Teas	8
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## Lunch Menu

☀️ (11:30 AM - 2:30 PM)

### Mains

<b>Rock Shrimp*</b>	25
Sriracha Ranch, Cucumber Side Salad	
<b>Fresh Seasonal Fruit Plate</b>	15
<b>AB Sushi Burrito*</b>	30
Mamenori, Shrimp Tempura, Kanikama Crab, Spicy Tuna, Asparagus, Avocado Cucumber Salad	
<b>Salt &amp; The Cellar Burger*</b>	28
8 oz Australian Wagyu, Caramelized Onion, Truffle Aioli, Togarashi Fries	
<b>Vegetarian Burger Available</b>	28
Beyond Patty, Caramelized Onion, Vegan Truffle Aioli, Togarashi Fries	
<b>Steak and Frites*</b>	40
7 oz NY Strip Loin, Kizami Wasabi Butter Seasoned Frites	
<b>ette Bento Box*</b>	38
Seared Tofu, Fried Dumplings, Fried Rice, Cucumber Salad Choice of Salmon, Chicken, or Seared Tofu	
<b>Salads</b>	
<b>Caesar</b>	24
Romaine, Parmesan Crisps, Tofu Dressing	
<b>Spinach "Oshitashi"</b>	28
Roasted Sesame Dressing, Rayu	
<b>Add-Ons</b>	
Seared Salmon	18*
Seared Chicken	18*
<b>Sides</b>	
Togarashi Fries	14
Nishiki Rice	10
Vegetable Fried Rice	18
<b>Desserts</b>	
<b>Bombette</b>	7
Add Nutella	+4
Add ette's Signature Vanilla Cream	+4
<b>AB Chocolate In A Cup</b>	18
Nutella Chocolate Cake, Vanilla Ice Cream, Banana Foam	

## Dinner Menu

🌙 (6 PM - 10 PM)

### Cold Starters

<b>Akira Back Tuna Pizza*</b>	38
Micro Shiso, White Truffle Oil	
<b>AB Sashimi</b>	36
Truffle Ponzu, Caviar, Shisho, Cilantro	

### Hot Starters

<b>Grilled Eggplant</b>	22
Den Miso, Goma	
<b>Grilled King Crab*</b>	67

### Salads

<b>Spinach "Oshitashi"</b>	28
Roasted Sesame Dressing, Rayu	
<b>The Cellar's Caesar*</b>	24
Baby Romaine, Parmesan Crisps, Tofu Dressing	

### Off The Grill\*

<b>NY Strip 14oz*</b>	68
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### Mains

<b>Jidori Chicken*</b>	39
Garlic Maple Soy	
<b>Miso Black Cod</b>	42
Yuzu Air, Pickled Cauliflower	
<b>Toban Fil et Mignon 5oz*</b>	54
Mushrooms, Garlic Butter, Nanban-zu Soy	
<b>Chilean Sea Bass*</b>	54
Soy Beurre Blanc	

### Sides

Kimchi Brussels	16
Togarashi Fries	14
Yuzu Soy Mushrooms	18
Vegetable Fried Rice   Wagyu*	18   38
Lobster Tail	46*

### Sauces/Accompaniments

Wasabi Kizami Butter	5
Chimichurri Sauce	5

### Desserts

Twisted Cheesecake	18
AB Cigar	18
Yuzu Curd	18

## After Hours

🌙 (10 PM - 7 AM)

<b>Roasted Chicken, Cranberries, Dijon on Brioche</b>	18
<b>Egg Salad, Paprika, Watercress on Classic White</b>	18
<b>Caesar</b>	18
Romaine, Parmesan Crisps, Tofu Dressing	