

In-Room Dining

Breakfast Menu

☀️ (7:30 AM - 11 AM)

Mains	
The ette Breakfast*	30
Two Eggs Any Way, Toast with Chicken Sausage or Turkey Bacon, Caramelized Onion, Mushrooms.	
The ette Omelet*	28
Chef's Signature Omelet with Side of Toast	
Two Eggs Any Style*	16
Two Eggs Any Way, with Side of Toast	
Belgian Waffles	18
Caramelized Bananas, Chantilly Cream, Maple Syrup	
Organic Oats	16
Steel Cut Oats, Brown Sugar or Local Honey, Chia Seeds, Granola with Dried Gooseberries	
Cold Cereals	8
Medley of Berries and Your Choice of Milk	
Togarashi Avocado Toast*	22
Whole Grain Toast, Sous Vide Egg, Avocado, Tomato, Shichimi Togarashi	
Sides	
Fresh Seasonal Fruits	18
Organic Yogurt Parfait	15
Chicken Apple Sausage	10
ette Potatoes	14
Turkey Bacon	12
Avocado	10
Bombette	7
+ Nutella	+4
+ Cream	+4
Beverages	
Coffee	5
Espresso	6
Cafe Latte	8
Cappuccino	8
Hot Chocolate	8
Mocha	8
Fresh Juices	
range, Green, Pineapple	8
Tea	
Mariage Frères Selection of Hot Teas	8

Lunch Menu

☀️ (11:30 AM - 2:30 PM)

Mains	
Rock Shrimp*	25
Sriracha Ranch, Cucumber Side Salad	
Fresh Seasonal Fruit Plate	18
AB Sushi Burrito*	32
Mamenori, Shrimp Tempura, Kanikama Crab, Spicy Tuna, Asparagus, Avocado	
Cucumber Salad	
Salt & The Cellar Burger*	28
8 oz Australian Wagyu, Caramelized Onion, Truffle Aioli, Togarashi Fries	
Vegetarian Burger Available	28
Beyond Patty, Caramelized Onion, Vegan Truffle Aioli, Togarashi Fries	
Steak and Frites*	40
7 oz NY Strip Loin, Kizami Wasabi Butter	
Seasoned Frites	
ette Bento Box*	42
Seared Tofu, Fried Dumplings, Fried Rice, Cucumber Salad, Choice of Salmon, Chicken, or Seared Tofu	
Seared Salmon*	36
Seasonal Vegetables, Potato Puree	
Salads	
Caesar	24
Romaine, Parmesan Crisps, Tofu Dressing	
Spinach "Oshitashi"	28
Roasted Sesame Dressing, Rayu	
Add-Ons	
Seared Salmon	18*
Seared Chicken	18*
Sides	
Togarashi Fries	14
Nishiki Rice	10
Vegetable Fried Rice	18
Desserts	
Bombette	7
+ Nutella	+4
+ Cream	+4
AB Chocolate In A Cup	18
Nutella Chocolate Cake, Vanilla Ice Cream, Banana Foam	

Dinner Menu

🌙 (6 PM - 10 PM)

Cold Starters	
Akira Back Tuna Pizza*	38
Micro Shiso, White Truffle Oil	
AB Sashimi	36
Truffle Ponzu, Caviar, Shisho, Cilantro	
Salads	
Spinach "Oshitashi"	28
Roasted Sesame Dressing, Rayu	
The Cellar's Caesar*	24
Baby Romaine, Parmesan Crisps, Tofu Dressing	
Specialty Rolls	
Pop Rockin*	23
Asparagus, Cucumber, Spicy Crab, Pop Rocks	
Perfect Storm*	24
Mushrooms, Garlic Butter, Nanban-zu Soy	
Hot Mess*	32
Sashimi Poke, Chuka Wakame, Spicy Ponzu Aioli	
Sashimi Roll*	23
Assorted Sashimi, Ginger Scallion Sauce	
Chefs Signature Roll*	32
Chefs Selection of Fish, Cucumber, Avocado, Cream Cheese	
Tempura Fried, Spicy Mayo, Eel Sauce, Wasabi Mayo	
Off The Grill*	
NY Strip 14oz*	68
Mains	
Jidori Chicken*	38
Garlic Maple Soy	
Toban Filet Mignon 5oz*	56
Mushrooms, Garlic Butter, Nanban-zu Soy	
Chilean Sea Bass*	56
Potato Puree, Parmesan, Roasted Asparagus, Chimichuri, Kochujang Yuzu Beurre Blanc	
Sides	
Kimchi Brussels	16
Togarashi Fries	14
Yuzu Soy Mushrooms	22
Vegetable Fried Rice Wagyu*	22 42
Desserts	
Twisted Cheescake	18
AB Chocolate In A Cup	18
AB Cigar	18
Yuzu Curd	18

After Hours

🌙 ☀️ (10 PM - 7 AM)

Roasted Chicken Salad	18
Cranberries, Dijon on Toasted Croissant, Kettle Chips	
Egg Salad, Paprika	18
Watercress on Toasted Croissant, kettle Chips	
Caesar	18
Romaine, Parmesan Crisps, Tofu Dressing	