

REGENT™

IN ROOM DINING



BREAKFAST

Served Daily 6:00 A.M. – 11:30 A.M.

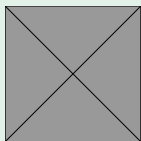
ALL DAY MENU

Served Daily 11:30 A.M. – 11:00 P.M.

LATE NIGHT MENU

Served Daily 11:00 P.M. – 6:00 A.M.

To place an order, please call In Room Dining,
or scan the QR code below



SANTA MONICA BEACH

BREAKFAST

STARTERS

TRADITIONAL CAVIAR SERVICE

buckwheat blinis, crème fraîche, chive, red onion, organic cage-free egg

Tsar Imperial 165

Imperial Ossetra 225

SANTA MONICA FARMERS MARKET BOWL 21

in-season fruit from the most famous farmers market in Southern California

CHIA SEED PUDDING 18

toasted coconut, mango compote

GREEK YOGURT PARFAIT 23

regent granola, agave, strawberry, bee pollen, mint

OVERNIGHT OATS 22

rolled oats, farro, blueberry, oat milk, coconut yogurt, maple syrup, banana

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

BREAKFAST MENU

MAINS

TWO EGGS - YOUR WAY	28
organic cage-free eggs, crispy breakfast potato choice of toast	
HASS AVOCADO TOAST	24
sourdough bread, radish, everything spice add 2 poached eggs +10	
FRIED EGG SANDWICH	25
organic cage-free egg, gruyère cheese, pickled red onion smoked paprika aioli, english muffin	
BREAKFAST BURRITO	25
scrambled eggs, avocado, cheddar cheese, crispy breakfast potato, molcajete salsa add bacon +5	
THREE EGG OMELETTE	32
organic cage-free eggs, chèvre cheese, chive	
TOMATO SHAKSHOUKA	32
two organic cage-free poached eggs, tomato and pepper sauce, chickpea, goat cheese, pita	
EGGS BENEDICT	34
english muffin, two organic cage-free poached eggs, uncured ham, sauce hollandaise	
EGGS FLORENTINE	34
english muffin, two organic cage-free poached eggs, bloomsdale spinach, sauce hollandaise	
BUTTERMILK PANCAKES	27
regent butter, 100% maple syrup	
TOFU SCRAMBLE	28
avocado, tomato, crispy breakfast potatoes, sautéed kale	
STEAK AND EGGS	47
two organic sunny side up eggs, flat iron steak, crispy breakfast potatoes, sauce hollandaise	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.

BREAKFAST MENU

SIDES

CRISPY BACON STRIPS	12
CHICKEN SAUSAGE PATTY	12
PORK SAUSAGE	12
IMPOSSIBLE VEGAN SAUSAGE	10
HALF HASS AVOCADO	10
MIXED GREENS, LEMON VINAIGRETTE	10
BREAKFAST POTATOES	12
SMOKED SALMON	18

PASTRIES

STRAWBERRY SHORTCAKE CROISSANT	12
BUTTER CROISSANT	10
FLOURLESS BLUEBERRY MUFFIN (GF)	12
CLEMENTINE OLIVE OIL CAKE	14
SWEET POTATO CORN BREAD	12
PAIN AU CHOCOLAT	13

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

BREAKFAST MENU

KIDS BREAKFAST

MINI PANCAKE STACK	20
powdered sugar, fresh fruit	
SCRAMBLED EGGS	20
choice of bacon or breakfast sausage	
choice of fruit or toast	
YOGURT WITH LOCAL HONEY AND BERRIES	18
hand picked berry mix from the Santa Monica farmers market	
PLAIN BAGEL AND CREAM CHEESE	12
STRAWBERRY BANANA SMOOTHIE	10
organic Strauss milk	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BREAKFAST MENU

HYDRATE & CAFFEINATE

Small Pot of Coffee	12
French Press Coffee - freshly brewed to order	20
Individual Pot of Tea	12
Iced Black Tea Iced Herbal Tea	6
Cold Brew	7
Cappuccino	7
Latte	7
Espresso	6
Specialty Lattes vanilla, hazelnut, caramel	9
Juices orange, grapefruit, pineapple, cranberry, apple	12
Aqua Panna Still Water	12
San Pellegrino Sparkling Water	12
Coke Diet Coke Sprite Fever-Tree Ginger Beer	10

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

BREAKFAST MENU

HOUSE-MADE WELLNESS JUICES 18

LEMON-GINGER

oranges, lemon, ginger, turmeric, pepper, coconut water

PINEAPPLE-MINT

pineapple, mint, lemon, ginger, coconut water

GREEN

green apple, celery, cucumber, spinach, parsley

BERRY-BEET

beets, strawberries, lemon, orange

BUBBLES & SPIRITS

PROSECCO MIMOSA

22 Glass | 40 Split | 90 Bottle

(choice of orange, grapefruit, cranberry, peach)

BLOODY MARY

24

with choice of vodka, tequila or mezcal

GUERLAIN WELLNESS MENU

SEA BREAM CRUDO AND CAVIAR	39
Petrossian kaluga hybrid caviar, lemon yogurt, phyllo crisp	
SANTA MONICA FARMERS MARKET BOWL	21
in-season fruit from the most famous farmers market in Southern California	
AVOCADO AND BEET SALAD	23
stone fruit, radish, cucumber, sumac vinaigrette	
MEDITERRANEAN WALDORF SALAD	21
butter lettuce, granny smith apple, walnut, lemon-poppyseed dressing	
MAINE LOBSTER GUACAMOLE	38
blue corn tortilla chip, lime	
BIG EYE TUNA POKE	32
edamame, scallion, nori cracker	

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

ALL DAY MENU

APPETIZERS

TRADITIONAL CAVIAR SERVICE

buckwheat blinis, crème fraîche, chive, red onion, organic cage-free egg

Tsar Imperial	165
Imperial Ossetra	225

MAINE LOBSTER GUACAMOLE 38
blue corn tortilla chip, lime

CAVIAR PANCAKE 37
Petrossian kaluga hybrid caviar, lemon butter sauce

BIG EYE TUNA POKE 32
edamame, scallion, nori cracker

BABY GEM CAESAR 23
marinated anchovies, Parmigiano-Reggiano, brioche croutons

MEDITERRANEAN WALDORF SALAD 21
butter lettuce, granny smith apple, walnut, lemon-poppysseed dressing

GREEK SALAD 24
tomato, cucumber, kalamata olive, red onion, feta, red wine vinaigrette

ADD ON PROTEIN TO ANY SALAD

Mary's Chicken 6oz 24 | Avocado 9
ORA King Salmon 4oz 31 | Flat Iron Steak 5oz 29

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ALL DAY MENU

ENTRÉES

RIGATONI POMODORO	39
blistered cherry tomato sauce, chili flake, parmigiano-reggiano, fresh basil	
MAINE LOBSTER SPAGHETTI	64
anchovy, parsley, caper, lemon, tomato sauce	
BAKED MACARONI	39
wagyu beef ragu, béchamel sauce, parmigiano-reggiano	
REGENT BURGER	39
wagyu beef, jarlsberg cheese, caramelized onion, heirloom tomato, butter lettuce	
SPICE BREADED CHICKEN MILANESE	42
tomato tahina, cucumber, pickled red onion, fresh herbs	
PAN SEARED ORA KING SALMON	49
sautéed bloomsdale spinach, lemon caper vinaigrette	
ROADSTED ROSA BIANCA EGGPLANT	39
quinoa, preserved lemon, tomato jam	
BRAISED WAGYU SHORT RIB	64
chickpea, orzo, tomato sauce, sauce bordelaise	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ALL DAY MENU

FROM THE REGENT GRILL

Select a main protein with one sauce and one side.

Available 11:30 A.M. to 11 P.M. daily.

PROTEIN

MEDITERRANEAN SEA BASS	62
LINE CAUGHT SWORDFISH	61
THAI SNAPPER	59
U2 TIGER PRAWNS	79
KONA KAMPACHI	59
MARY'S CHICKEN BREAST	49
CENTER CUT FILET MIGNON	79
COLORADO LAMB CHOPS	64
PRIME NY STRIP STEAK	82

SIDES

Choose 1

(19 for any additional sides)

GRILLED OYSTER MUSHROOMS
ROASTED DELTA ASPARAGUS
ROASTED CAULIFLOWER
THICK-CUT STEAK FRIES
SAUTÉED BLOOMSDALE SPINACH

SAUCE

Choose 1

(6 for any additional sauces)

RED WINE BEEF JUS
LEMON BUTTER SAUCE
MOJO VERDE
LEMON CAPER SAUCE
TOMATO-CUMIN VINAIGRETTE

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

ALL DAY MENU

KIDS MENU

MARKET CRUDITÉ house-buttermilk ranch	16
FRIED MOZZARELLA marinara sauce	16
GRILLED CHEESE white bread, fries or fruit	16
BUTTERED RIGATONI NOODLES parmesan cheese	16
4oz. ORA KING SALMON steamed vegetables	22
HOUSE MADE CRISPY CHICKEN TENDERS fries, ranch, ketchup	22
CHEESE BURGER american cheese, ketchup, hand-cut fries	22

DESSERT

THE LEMON Brightland olive oil cake, citrus mousse, vanilla crumble	16
PASSION FRUIT CHEESECAKE basbousa semolina crust	16
WARM STICKY TOFFEE PUDDING moist date cake, whiskey cream, toasted hazelnuts	21
TRIPLE CHOCOLATE LAYER CAKE Valrhona chocolate cremeux, dark chocolate glaze	15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ALL DAY MENU

HYDRATE & CAFFEINATE

Pot of Coffee	12
French Press Coffee - freshly brewed to order	20
Individual Pot of Tea	12
Iced Black Tea Iced Herbal Tea	6
Cold Brew	7
Cappuccino	7
Latte	7
Espresso	6
Specialty Lattes vanilla, hazelnut, caramel	9
Juices orange, grapefruit, pineapple, cranberry, apple	12
Aqua Panna Still Water	12
San Pellegrino Sparkling Water	12
Coke Diet Coke Sprite Fever-Tree Ginger Beer	10

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

ALL DAY MENU

BEER

12

Stella Artois, Modelo, Lagunitas Non-Alcoholic
Lagunitas IPA, Fat Tire, Bud Light

CLASSIC COCKTAILS

25

Sunset Paloma, Classic Margarita, Espresso Martini
Cosmopolitan

ZERO-PROOF MOCKTAILS

18

NOGRONI

Ritual zero-proof gin, Lyre's aperitivo rosso

ZERO PROOF SPRITZ

Lyre's italian orange, zero-proof sparkling wine, club soda

WINES BY THE GLASS

Chandon | Brut Classic | Méthode Traditionnelle 24

Sauvignon Blanc | Grgich Hills | Napa Valley 22

Chardonnay | The Calling | Sonoma Coast 24

Rosé of Grenache | Daou | Paso Robles 22

Pinot Noir | Alma de Cattleya | Sonoma County 24

Cabernet Sauvignon | Marietta | North Coast | California 26

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ALL DAY MENU

THE ROOM CRAFTED BAR EXPERIENCE

In Room Bar Cart Includes:

Personal Mixologist, Crafted Spirits with House Mixers, Selection of Wines

Stella Artois, Modelo, Lagunitas Non-Alcoholic

Lagunitas IPA, Fat Tire, Bud Light

San Pellegrino and Aqua Panna Waters

Fever-Tree Mixers, Coca-Cola Products

In Room Bar Experience Requires advance booking



IN ROOM PRIVATE DINING

Our Executive Chef can create a one-of-a-kind menu

In Room Private Dining Requires advance booking

Please contact our In-Room Dining Manager to inquire
about pricing & availability, call Emerald Connect by dialing 0.

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

LATE NIGHT MENU

WHIPPED CHICKPEA HUMMUS za'atar, warm pita bread	19
BABY GEM CAESAR anchovy, parmesan, pita croutons	24
RIGATONI POMODORO blistered tomato sauce, basil, parmesan	34
BUTTER AND CHEESE RIGATONI European butter, parmesan cheese	31
CRISPY CHICKEN TENDERS magic spice, hand-cut steak fries, buttermilk ranch	32
WAGYU CHEESEBURGER regent secret sauce, jarlsberg cheese, pickles, tomato caramelized onion	39
HAND-CUT STEAK FRENCH FRIES spicy ketchup, tzatziki	19

WINE BY THE BOTTLE

SPARKLING

Chandon Brut Classic Méthode Traditionnelle California	98
Piper-Heidsieck Brut Cuvée Champagne France - 375ml	85
Ca' del Bosco Cuvée Prestige Franciacorta Italy	120
Taittinger La Francaise Champagne Reims France	150
Michel Gonet Blanc de Blancs Champagne Vindý - Montgueux France	195
Dom Perignon Champagne Epernay France	895
Veuve Clicquot Rosé Champagne Reims France	220
Billecart-Salmon Le Rosé Champagne Mareuil-sur-Ay France - 375ml	195

WHITE

Riesling Hillick & Hobbs Seneca Lake Finger Lakes New York	80
Pinot Grigio Schiopetto Fireman's Line Friuli Italy	85
Albarino Granbazan Verde Rías Baixas Spain	80
Sauvignon Blanc Comte Lafond Sancerre Loire Valley France - 375ml	95
Sauvignon Blanc Grgich Hills Fumé Blanc Napa Valley California	98
Sauvignon Blanc Sentium by Chiara Mondavi Mendocino California	145
Chardonnay Chalk Hill Russian River Valley California	95
Chardonnay Ramey Russian River Valley California - 375ml	110
Chardonnay Chablisienne Vaulorent 1er Cru Chablis Burgundy France	240
Chardonnay Genot Boulanger En Lulunne Beaune Burgundy France	179
Chardonnay Kistler Sonoma Mountain California	225

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

WINE BY THE BOTTLE

ROSÉ

Grenache Daou Paso Robles, California	90
Tibouren Clos Cibonne Tradition Provence France	140

RED

Pinot Noir Alma de Cattleya Sonoma County California	95
Pinot Noir Belle Glos Clark & Telephone Santa Maria Valley California	195
Pinot Noir Flowers Sea View Ridge Fort Ross-Seaview Sonoma California	350
Pinot Noir Domaine Carneros Sonoma-Napa California	125
Pinot Noir Joseph Roty Gevrey-Chambertin Burgundy France - 375ml	140
Sangiovese Volpaia Chianti Classico Tuscany Italy	85
Merlot Blend Chateau Clarisse Puisseguin-Saint-Emilion Bordeaux France	115
Cabernet Sauvignon Shafer One Point Five Napa California - 375ml	190
Cabernet Sauvignon Faust The Pact Napa California	315
Cabernet Sauvignon Marietta Arme North Coast California	100
Cabernet Sauvignon Blend Sassicaia Tuscany Italy	950
Zinfandel Blend The Prisoner California	150

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.