

# Polo Lounge

## BREAKFAST

### **HOLLYWOOD FARMER'S MARKET SEASONAL FRUIT 24**

Vanilla Infused Greek Yogurt, Chocolate-Avocado Pound Cake

### *Polo Lounge* **HOUSEMADE GRANOLA 16**

Macadamia Nuts, Pine Nuts, Bananas, Choice of Greek Yogurt or Milk

### **STEEL-CUT IRISH OATMEAL 16**

Apple, Cinnamon-Raisin Compote, Raw Brown Sugar  
Add Mixed Berries 12

### **CLASSIC CEREAL WITH BANANAS 16**

Choice of Milk

### *Polo Lounge* **BAKERY BASKET 18**

Plain Croissant, Chocolate Croissant, Fruit Danish, Assorted Muffins

### **LOX AND BAGEL 25**

Wild Smoked Salmon, Herbed Cream Cheese, Capers, Shaved Red Onion, Persian Cucumbers

## FROM THE GRIDDLE

### **TRADITIONAL BUTTERMILK PANCAKES 22**

Tahitian Vanilla Butter

### **BELGIAN WAFFLE 25**

Strawberries, Basil, Chantilly Cream

### *Polo Lounge* **BLUEBERRY-RICOTTA PANCAKES 25**

Local Honey Infused Greek Yogurt

### **BRIOCHE FRENCH TOAST 25**

Blackberries, Spiced Chocolate, Dulce De Leche

## ORGANIC EGG DISHES

### **TWO EGGS ANY STYLE 24**

Served with Hash Browns, Choice of Toast, Choice of Breakfast Meat

### **SMOKED SALMON SOFT SCRAMBLE 30**

Crispy Potato Rösti, Chive Crème Fraîche, Sturgeon Caviar

### **WILD MUSHROOM AND BOURSIN CHEESE OMELET 29**

Seasonal Wild Mushrooms, Chives, Green Salad

### **SOUTHERN CALIFORNIA OMELET 29**

Mexican Chorizo, Tomatoes, Avocado, Queso Fresco, Hash Browns

### **EGG WHITE FRITTATA 25**

Broccoli, Spinach, Sweet 100 Tomatoes, Goats' Cheese

### **HUEVOS RANCHEROS 27**

Sunny-Side Up Eggs, Black Beans, Corn Tortilla, Guacamole, Oaxaca Sauce

### **EGGS BENEDICT 27**

Served with Hollandaise Sauce, Hash Browns, Asparagus, Roasted Tomato

### **CLASSIC NUESKIES CANADIAN BACON**

### **WILD SMOKED SALMON**

### **VEGETARIAN Tomato & Spinach**

### **BUTTER POACHED MAINE LOBSTER Spinach 37**

### **CORNED BEEF AND PEEWEE POTATO HASH 26**

Poached Eggs, Caramelized Onions and Peppers, Whole Grain Mustard Hollandaise Sauce

## EXTRAS

### **SIDE OF BREAKFAST MEAT 8**

Wood Smoked Bacon, Chicken-Apple Sausage, Pork Sausage  
Turkey Bacon, Nueske's Canadian Bacon or Ham Steak

### **SIDE OF TOAST 5**

White, Wheat, Rye, Multi-Grain, Sourdough or English Muffin

### **SHORT STACK OF PANCAKES 17**

Choice of Buttermilk or Blueberry-Ricotta

Executive Chef: Kaleo Adams

Chef de Cuisine: Jeromy Sung

*Polo Lounge* denotes a classic Polo Lounge dish

18% service charge will be added to parties of six or more

Consuming meat, seafood, shellfish and eggs served raw or undercooked may increase risk of food-borne illness

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## STARTERS

*Polo Lounge* **TORTILLA SOUP 18**

Grilled Jidori Chicken, Queso Fresco, Green Onion, Avocado, Crispy Tortilla Strips

**HOUSE MADE HUMMUS PLATE 20**

Grilled Naan Bread, Balsamic Cherry Tomatoes, Cucumber, Greek Feta

*Polo Lounge* **STEAK TARTARE 35**

4oz. of Natural Beef Tenderloin, Classic Garnish, Herb Fries

*Polo Lounge* **AHI TUNA TARTARE 30**

Avocado, Sea Beans, Dukkah Spice, Pine Nuts

**½ DOZEN OYSTERS 27**

Ketel One Vodka Mignonette, Fresh Horseradish, Lemon, Cocktail Sauce

**1oz. RUSSIAN OSETRA CAVIAR 190**

Potato Blinis, Red Onion, Egg, Parsley, Lemon, Crème Fraîche

**McCARTHY and MONROE 45**

\*Inspired by beloved and frequent guest Marilyn Monroe this specialty duo pays homage to the legendary pop-culture icon.

*Polo Lounge* **McCARTHY**

Chicken, Egg, Beets, Tomato, Cheddar Cheese, Bacon, Avocado, Balsamic Vinaigrette  
&

**CUSTOM ORGANIC MONROE LEMONADE ICED TEA**  
with a Sparkling Wine Float

## SALADS

**CAESAR 26**

Baby Gem Hearts, Garlic Croutons, White Anchovy, Parmesan Reggiano

**WEST HOLLYWOOD 33**

Quinoa, Farro, Baby Kale, Spinach, Mizuna, Garbanzo Beans, Hearts of Palm, Cucumber  
Tomato, Golden Raisins, Sunflower Seeds, Feta Cheese, Preserved Lemon Vinaigrette

**MAINE LOBSTER 46**

Mixed Greens, Watermelon Radish, Avocado Purée, Tomato Vinaigrette

**POLO CAPRESE 25**

Heirloom Tomatoes, Grilled Stone Fruits, Basil Oil and Lemon Vinaigrette

## ADD FROM THE GRILL

Chicken Breast	12	6 oz. Hanger Steak	18
5 Marinated Shrimp	15	6 oz. New York Steak	26
6 oz. Atlantic Salmon	20	6 oz. Rare Ahi Tuna	22

## FAVORITES

**STEAK FRITES 43**

Grilled 6 oz. Hanger Steak, Skinny Fries with Parmesan Herbs, Small Side Salad

**POLO LOUNGE BURGER 30**

California Cheddar, Apple Wood Smoked Bacon, Grilled Onions, Sautéed Mushrooms, Choice of Fries or Salad

*Polo Lounge* **WAGYU BURGER 40**

Heirloom Tomato, Arugula, Smokey Blue Cheese, Balsamic Onion, Chipotle Aioli, Choice of Fries or Salad

**GRILLED CHICKEN PAILLARD 35**

Roasted Potato, French Beans, Market Salad with Herbs, Lemon with Olive Oil

**GRILLED SCOTTISH SALMON 45**

Grilled Summer Vegetables and Salsa Verde

**HOTEL EDEN'S RIGATONI ALLA NORMA 33**

Roasted Eggplant, San Marzano  
Tomato, Basil, Ricotta Salata Cheese

**Executive Chef: Kaleo Adams**

**Chef de Cuisine: Jeremy Sung**

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## SUNDAY BRUNCH

**\$79 per person**

(Tax and Gratuity Not Included)

**Please Select a Beverage Included with your Brunch Menu:**

### COCKTAILS

#### MOSCOW MULE

Absolut Vodka, Mint, House Ginger Beer, Copper Mug

#### BLUEBERRY LAVENDER FIZZ

Stoli Blueberry Vodka, Mint, Blueberries  
Lavender, Lime Soda

#### BELLINI

Sparkling Wine with House-Made Peach Purée

#### KIR ROYALE

Sparkling Wine with Cassis and a Lemon Twist

#### MIMOSA

Sparkling Wine with Freshly Squeezed Orange Juice

#### BLOODY MARY

Vodka with our Special House-Made Mix

#### RAMOS FIZZ

Gin, Egg White, Cream, Lime Juice, Lemon Juice  
Orange Flower Water, Club Soda

### WINES

**Sparkling Wine** – Bouvet Ladubay, “Cuvée Beverly Hills” NV

**Sauvignon Blanc** – Cakebread Cellars, Napa Valley, 2014

**Chardonnay** – The Beverly Hills Hotel, Santa Barbara, 2012

**Pinot Noir** – The Beverly Hills Hotel, Santa Barbara, 2012

### APPETIZERS

#### TORTILLA SOUP *Polo Lounge*

Grilled Chicken, Avocado, Queso Fresco, Green Onion

#### FRUIT PLATE

Tahitian Vanilla Yogurt  
Granola, Market Fruit and Berries

#### BURRATA SALAD

Roasted Cauliflower, Heirloom Carrots  
Baby Beets, Agrodolce

#### CAESAR SALAD

Romaine Heart, Garlic Crouton, White Anchovy  
Shaved Parmesan

#### OPEN-FACED SMOKED SALMON

Cream Cheese, Caper, Shaved Red Onion  
Persian Cucumber, Tomato

#### SNOW CRAB LOUIE

Baby Iceberg, Grilled Asparagus, Marinated Cherry Tomatoes  
Hard Boiled Egg, Picholine Olive, Louie Dressing

### ENTRÉES

#### FEUILLETINE CRUSTED FRENCH TOAST

Nectarines, Peaches, Cherries, Brown Sugar, Molasses  
Maple Syrup

#### MAINE LOBSTER ROLL

Corn, Tomato, Fresh Herbs, Warm Brioche Roll  
French Fries

#### CORNED BEEF AND PEEWEE POTATO HASH

Poached Eggs, Caramelized Onions and Peppers  
Whole Grain Mustard Hollandaise Sauce

#### EGG WHITE FRITTATA

Asparagus, Cherry Tomatoes, Zucchini, Herbs, Goat Cheese

#### SMOKED SALMON SOFT SCRAMBLE

Wild Smoked Salmon, Potato Rösti, Crème Fraîche  
Caviar, Asparagus

#### McCARTHY SALAD *Polo Lounge*

Grilled Chicken, Romaine Lettuce, Tomato, Bacon, Egg,  
Avocado, Red Beet, Aged Cheddar, Balsamic Vinaigrette

#### DIVER SCALLOPS

Summer Grilled Vegetables, Citrus, White Balsamic Saffron  
Vinaigrette

#### TUNA BLT

Seared Rare Tuna, Applewood Smoked Bacon  
Wasabi Aioli, Jicama, Mizuna Salad

#### GRILLED CHICKEN PAILLARD

Smashed Fingerling Potatoes, Haricot Verts, Petit Salad

#### THE “BRUNCH” BURGER

Ground Sirloin, White Cheddar Cheese, Thick-Cut Bacon  
Avocado, Fried Egg, Chipotle Aioli, French Fries

#### STEAK FRITES

6oz. Hanger Steak, Truffle Butter, Garden Salad  
Red Wine Vinaigrette, Parmesan Fries

### DESSERT

#### MOLTEN CHOCOLATE CAKE

Whiskey-Toffee Sauce, Vanilla Ice Cream

#### CHOCOLATE COVERED BANANA BAKED ALASKA

Chocolate Ice Cream, Banana Ice Cream, Vanilla Chiffon,  
Chocolate Sauce

#### MARKET BERRY PANNA COTTA

Greek Yogurt Panna Cotta, Berry Gelee, Fresh Berries

#### CREAMSICLE

Mandarin Creme Fraiche Sherbert, Crunchy Meringue,  
Tangerine Shortbread

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## THE BEVERLY HILLS AFTERNOON TEA

### CANAPÉS AND SANDWICHES

Lobster Salad Roll, Green Apple,  
Citrus Aioli

Smoked Salmon, Dill Cream, Cucumber

Egg Salad, American Caviar, Quail Egg

Fig, Brie, Candied Pecans

Persian Cucumber, Boursin Cheese

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### SCONES

*Served with Devonshire cream, lemon curd  
and raspberry jam*

Tahitian Vanilla

Candied Orange

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### A SELECTION OF CAKES AND PASTRIES

Strawberry Mousse Cake

Oriado Chocolate Tart

Caramelized Pineapple Financier

Matcha Fortune Cookie

Banana Cream Éclair

### Sparkling Wine

Bouvet Ladubay, Cuvée Beverly Hills,  
NV, Brut, Loire Valley 14

Prosecco, Maschio, NV, Brut, Italy 15

Schramsberg, Blanc De Blancs, Napa Valley,  
2009 17

Scharffenberger, Brut Rosé  
NV, Mendocino County 18

### Champagne

Taittinger, NV, Brut 25

Louis Roederer, NV, Brut 32

Perrier-Jouët, Belle Époque, 2006, Brut 68

Cristal, Louis Roederer, 2006, Brut 96

Billecart-Salmon, NV, Brut Rosé 46

### BLACK TEAS

#### ORGANIC BREAKFAST - ROBUST, FULL BODY, SMOOTH

*Traditional blend of organic black tea provides a smooth, malty brew robust with  
flavor and a clean finish.*

#### TALI'S MASALA CHAI - SPICY, AROMATIC, FULL BODY

*Our fusion of organic black Assam tea anchored in cardamom, cinnamon, ginger,  
cloves and other spices, is finely balanced to create the perfect aromatic blend.*

#### EARL GREY - FULL BODY, CITRUSY, SILKY

*Our blends of organic black teas are handpicked from select gardens in Sri  
Lanka. The full bodied leaves are then blended with precious oil with bergamot to  
create a super citrus bouquet and great finish.*

### GREEN TEAS

#### JASMINE RESERVE - FLORAL, CRISP

*This select organic tea has been repeatedly baked and scented with fresh and  
fragrant night-blooming jasmine blossoms.*

#### SENCHA GREEN - FRESH, GRASSY

*This traditional green tea is deep steamed and carefully dried.*

### TISANE / FUSION TEAS

#### EGYPTIAN CHAMOMILE - SWEET, CALMING

*The sweet taste of whole organic Egyptian chamomile is traditionally known to  
ease the mind and soothe the soul.*

**Caffeine Free**

#### FRENCH LEMON GINGER - SPICY, GRASSY

*This refreshing organic medley gives a refreshing life to your cup and is a lovely  
complement to any meal.*

**Caffeine Free**

#### ITALIAN BLOOD ORANGE - CLEAN, CITRUS, LIGHT

*This invigorating citrus blend steeps a beautiful light pink hue and leaves behind a  
clean and refreshing finish of fresh orange blossoms.*

**Caffeine Free**

#### VELVET TEA - SMOOTH, SWEET

*Sweet, enticing chocolate swimming in a velvety base of organic rooibos and mint  
leaves. This dessert tea has a smooth finish, complemented with a touch of vanilla.*

**Caffeine Free**

Proudly serving Art of Tea

**THE BEVERLY HILLS AFTERNOON TEA 65**

**ROYAL AFTERNOON TEA 75**

*Includes a glass of Bouvet Ladubay, Cuvée Beverly Hills*

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## SOUP AND SALAD

*Polo Lounge* **TORTILLA SOUP 18**

Grilled Jidori Chicken, Queso Fresco, Green Onion, Avocado, Crispy Tortilla Strips

**ASIAN CHICKEN SOUP 19**

Ginger Oil, Shiitake Mushrooms, Shishito Peppers, Farro Piccolo

*Polo Lounge* **McCARTHY SALAD 36**

Romaine, Grilled Chicken, Organic Eggs, Beets, Tomatoes, Cheddar, Smoked Bacon, Avocado, Balsamic Vinaigrette

*Polo Lounge* **CAESAR SALAD 26**

Baby Gem Hearts, Garlic Croutons, White Anchovy, Parmesan Reggiano

**WINTER SQUASH BURRATA 25**

Local Roasted Pumpkin, Pickled Grapes, Apples, Pomegranate, Sweet and Sour Vinaigrette

## STARTER

*Polo Lounge* **STEAK TARTARE 35**

4oz. of Natural Beef Tenderloin, Classic Garnish, Herb Fries

*Polo Lounge* **AHI TUNA TARTARE 31**

Yuzu Avocado Purée, Shaved Radish, Cucumber, Rice Chips, Chili-Garlic Sauce

**1oz. RUSSIAN OSETRA CAVIAR 190**

Potato Blinis, Egg, Red Onion, Parsley, Lemon, Crème Fraîche

**POLO CRAB CAKE 35**

Roasted Carrots, Swiss Chard, White Balsamic Saffron Vinaigrette

**MARKET VEGETABLE CRUDITE 28**

Medley of Market Vegetables, Avocado-Jalapeño Dip

**½ DOZEN OYSTERS 27**

Ketel One Vodka Mignonette, Fresh Horseradish, Lemon, Cocktail Sauce

## MAIN

*Polo Lounge* **RIGATONI ALLA BOLOGNESE 40**

Bolognese Sauce, Pancetta, Parmesan

**SPICY SEAFOOD GARGANELLI 55**

Patagonian Shrimp, Clams, Mussels, Calamari, Basil Butter, Tomatoes, Chili Flakes

**ORA KING SALMON 59**

Smoked Beets, Turnips, Spinach Purée, Horseradish, Citrus-Beet Jus

**WILD SCALLOPS 59**

Cauliflower Purée, Pickled Grapes and Cauliflower, Brown Butter Balsamic Emulsion

**GRILLED TURBOT 62**

Sugar Snap Peas, Carrots, Cabbage, Potato Foam, Black Truffle Mushroom Butter

**ORGANIC GRILLED CHICKEN 55**

Jidori Chicken, Butter Beans, Broccolini, Tomato Confit, Pimento Chicken Jus

*Polo Lounge* **WAGYU BURGER 40**

House Ground Wagyu Chuck, Smoked Blue Cheese, Balsamic Onions, Arugula, Tomato, Chipotle Aioli

**FILET MIGNON 63**

Yukon Gold Potato Purée, Spinach, Black Truffle Jus

**16oz. BONE IN NEW YORK STRIP 75**

Shishito Peppers, Baby Corn, Delicata Squash, Roasted Heirloom Tomatoes, Chimichurri

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## DINNER

### DESSERT SELECTION

#### NUTELLA CHOCOLATE BREAD

##### PUDDING

Whiskey Toffee Sauce, Hazelnut Crunch  
Praline Ice Cream

#### CARROT CAKE

Cream Cheese Mousse, Slow Cooked Carrot,  
Pineapple Sorbet

#### “PEACHES & CREAM”

Roasted Bourbon Peaches, Almond Crunch  
Yellow Peach Creme Fraiche Ice Cream

#### BLACK FOREST GATEAU

Chocolate Ganache, Kirsch Bavarian, Morello  
Cherry

#### PARADISE PAVLOVA

Coconut Financier, Mango Passion, Lime Sherbert

#### SELECTION OF HOMEMADE

##### ICE CREAMS (CHOICE OF)

Vanilla, Chocolate, Strawberry, Espresso

#### SELECTION OF HOMEMADE SORBETS

##### (CHOICE OF)

Mango, Lemon, Raspberry, Coconut

### ALL DESSERTS 14

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#### CHOCOLATE SOUFFLE OR CHEF'S SOUFFLE OF THE DAY 20

Vanilla Sauce

\* Please Allow 20 Minutes for Baking;  
Soufflés Available from 6pm-12am

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#### ARTISANAL CHEESE PLATE 39

Seasonal Accompaniments, Local Honey,  
Walnut Bread

### SWEET WINES

5402	Château d'Yquem – Sauternes, 2001, FR	\$135
5408	Alpha Omega, Late Harvest, 2011, CA	\$35
5400	5 Puttonyos Tokaji Aszú 2008, HUN	\$30
5406	Moscato D'Asti, Pio Cesare 2011, ITA	\$15
5409	Kracher, Cuvée Beernauslese 2010, AUS	\$20
5405	Inniskillin, VQA, Ice Wine, 2012, CAN	\$28

### PORT STYLE WINES

	Boston Bual Special Reserve, Madeira, POR	\$15
	Dow's, 1994, POR	\$30
	Dow's 1985, POR	\$35
	Dow's 30 yr. Tawny, POR	\$35
	Fonseca – Bin No. 27, NV	\$15
	Fonseca – Quinta Do Panascal,	\$30
5202	Per Bacco, Zinfandel, 2003, CA	\$15
5201	Lord Nelson 'Victory', NV CA	\$15
	Taylor Fladgate 20yr.	\$20

### SHERRY

	Pedro Ximenez	\$10
	Drysack	\$10
	Harvey's Bristol Cream	\$10

### GRAPPA

	Nonino Di Lo Chardonnay, ITA	\$20
	Jacopo Poli Torcalato, ITA	\$50