

7

ROOM SERVICE MENU

BEVERAGE MENU

SELECTION OF JUICES

Freshly squeezed orange, grapefruit juice

GLASS	7
PITCHER	24

Chilled apple, cranberry, pineapple, tomato, pomegranate

GLASS	6
PITCHER	21

Made to order watermelon juice (seasonal)

GLASS	7
PITCHER	24

Veggie cocktail

Kale, beet, carrot, celery, cucumber, tomato	8
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FILTERED COFFEE (REGULAR OR DECAFFEINATED)

SMALL POT (3 cups)	9
LARGE POT (6 cups)	11
FRENCH COFFEE PRESS	12

CAPPUCCINO, CAFÉ LATTE, MOCHA	6
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ESPRESSO	5
DOUBLE ESPRESSO	6

HARNEY & SONS TEA

English Breakfast, Earl Grey, Ceylon, Darjeeling, Green Tea, Lemon, Assam

SMALL POT	6
LARGE POT	8

20% gratuity and \$7 delivery charge will be added to your bill

BEVERAGE MENU

HARNEY & SONS HERBAL INFUSIONS

Chamomile, Peppermint, Raspberry, Cinnamon Spice	
SMALL POT	6
LARGE POT	8

HOT OR COLD CHOCOLATE

SMALL POT	7
LARGE POT	9

GLASS OF COLD OR HOT MILK	4
Soy milk	4

MINERAL STILL WATER

Evian SMALL	4
Evian LARGE	7

SPARKLING

Perrier SMALL	4
Perrier LARGE	7

SOFT DRINKS

Coca-Cola, Diet Coke, Ginger Ale, Sprite, Tonic, Club Soda	4
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ENERGY DRINKS

Red Bull	6
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BEVERAGE MENU

COCKTAIL		
Old Fashioned		12
Bourbon, simple syrup, orange, angostura bitter		
Mojito		12
Rum, simple syrup, mint, lime, soda		
Margarita		14
Tequila, fresh lime juice, agave		
Strawberry Basil Martini		16
Vodka, puréed strawberry, fresh basil		

CHAMPAGNE	glass	bottle
Thienot Brut	16	120
Veuve Clicquot Brut	20	175
Thienot Rose	19	175

WHITE WINE	glass	bottle
Riesling - ANEW, COLUMBIA VALLEY	10	40
Sauvignon Blanc - DOURTHE 'LA GRANDE CUVÉE', FRANCE	13	50
Chardonnay - TWO WINES, WASHINGTON STATE	10	40
Pinot Grigio - ESTANCIA, NAPA VALLEY, CALIFORNIA	10	38

RED WINE	glass	bottle
Cabernet Sauvignon - SANTA JULIA, ARGENTINA	10	40
Merlot - TRINITY OAKS, NAPA VALLEY, CALIFORNIA	10	40
Bordeaux - CHATEAU GREYSAC, MEDOC	16	62
Malbec - DONA PAULA, ARGENTINA	12	46
Pinot Noir - THE SEEKER, BURGUNDY, FRANCE	14	54

ROSÉ WINE	glass	bottle
Bordeaux - CHATEAU PEY LA TOUR, FRANCE	12	48

Additional selections available upon request from Esterel Restaurant wine list

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BEVERAGE MENU

BEER	
Corona, Stella Artois, Heineken, Blue Moon, Racer 5 IPA, Amstel Light	8
Budweiser, Budweiser Light	7
O'Douls - Non Alcoholic	7

SPIRIT	
<i>Bottle service available upon request</i>	
Ketel One Vodka	15
Grey Goose Vodka (l'orange, poire)	15
Bombay Sapphire Gin	15
Don Julio Tequila	15
Patron Silver Tequila	14
Jameson 12 yr. Whiskey	16
Gentleman Jack Bourbon	16
Jack Daniels Single Barrel Whisky	18
Johnnie Walker Black Scotch	16
Hennessy VSOP	16
Hennessy XO	49
Bacardi Rum	15
Ron Zacapa	16

Additional selection available upon request from Riviera 31 bar/lounge list

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BREAKFAST MENU

Served from 5:00am to 11:00am


The following breakfasts are served with your choice of freshly squeezed orange, grapefruit, pineapple, apple, tomato, cranberry or pomegranate juice, toast or mini croissant, orange marmalade, blueberry and strawberry jam, honey, butter and a choice of tea, coffee or hot chocolate.

Continental breakfast (available all day) 21
A selection of freshly baked mini viennoiserie including
1 croissant, 1 mini baguette, 1 pain au chocolat and 1 daily danish.

 **American breakfast 25**
Two organic eggs, cooked to your liking, served with
grilled tomato, hash browns and a choice of applewood
bacon, Canadian bacon, turkey bacon, ham, pork sausage,
turkey patty or chicken sausage.

 **Farm fresh three-egg omelet 22**
Choice of 3:
Onion, avocado, chive, bell pepper, spinach, mushrooms,
aged cheddar, Swiss cheese, bacon or ham.

Additional items 1 EA

 **Scrambled eggs with smoked salmon 23**

Diner breakfast 22
Scrambled eggs, bacon, buttermilk pancakes

ROOM SERVICE MENU

20% gratuity and \$7 delivery charge will be added to your bill



BREAKFAST MENU

Served from 5:00am to 11:00am

The following breakfasts are served with fresh juice and your choice of tea, coffee or hot chocolate

Eggs Benedict **20**

English muffin, Canadian bacon and hollandaise sauce

Egg sandwich **15**

Sourdough bread, Canadian bacon



Egg white frittata

Egg whites, bell peppers, asparagus, zucchini, tomato, fresh herbs

With chicken



105 cal **17**



171 cal **21**



3 eggs any style

17

Breakfast wrap

19

Scrambled eggs, avocado, chorizo, bell peppers, jalapeño jack cheese, salsa

Buttermilk pancakes

16

Organic berries, Canadian maple syrup

Croissant French toast

Maple syrup, whipped cream filled

17

With caramelized banana

20

Malted waffles

17

Served with organic berries and whipped cream



Steak and eggs

17

4 oz. beef tenderloin, 2 eggs any style, hash browns, grilled tomato



Side orders

6

Bacon, Canadian bacon, sausage, ham, chicken sausage,
turkey bacon, turkey patty or hash browns

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DE-LIGHT IS A SOFTEL PROGRAM THAT INDICATES THE FOODS THAT ARE LOW IN CALORIES AND FAT AND ARE PREPARED WITH AN ABSOLUTE MINIMUM OF OILS AND /OR BUTTER



BREAKFAST MENU

Served from 5:00am to 11:00am

FRUIT



Seasonal fruit plate



191 cal **12**

Half grapefruit



82 cal **8**

Seasonal mixed berries



140 cal **14**

Seasonal berry smoothie



189 cal **9**

CEREAL

Served with whole, 2%, skim, soy or almond milk

Raisin Bran, Corn Flakes, Cheerios, Special K

8

With berries or banana

10

McCann's steel cut oatmeal

With raisins, brown sugar and hot milk

10

With berries or banana



190 cal **12**

DAIRY



Organic yogurt

6

Plain, Greek, strawberry, peach

Homemade granola parfait

9

VIENNOISERIE

Assorted mini viennoiserie

3.5 EA

Croissant, pain au chocolat, pain aux raisins, daily muffin, mini ficelle

Bagel and cream cheese

7

Plain or sesame

Bagel and smoked salmon, cream cheese

13



Breakfast cheese

17

Chef selection of cheese, with garden herbs and olive oil

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LUNCH AND DINNER MENU

Served from 11:00am to 11:00pm

SOUP

French onion, Comté cheese gratinée

12

Free range chicken noodle soup



150 cal

11



Vegan plum tomato basil soup



191 cal

10

SALAD

Caesar (*choice of organic Tuscan kale or romaine heart*)

14

With grilled chicken breast

17

With 3 sautéed garlic shrimp

19

With grilled steelhead salmon

22



Caprese

15

Heirloom tomato, burrata cheese, California olive oil, Aceto Balsamico



The California

20

Sumac-crust & seared Ahi tuna, shaved fennel & cucumber,

Swiss chard, forbidden rice, lemon vinaigrette



Santa Monica



220 cal

17

Yellow frisée, wild arugula, California herb fresh goat cheese, caramelized walnut, dried cranberry



Local organic Maggie's mixed greens



176 cal

14

Mesclun mix, heirloom cherry tomato, squash, pickled onion, red wine vinaigrette

GOURMET TARTINE

Open face sandwich served with French fries or mixed green

Smoked salmon

17

Crème fraîche, petite greens, pickled red onion, heirloom tomato

Avocado toast

15

Local farm egg, shallot, capers, Espelette, gribiche aioli

Heirloom tomato

17

Sliced heirloom tomato, burrata, basil, aged balsamic

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LUNCH AND DINNER MENU

Served from 11:00am to 11:00pm

WOOD FIRE OVEN FLATBREAD

Provençale	15
Vine-ripened tomato, caramelized onion, mozzarella, basil, parmesan	
Garlic Mushroom	16
Wild mushroom mix, parmesan, arugula, bacon	
4 cheeses	16
Parmesan, mozzarella, goat cheese, Pecorino	

SANDWICH

All sandwiches are served with French fries or mixed green salad

Croque Monsieur	17
Country white bread, Comté cheese, ham, grain mustard béchamel	
Steak sandwich	21
Grass-fed skirt steak, arugula, truffle aioli, parmesan	
Esterel turkey club	19
Baked turkey breast, avocado, tomato, aioli, arugula, jalapeño bacon, toasted sourdough	
Fish wrap	21
Olive oil poached ahi tuna, avocado, tomato, kale, pickled red onion, garlic aioli	
Gourmet black Angus burger	21
Caramelized onion, wild arugula, tomato concassée, Sonoma County Toma cheese, artisan brioche	



LUNCH AND DINNER MENU

Served from 11:00am to 11:00pm

ENTRÉE



7oz Grass-fed filet mignon

39

Truffle mashed potato, seasonal roasted vegetables, bordelaise

Roasted steelhead salmon

28

Cauliflower purée, farro, squash, cherry tomato



Tuna steak



266 cal

30

Forbidden rice, cucumber, fennel, sumac, Greek yogurt



Mary's roasted chicken

29

Semi boneless, free range Mary's chicken, Weiser potato, tomato confit, Swiss chard, chicken jus

PASTA

Penne pasta

21

Parmesan Alfredo sauce, grilled herb chicken

Bolognese spaghetti

23

Black Angus meat sauce, garden herb tomato sauce

Seafood pasta

33

Linguine pasta, sautéed shrimp, clams, calamari, cherry tomato, saffron lobster tomato sauce

RAMEN

Shoyu Miso Ramen

17

Tonkotsu ramen noodle, soft poached egg, nori, shredded chicken, white miso

Tonkotsu Ramen

19

Tonkotsu ramen noodle, nori, enoki mushrooms, scallion, pork shoulder, soft poached egg

SIDES

8

Roasted cauliflower, chili vinaigrette, breadcrumb



Steamed vegetables



Steamed white rice

French fries



Mashed potatoes

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LUNCH AND DINNER MENU

Served from 11:00am to 11:00pm

DESSERT



Scoop of homemade ice cream and sorbet

3 EA

Ask for the flavors of the day



Trio of crèmes brûlée

9

Madagascar vanilla, hazelnut praline, Valrhona chocolate

New York cheesecake

9

French cookie crumb, marinated berries

Double chocolate bar

9

Hazelnut croquant, dark chocolate, orange white chocolate mousse

Mignardises

9

Mini éclair, French macaron, homemade madeleine



Seasonal fruit plate



191 cal **12**

California and French cheese selection

18

Goat, cow, sheep and blue served with fig compote
and homemade breads

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CHILDREN'S MENU

Served all day

BREAKFAST



2 eggs, scrambled

6



Fruit cup



95 cal

5



Baby bear



138 cal

6

Hot oatmeal with milk, banana and honey

Silver dollar pancakes

6

Assorted cereal

5

Cap'n Crunch, Frosted Flakes, Cheerios

French toast

8

Nutella-filled mini croissants

LUNCH AND DINNER

Peanut butter and jelly sandwich

6



Tomato soup

6

Mac and cheese with penne pasta

8

3 breaded chicken fingers

10

French fries

Bolognese spaghetti

11

Black Angus meat sauce, thyme tomato sauce

Cheese pizza

10

2 mini kids burgers

12

California cheddar, French fries

Grilled cheese sandwich

9

French fries

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LATE NIGHT MENU

Served from 11:00pm to 5:00am

BREAKFAST

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Continental breakfast 23

A selection of freshly baked mini viennoiserie including 1 croissant, 1 mini baguette, 1 pain au chocolat and 1 daily danish.



Farm fresh three-egg omelet 24

Choice of 3:

Onion, avocado, chive, bell pepper, spinach, mushrooms, aged cheddar, Swiss cheese, bacon or ham

Additional items 1 EA

SOUP & SALAD

French onion soup, Comté gratinée 14

Caesar *(Organic Tuscan kale or romaine heart)* 16

With grilled chicken breast 19

With 3 sautéed garlic shrimp 21

With grilled steelhead salmon 24



Santa Monica salad

Yellow frisée, wild arugula, California herb fresh goat cheese, caramelized walnut, dried cranberry



120 cal 17



Caprese

Heirloom tomato, buratta cheese, California olive oil, Aceto Balsamico

17

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LATE NIGHT MENU

Served from 11:00pm to 5:00am

ENTRÉE

Esterel turkey club **21**

Baked turkey breast, avocado, tomato, aioli,
arugula, jalapeño bacon, toasted sourdough

Gourmet black Angus burger **23**

Caramelized onion, wild arugula, tomato concasse,
Sonoma county toma cheese, artisan ciabatta



7oz Grass-fed filet mignon **41**

Truffle mashed potato, seasonal roasted vegetables, bordelaise

Penne pasta **23**

Parmesan Alfredo sauce, grilled herb chicken

Bolognese spaghetti **25**

Black Angus meat sauce, garden herb tomato sauce

DESSERT



Scoop of homemade ice cream and sorbet **3 EA**

Ask for the flavors of the day

New York cheesecake **11**

Marinated berries



Seasonal fruit plate  191 cal **14**

California and French cheese selection **20**

Goat, cow, sheep and blue served with fig compote
and homemade breads

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MISCELLANEOUS

GLUTEN FREE

Sofitel LA is committed to your health. We carry gluten free breads and breakfast items. Our culinary team can customize any menu item to suit your personal nutritional needs.

CHIC PICNIC MENU

Los Angeles offers several options for lawn or beach picnics. Picnic menu selections are available for your convenience at the Concierge Desk. A minimum of 24-hour notice is customary to prepare this service.

CHARGES

All In-Room Dining Orders will be delivered with appropriate silverware and condiments for diners indicated. A charge may apply for any additional glassware, china, silverware and ice bucket request.

GOURMET PET MENU

Hand cut prime steak, baby carrots	16
Chicken vegetable stew	14

Custom selection available upon request.

DE- LIGHT MENU

A gastronomic adventure in healthy eating, De-Light by Sofitel is a pleasurable surprise of refined taste with the freshest ingredients. De-Light by Sofitel reflects the innovative array of well-balanced, low calorie meals to help you meet your wellness goals in delicious style.



INFORMATION FOR YOU ON PROPOSITION 65

Warning: This hotel contains chemicals known to the state to cause cancer and/or birth defects or other reproductive harm.

SOURCES OF CHEMICAL EXPOSURE

California's Proposition 65 has identified hundreds of chemicals known to cause cancer and/or birth defects or other reproductive harm. The law requires that businesses warn you prior to knowingly exposing you to any of these chemicals, when the exposure is over a certain amount. While many of these exposures are associated with industrial activities and chemicals, everyday items and even the air we breathe routinely contains many of these chemicals. This brochure provides warning and information regarding exposures to these chemicals that occur in our hotel. In many instances, we do not have information specific to this hotel. Instead we have relied upon experts in this field to tell us where these exposures might be occurring and to which chemicals. For other exposures to listed chemicals, enough is known to identify specific areas of exposure.

SECOND HAND TOBACCO SMOKE

Tobacco smoke and its by-products contain many chemicals that are known to cause cancer and/or birth defects or other reproductive harm. Smoking is not permitted anywhere in the hotel.

COMBUSTION SOURCES

The burning of organic matter in gas stoves and fireplaces cause the formation and release of a large number of Proposition 65-listed chemicals, including benzene and carbon monoxide, into the air. These chemicals are known to cause cancer and/or birth defects or other reproductive harm.

FURNISHINGS AND ELECTRICAL COMPONENTS

The hotel furnishings including furniture and carpeting, and electrical power cords for hair dryers and irons contain a number of Proposition 65-listed chemicals, including lead, formaldehyde and acetaldehyde. These chemicals are known to cause cancer and/or birth defects or other reproductive harm. Their presence in these materials can lead to exposures.

FOOD AND BEVERAGE SERVICE

Food and alcoholic beverages are sold or provided on the premises at bars, lounges, eating establishments, guest rooms, and mini-bars. Drinking alcoholic beverages may increase cancer risk and, during pregnancy, can cause birth defects. Frying or baking at high temperatures produces acrylamide in certain foods, e.g., French fries and potato chips, and acrylamide is listed as causing cancer. Broiling or barbecuing meats and fish produces Proposition 65-listed chemicals that can cause cancer. Mercury, contained in certain seafood, is known to cause birth defects or other reproductive harm.

TRANSPORTATION-RELATED EXPOSURES

Engine exhaust contains many Proposition 65-listed chemicals including benzene, carbon monoxide and for diesel engines, diesel exhaust. In parking structures and garages, exhaust fumes can concentrate, increasing your exposure to these chemicals. These chemicals are known to cause cancer and/or birth defects or other reproductive harm.

