

# Breakfast

# Zen Kitchen

## GOOD MORNING

**CONTINENTAL 28.**  
freshly baked morning pastries | homemade vanilla yogurt  
seasonal fruit & berries  
served with choice of juice & coffee or tea

**CLASSIC AMERICAN\* 34.**  
two organic eggs any style | potato hash & oven-roasted  
vine-ripened tomato | served with toast & choice of  
breakfast meat | juice & coffee or tea

**WELLNESS 29.**  
baby kale | pink grapefruit & avocado salad  
papaya | coconut chia seeds pudding, berries & pistachio  
homemade granola & shaved coconut  
vitamin C detox  
served with coffee or tea

**MARKET BOARD 36.**  
*specialty cheeses*  
"MouCo ColoRouge" (cow) | Quadrello di Buffala (buffalo)  
& Humboldt fog (goat)  
*artisanal cold cuts*  
Finocchiona | chorizo Pimenton & Mortadella  
baguette bread  
served with choice of juice & coffee or tea

## GRIDDLE, IRON & GRAINS

**GOLDEN WAFFLES 17.**  
caramel-pecan cream | fresh berries

**CRÈME BRULÉE FRENCH TOAST 18.**  
brioche & white chocolate | pistachio cream | fresh berries

**PANCAKES 17.**  
buttermilk vanilla pancakes served with a choice of  
blueberries | sliced bananas | sliced strawberries or  
chocolate chips

**HOMEMADE BAKERY BASKET Each.**  
croissant 4.5 | pain chocolate 4.5 | blueberry muffin 3.

## Executive Chef Ryan Nuqui

Zen Kitchen Restaurant's menu has been designed to be a culinary picture of the world. In working directly with some of the finest purveyors to source the freshest available ingredients, we're delighted to bring these favorite Chef dishes to our menu, 'Because eating well is always in season'

### AM SPECIALTIES

*Our organic eggs are pasture-raised from heritage chickens 90 miles north of Las Vegas.*

**FREESTYLE EGGS\* 21.**  
two organic eggs any style | potato hash & oven-roasted vine-ripened tomato

**EGGS BENEDICT\* 23.**  
two poached eggs | English muffin & Canadian bacon  
potato hash | oven-roasted vine-ripened tomato & Hollandaise sauce  
supplemental smoked salmon +3.  
supplemental lump crab +5.

**EGGS RANCHERO\* 22.**  
two fried eggs | chorizo | pepper-jack cheese | black bean-avocado relish  
cumin-scented ranchero sauce on crispy corn tortilla

**OVER-EASY FRIED EGG & SOUTHWEST QUINOA\* 19.**  
corn | bell peppers | black beans | applewood chicken sausage  
tomato compote & raisin walnut crisp  
supplemental half avocado +3.

**HICKORY SMOKED SALMON SCRAMBLE\* 23.**  
soft scrambled eggs with smoked salmon | goat cheese & chives  
served with potato hash & oven-roasted vine-ripened tomato  
choice of toast

**BREAKFAST BURRITO\* 23.**  
New York steak | scrambled egg | pepper-jack cheese  
potatoes & black bean salsa wrapped in whole wheat tortilla  
served with avocado relish | pico de gallo & sour cream

## RAW VEGAN JUICE & SMOOTHIE

**VITAMIN C DETOX 10.**  
freshly blended juice of papaya | carrot | peach  
pineapple | lemon & ginger

**THE POWER OF GREEN 12.**  
highland kale | banana | Medjool date | almond milk |  
chia seeds & roll oats | supplemental organic protein powder +4.

## FRUITS, OATMEAL & BAGELS

**SEASONAL FRUIT PLATTER 18.**  
sliced melon | tropical fruits | seasonal berries  
& a shot of vitamin C detox

**MANGO & PINEAPPLE YOGURT PARFAIT 14.**  
homemade vanilla yogurt layered with granola | nuts  
mango & pineapple compote

**IRISH STEEL CUT OATMEAL 10.**  
slow-cooked oatmeal with choice of milk  
served with sides of brown sugar & sundried fruits  
supplemental banana +4.  
supplemental blueberries +4.

**SALMON BAGEL 19.**  
smoked salmon | sliced tomatoes | red onions  
capers & whipped cream cheese, served with choice of bagel

## ASIAN FARE

**WONTON NOODLE SOUP 24.**  
chicken broth flavored with anchovies | wonton noodles | kailan  
char siew pork | shrimp & pork wonton dumplings

**JAPANESE BREAKFAST BENTO\* 39.**  
teriyaki-glazed salmon with yukari onigiri | sweet corn katsu  
dashimaki tamago with shiitake mushroom & spinach  
miso soup & seasonal fruit  
served with choice of juice & coffee or tea

## SIDES

cereals   assorted choice 10.	cottage cheese 8.
single organic egg any style* 6.	homemade vanilla yogurt 8.
homemade potato hash 8.	low fat yogurt 8.
smoked Bourbon bacon 8.	Greek yogurt 8.
sausage   pork or chicken 8.	handpicked berries small 10.
smoked salmon 10.	handpicked berries large 18.

As part of Waldorf Astoria commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items whenever possible. All cuisine is prepared without artificial trans-fat.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. | All parties of six or more will have a 18% service charge included.

## AMERICAN BREAKFAST BUFFET 32.

available from 6:30 AM to 10:30 AM

includes your choice of juice & brewed coffee or tea  
fresh juice +2. | espresso drinks +3.

BREAKFAST CEREALS | daily selection

BREAKFAST PASTRIES | freshly baked selection

IRISH STEEL-CUT OATMEAL

SEASONAL FRUIT

sliced melon | tropical fruits | seasonal berries  
& a shot of vitamin C detox

SOUTHWESTERN SCRAMBLED EGGS\*

bell peppers | onions | cumin | parsley

SCRAMBLED EGG WHITES\*

CRÈME BRÛLÉE FRENCH TOAST

brioche & white chocolate | pistachio cream & fresh berries

CHEESE & CHARCUTERIE

*Please place your order with your server for the following items:*

EGG WHITE FRITTATA

with mushrooms, highland kale, parmesan cheese & watercress coulis

FREESTYLE EGGS\* | two eggs any style | omelet, fried, sunny side-up

BROCCOLI & SCRAMBLED EGGS\*

broccoli, dill leaves & Rupert cheese, fermented chili

BREAKFAST BURRITO | scrambled eggs, cheddar cheese,

potatoes, caramelized onions, chorizo, salsa,  
scallions & sour cream in flour tortilla

ENHANCEMENTS | pancakes +6. | waffles +6.

## BEVERAGES

juice | orange, grapefruit, cranberry, apple, tomato or V8 7.

fresh juice | orange, carrot or watermelon 9.

selection of premium tea from Tea Leaves 9.

coffee | regular or decaffeinated coffee small 8., large 10.

cold brew coffee 8.

single espresso 6. | double espresso 8.

cappuccino 8. | latte 8. | hot chocolate 8.

soft drinks 6.

sparkling water | small 8., large 10.

still water | small 8., large 10.