

Weekend Brunch

Zen Kitchen

BREAKFAST

GOLDEN WAFFLES 17.
caramel-pecan cream | fresh berries

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

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

STEAK FRITES* 34.
12 oz. certified Angus New York beef | shoestring fries
miso-mustard sauce

SPECIALTY EGGS BENEDICT

CLASSIC* 18.
two poached eggs | English muffin | Canadian bacon
Hollandaise sauce

SMOKED SALMON* 20.
brioche | poached eggs | fresh hearts of palm | avocado
olives | capers | Hollandaise

BACON FLORENTINE* 20.
English muffin | poached eggs | double smoked bacon
creamed spinach | mustard Bibb salad | Hollandaise

CAPRESE 18.
buffalo mozzarella | kumato tomato | micro mache salad
toasted panini | tomato pesto confit

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.

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'

SUSHI

	<i>nigiri (2 pieces)</i>	<i>sashimi (3 pieces)</i>
yellowtail (hamachi)*	14.	20.
big eye tuna (maguro)*	14.	20.
fatty tuna belly (toro)*	32.	48.
salmon (sake)*	12.	18.
cooked shrimp (ebi)	12.	18.
sea urchin (uni)*	18.	26.
king crab (kani)	24.	29.
bbq eel (unagi)	12.	
Japanese omelet	9.	

CALIFORNIA ROLL 18.
lump blue crab | cucumber & avocado

SPICY TUNA ROLL* 14.
chopped big eye tuna | blended with spicy chili aioli & avocado

SHRIMP TEMPURA ROLL* 22.
shrimp tempura | avocado | spicy tuna & green onion

SPICY SALMON POKE ROLL* 22.
salmon | avocado | spicy mayo & serrano chili

YELLOWTAIL COMBO ROLL* 24.
spicy hamachi roll topped with hamachi | garlic chip | sriracha & rice crisp

RAINBOW ROLL* 24.
California roll with sliced tuna | hamachi & salmon

CATERPILLAR 24.
shrimp tempura topped with avocado | sriracha | spicy mayo
tempura crunch & eel sauce

LUNCH

CAESAR SALAD & HOT SMOKED SALMON 19.
romaine lettuce | potato crisp | chives | hard-boiled egg
aged parmesan & focaccia croutons

ORGANIC QUINOA SALAD 16.
goat cheese | walnuts | strawberries | mint | dates
citrus dressing | served with cucumber & yogurt soup

TUNA NIÇOISE SALAD* 22.
celery salt-seared tuna | green beans | tomatoes
fingerling potatoes | hard-boiled egg | white anchovies
Niçoise olives | fresh lettuce hearts

THAI BEEF SALAD* 24.
marinated grilled ribeye | cucumbers | mint | shallots
Thai basil & sweet bird's eye chili-lime vinaigrette

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

THAI GREEN CURRY 28.
choice prawns or chicken simmered in spicy coconut curry
Siamese eggplant & sweet basil | served with jasmine rice

BURGER & SANDWICHES

CERTIFIED ANGUS BEEF BURGER* 28.
our signature custom recipe with house-ground chuck meat
bibb lettuce | beefsteak tomato | caramelized onions
served with parmesan garlic French fries & side salad

enhancements | select any 2
cheese: American | Swiss | goat | blue
smoked bourbon bacon | Black Forest ham
sautéed wild mushrooms | sliced avocado

TT CLUB SANDWICH 20.
sliced toasted turmeric deli bread | pesto aioli | bibb lettuce
home-dried tomatoes | smoked turkey | avocado | Swiss cheese &
smoked bourbon bacon
served with parmesan garlic French fries & side salad

TUSCAN PANINI 18.
kale pesto | mozzarella | avocado | baby spinach
goat cheese | whole grain bread & bibb lettuce

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.

BENTO BOX BRUNCH 39.

shrimp tempura roll*
fried five spice calamari with chili garlic sauce
waldorf salad

Choose one entrée:

fried chicken | bacon waffles | peach | Bourbon BBQ sauce

roasted New York Certified Angus Beef, pont neuf potatoes,
mushrooms | miso mustard butter*

halibut | potato "cocotte" | cherry bomb radish
parmesan | watercress | cilantro pesto

Indian cottage cheese "paneer makhani" curry | garlic naan

THIRST QUENCHERS

BLOODY MARY 12.

choice of the following:

classic | vodka, house made mix
southern | bacon infused Bourbon & southern spices
caeser | vodka, Clamato juice & celery salt
maria | Reposado tequila, lime juice, jalapeño & mexican spices

MIMOSAS 12.

classic mimosa | peach mimosa
strawberry mimosa | mango mimosa

ENDLESS CLASSIC MIMOSAS 25.

selection of fresh juice

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.