

the TERRACE

BREAKFAST MENU

TERRACE DIM SUM BRUNCH OFFERED SUNDAYS 10AM-2PM

Assortment of fresh Dim Sum and
Congee Station.

Eggs to order, omelet station,
fruit, cereal and pastries,
Breakfast meats, smoked fish &
cheese
Fresh orange or grapefruit juice,
coffee or tea.

\$58 with bottomless mimosas
\$18 children 12 & under

LIGHT BITES

Soft Deviled Eggs. 15 V

Crème Fraiche, Crispy Shallot, Soft Herbs, Avocado, Heirloom Tomato

Yogurt Parfait. 15 V

Strawberry and Plain Yogurt, Honey Almond Granola, Fresh Seasonal Berries

Seasonal Fruit. 16 V

Greek Yogurt, Vanilla Bean, Granola, Banana, Seasonal Compote

HOUSE SPECIALTIES

The Langham Breakfast. 28

Two Eggs, Bacon, Banger Sausages, Tomato, Sautéed Mushrooms, Watercress, Toast or English Muffin
Includes choice of Juice, Coffee or Tea

Breakfast Burrito. 14 V

Black Beans, House Potatoes, Scrambled Eggs, Cheddar Cheese, Sour Cream, Guacamole, Salsa Roja
Add: Ham, Bacon, Chorizo, Pork Sausage or Chicken Sausage. 2

Huevos Rancheros. 20

Black Beans, Corn Tortillas, Cotija Cheese, Salsa Verde, Sliced Avocado, 2 Eggs, Hash Browns

Continental Breakfast. 20

Assorted Breakfast Pastries, Fruit Preserves, Includes Choice of Juice, Coffee or Tea

Buttermilk Pancakes 20 (V)

whipped honey ricotta, fresh berries, powdered sugar

Chinese Breakfast. 24

Assorted Freshly Steamed Dim Sum, Congee, Includes choice of Coffee or Tea

BREAKFAST BOWLS

Potato Hash. 16 G

Bell Pepper, Fried Egg, Caramelized Onion, Chicken Apple Sausage, Arugula

Crispy Rice. 16

Banana Catch-Up, Eggs Over Easy, Fresco Chili Sambal, Cilantro, Onion Caramel

Oats & Berries. 16 V

Steel Cut Oats, Seasonal Compote with Fresh Berries

TOAST

California Toast. 20 V

Avocado, Fire Roasted Heirloom Tomatoes, Pea Tendrils, Lime, Espellete, Two Poached Eggs, Hash browns

“Monte Cristo”. 22

Brioche, Black Forest Ham, Fried Egg Over Medium, Gruyere Cheese, Maple, Dijon

Smoked Salmon. 20

Dill Crème Fraiche, Chive, Capers, Sprouts, Hard Boiled Egg, Everything Bagel

French Toast. 20 V

Cinnamon Swirl Brioche, Brown Butter Maple, Whipped Ricotta, Fried Egg

OMELETS & EGGS

Breakfast Sopes. 24

Chorizo, Fried Egg Over Medium, Black Beans, Avocado, Cotija Cheese, Cilantro, Lettuce, House Salad or House Potatoes

The Terrace Benedict. 24

English Muffin, Canadian Bacon, Sauce Hollandaise, Baby Kale, Hash Browns

Terrace Omelet. 24

3 eggs, 3 choice of fillings:

swiss, cheddar, ham, bacon, sausage, smoked salmon, spinach, bell pepper, tomato, onions, mushrooms, hash browns

Split Plate Charge. 7

SOUS CHEF DE CUISINE: DENISE RUIZ



Chuan Lifestyle Cuisine

Recognizing the multitude of dietary requirements our guests may have, our Chuan Lifestyle cuisine are dishes that may be prepared with a greater emphasis on health and nutrition or, designed for those guests whose diet is vegetarian based or prepared specifically for those who may have dietary restrictions such as gluten or lactose. Your server will be able to communicate further on those dishes that are identified as Chuan Lifestyle Cuisine.

D - Dairy Free, G - Gluten free, V - Vegetarian, VG - Vegan.

For your convenience an 18% service charge is added to parties of eight or more

the TERRACE

JUICE BLENDS. 10

Beta Blend

Carrot, orange, apple, pineapple, lemon and hint of turmeric.

Cleanse Blend

Pineapple, lemon, ginger, agave and a hint of cayenne.

Revitalize

Honeydew, coconut water and mint.

Detoxifier

Pear, apple, cucumber, celery, spinach, cranberry and pomegranate.

COFFEE

Coffee. 6

Regular or Decaf

Espresso. 7

Double Espresso. 10

Latte, Cappuccino or Hot Chocolate. 9

Americano. 6

**All specialty coffees are made using Nespresso:*

Ristretto - Full Bodied

Espresso - Round and Balanced

Lungo - Flowery and Refreshing

Decaffeinated - Velvety and Aromatic

TEA SELECTIONS. 7

Emperor's Breakfast. Caffeine

A blend of organic black teas from the region of Assam; Darjeeling and Yunnan.

Earl Grey Crème. Caffeine

An Unusual spin on the classic Earl Grey. Bergamot notes with a gentle creamy character.

Meridian Chai. Caffeine

Bold and spicy, this tea combines whole black organic leaf tea with cinnamon, licorice root, ginger, cardamom and clove.

White Lotus. Light Caffeine

Delicate Chinese white tea with soft citrus notes, myrtle and zesty ginger for a lively organic blend.

Three Rivers Green. Light Caffeine

Named after the three Chinese rivers Yangtze, Mekong and Salween, this whole leaf green tea yields a nutty flavor with a hint of fruit.

Chaling Jasmine. Light Caffeine

Whole leaf organic green tea from the Hunan Province of China is scented with fresh Jasmine blossoms.

Chamomile Yuzu. No Caffeine

An herbal infusion of orange peel, lemongrass, lemon myrtle and yuzu softened by a soothing chamomile.

Blood Orange Rooibos. No Caffeine

Organically grown in South Africa this is a rooibos infusion with a touch of blood orange, vanilla and honey notes.

Verbena Mint. No Caffeine

Organic Moroccan mint balanced with citrus notes of lemon verbena for a refreshing blend.

TRADITIONAL JUICES. 8

Orange

Pineapple

Apple

Cranberry

Grapefruit

Tomato



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