

ROOM SERVICE MENU

FOOD ALLERGY INFORMATION

Some of our foods contain allergens. Please contact us for more information and let us know if you have any allergies or special dietary requirements.

All prices are quoted in USD and are subject to 22% service charge and 8.75% sales tax. A US\$5 delivery charge will be added to your order.

BREAKFAST MENU

Available 7am-11am

RIVIERA CONTINENTAL 22

Choice of juice

Seasonal fruit

Choice of toast or freshly baked pastry

Coffee, decaffeinated coffee, tea or hot chocolate

A LA CARTE BREAKFAST

HOT BEVERAGES

Pot of coffee, decaffeinated coffee, tea or hot chocolate 8

Latte, cappuccino or mocha 6 (single) 8 (double)

HEALTHY BEVERAGES

Açaí berry smoothie 14

Glass of apple, pineapple, tomato or cranberry juice 8

COLD-PRESSED JUICE 14

Sunrise – Orange, carrot, lemon, ginger, turmeric, coconut water

Clover – Kale, cucumber, celery, spinach, pear, mint, cilantro, lime

Quench – Watermelon, jicama, strawberry, mint, lime

FRESHLY SQUEEZED JUICE 10

Orange or grapefruit

CEREALS 6

El Encanto housemade granola, Special K, Cheerios, Raisin Bran, Corn Flakes or Rice Krispies, served with milk, almond milk, soy milk or oat milk

Add sliced bananas 4

Add seasonal berries 6

BIRCHER MUESLI 14

St. Benoit yogurt, seasonal fruits, toasted sliced almonds, coconut flakes

DAIRY-FREE YOGURT PARFAIT 14

El Encanto housemade granola, California honey, seasonal berries

FRUIT AND BERRY PLATE 14

Selection of sliced fruit and seasonal berries

SMOKED SALMON 16

Tomato, capers, cucumber, red onion, bagel, cream cheese

BREAKFAST MENU

Available 7am-11am

EL ENCANTO BREAKFAST 32

Two farm-fresh eggs 'your way,' crispy hash brown potatoes, toast, breakfast meat.
Choice of juice, coffee or tea

BUILD YOUR OWN OMELETTE 18

Farm-fresh eggs, egg whites or cholesterol-free eggs, crispy hash brown potatoes, toast

Choice of:

Ham, bacon, smoked salmon, chorizo

Tomatoes, onions, mushroom, spinach

Cheddar, feta, mozzarella, Gruyère

EGGS BENEDICT 22

Canadian bacon, hollandaise, crispy hash brown potatoes, English muffin

HUEVOS RANCHEROS 18

Farm-fresh eggs, corn tortillas, queso fresco, black beans, avocado, pork carnitas, scallions, salsa, guacamole, sour cream

AVOCADO TOAST 24

Carpinteria avocado, organic egg any style, tomato fondue, charcoal seed bread

VEGAN PANCAKES 16

Seasonal berries, powdered sugar, El Encanto maple syrup

BRIOCHE FRENCH TOAST 16

Nutella & banana-stuffed, seasonal berries, powdered sugar, El Encanto maple syrup

BELGIAN WAFFLE 16

Seasonal berries, powdered sugar, El Encanto maple syrup

SIDE ORDERS

FRESHLY BAKED MINI PASTRY BASKET 12

Croissant, pain au chocolat, blueberry muffin, bran muffin

FRESHLY BAKED PASTRY 4

Choice of croissant, pain au chocolat, blueberry muffin or bran muffin

BAGEL AND CREAM CHEESE 8

Plain, everything or sesame

MEATS 8

Bacon, ham, chicken-apple sausage, pork sausage, chorizo

ALL-DAY DINING

Available 11am-10pm

STARTERS

ARTISANAL CHEESE AND CHARCUTERIE 25

Condiments

MEZZE PLATE 22

Micro-root vegetables, eggplant caviar, tzatziki, hummus, naan bread

FRESHLY FRIED TORTILLA CHIPS 14

Sea salt, fresh herbs, lemon zest, salsa, guacamole

CRUNCHY BAKED WHITE MISO CHICKEN WINGS 18

Blue cheese dressing

GRILLED CHICKEN QUESADILLA 18

Mozzarella, peppers, onions, cilantro, avocado, Sriracha crema, salsa, guacamole, sour cream

MINI SLIDERS 19

Coleslaw, saffron aioli, brioche bun

Choice of:

Garden Burger 24

All-Natural Beef 26

Ahi Tuna 28

RIVIERA PIZZA 22

Grilled seasonal vegetables, Wagon Wheel cheese shaving, wild arugula

LAURA CHANEL GOAT CHEESE PIZZA 24

Dates, figs, roasted garlic, wild arugula

SPICED FRENCH FRIES 10

SOUPS

CHICKEN NOODLE SOUP 14

OUR TORTILLA SOUP 20

Sour cream, diced chicken, corn, avocado, tortilla chips, micro cilantro

ALL-DAY DINING

Available 11am-10pm

RAW

SHRIMP COCKTAIL 26

House cocktail sauce, lemon, celery

SPICY YELLOWFIN TUNA TARTAR 24

Soy truffle vinaigrette, lime, daikon, taro root

TSAR NICOULAI CAVIAR JOURNEY

Served with blinis, red onion, chives, egg and crème fraîche

ESTATE MOLASSOL 175

deep brown to jet black, rich and clean taste, creamy finish 1oz

RESERVE 250

brown to platinum, large bead, briny, long creamy finish 1oz

GOLDEN RESERVE 325

medium to large bead, golden color, smooth and buttery finish 1oz

ALL-DAY DINING

Available 11am-10pm

MAIN FARE

CLASSIC CAESAR SALAD 18

Hearts of romaine, shaved Parmigiano Reggiano, marinated anchovy, herbed focaccia croutons
add grilled tofu 10
add grilled breast of chicken 14
add skirt steak 16
add cajun-spiced grilled prawns 18

LOBSTER COBB 34

Red gem lettuce, bacon, corn, tomato, avocado, green beans, tarragon-citrus dressing

SESAME CHICKEN SALAD 26

Minced chicken, Napa cabbage, cilantro, snow peas, citrus, crispy wonton

GRAINS & GREENS 23

Quinoa, grilled farmers vegetables, pistachios, herbs, goat cheese, lemon dressing

EL ENCANTO BURGER 25

Hopscotch cheddar cheese, bacon onion jam, arugula, saffron aioli, homemade pickled vegetables, brioche bun, choice of sweet potato or spiced fries

OPEN-FACE GARDEN BURGER 26

Saffron aioli, portobello, braised piquillo, hopscotch cheddar, caramelized onions, brioche bun, choice of spiced fries or sweet potato fries

AVOCADO TOAST 26

Carpinteria avocados, organic egg any style, arugula salad, tomato fondue, lemon vinaigrette, charcoal apricot seeded bread

SMOKED SALMON MELT 22

Swiss cheese, roma tomatoes, coleslaw, sourdough bread, choice of spiced or sweet potato fries

GLASS NOODLES 22

Jicama, carrots, scallions, cucumber, bean sprouts, sesame seeds, peanut-soy sauce

SOURCED SEASONAL SALMON 36

Citrus salsa, lemon grapefruit orange, curly seasonal vegetable

STEAK FRITES 32

Black peppercorn Bordelaise sauce, garlic herb fries

DESSERT MENU

Available 11am-10pm

SWEET TREATS

ENCHANTED FLOATING ISLAND 14

California seasonal fruits and consomme, brûléed meringue, gingersnaps

GOLETA LEMON 14

Lemon curd, Santa Barbara pistachios, white chocolate, yuzu mousse

TIRAMISU 14

Espresso sponge cake, mascarpone sabayon, mocha mousse

CHEESECAKE 14

Classic cheesecake, cookie crumble, California seasonal fruit compote

TRES LECHEs CHOCOLATE TACOS 14

Dark chocolate shell, tres leches cake, passion fruit curd, tropical fruits and berries

GLUTEN-FREE VEGAN ICE CREAM SANDWICH 14

Two gluten-free vegan soft-baked oatmeal cookies and one scoop of Rori's Artisanal Creamery vegan triple berry ice cream

ICE CREAM AND SORBET 14

Choice of two handcrafted flavors

CHILDRENS MENU

Available 7am-10pm

BREAKFAST 7am-11am

MORNING BENTO BOX 12

Seasonal fruit

Scrambled fresh farm egg

Crispy hash brown potatoes

Silver dollar pancakes - fresh raspberries, vanilla ice cream, El Encanto maple syrup

St. Benopit European-style yogurt - plain, lemon or strawberry

ALL-DAY BENTO BOX 11am-10pm

Choice of:

MACARONI & CHEESE 14

Breadcrumbs, broccolini

PETITE PASTA POMODORO 14

Penne, Italian plum tomatoes, aged Parmesan cheese, fresh basil

PETITE ANGUS BEEF BURGER 16

Bravo cheddar cheese, pickle, French fries, Sir Kensington's ketchup

HOUSEMADE CHICKEN TENDERS 16

Sweet potato fries, ranch dressing

FIRE-GRILLED FREE-RANGE CHICKEN BREAST, PACIFIC SALMON OR TOFU 16

Yukon gold mashed potatoes, grilled broccolini

Includes:

ANTS ON A LOG

Celery, peanut butter, golden raisins

FARMERS MARKET CRUDITES

Housemade spiced chickpea hummus, seasonal vegetables

Select your sweet treat:

Chocolate Chip Cookies and Fresh Whole Milk

Two Scoops of Ice Cream with Seasonal Berries

Pot de creme St. Benoit

Flavored yogurt, plain, lemon or strawberry

OVERNIGHT DINING

Available 10pm-6am

CLASSIC CAESAR SALAD 18

Hearts of romaine, shaved Parmigiano Reggiano, marinated anchovy, herbed focaccia croutons
add grilled breast of chicken 14

MEZZE PLATE 22

Micro vegetables, hummus, eggplant caviar, tzatziki, naan bread

SANDWICH & KETTLE CHIPS 18

Choice of:

SHAVED SIRLOIN

Red onion confit, thyme dijonaise, brie, baguette

SMOKED TURKEY

Avocado, onion sprouts, ciabatta

GRILLED EGGPLANT

Green zucchini, roasted peppers, basil aioli, herb focaccia

CAPRESE

Vine grape tomato, bocconcini, pesto, olive oil, focaccia

SWEET TREATS

RORI'S ARTISANAL CREAMERY ICE CREAM CUP 14

Choose from:

Vanilla bean

Roman's chocolate coconut (dairy free)

Brown sugar banana

Fresh mint patty

CHOCOLATE CHIP COOKIES AND MILK 10