



TRÉS BY JOSÉ ANDRÉS

BRUNCH

SLS BRUNCH TABLE

ADULT	42
KIDS	22

CHEF'S SELECTION OF ASSORTED PASTRIES
CROISSANT, DANISH, MUFFINS, PAIN AU CHOCOLAT

GAZPACHO
TRADITIONAL CONDIMENTS

SLS CARVING DISPLAY
CHEF'S SELECTION WITH ACCOMPANIMENTS

CRUDITÉ CUPS
SEASONAL VEGETABLES, ROMESCO SAUCE

CAVIAR DISPLAY
AMERICAN PADDLEFISH CAVIAR, SALMON ROE, STEAMED

BUNS

SMOKED SALMON DISPLAY
*RUSS & DAUGHTERS DIAMOND SELECTION, CAPER BERRIES,
MINCED RED ONIONS, QUAIL EGGS, CHIVES, GREEK YOGURT*

CHEESES & CHARCUTERIE
ARTISAN CHEESES & DRIED CURED MEATS

PAN CON TOMATE
TOASTED BREAD, TOMATO & OLIVE OIL

CAESAR "CARDINI" SALAD
BABY ROMAINE HEARTS, PARMESAN CHEESE

GREEK YOGURT PARFAIT & FRESH FRUIT
*APRICOT, MIXED BERRIES, OR PLAIN VANILLA
MIXED BERRIES, WATERMELON & ORANGE SEGMENTS
KIWI & RASPBERRIES*

COFFEE AND TEAS
REGULAR COFFEE, DECAFFEINATED COFFEE, OR LOOSE LEAF

TEA

FRESH SQUEEZED JUICE
CHOICE OF: GRAPEFRUIT OR ORANGE

AGUAS FRESCAS
CHEF'S SELECTION OF WATER INFUSED WITH FRESH JUICES

SLS BRUNCH EXPERIENCE

52

ADD ANY ADDITIONAL À LA CARTE ITEM TO
"SLS BRUNCH TABLE," INCLUDES CAVA MIMOSA

SEASONAL FRESH BERRIES

*EGG WHITE OMELET **

SERVED PLAIN OR WITH YOUR CHOICE OF:

WILD MUSHROOMS

ZUCCHINI & SQUASH BLOSSOMS

HEIRLOOM TOMATO-BASIL

LOOSE LEAF TEAS

SELECT ONE:

HARMONY

IMPERIAL EARL GREY

NOBO WHOLE FRUIT

IMPERIAL ENGLISH BREAKFAST

JETLAG AM – ENERGY

JETLAG PM – RELAX

SLS BEVERLY HILLS BLEND

À LA CARTE BREAKFAST

JOSÉ’S FAVORITES

ALL EGG OPTIONS SERVED WITH YOUR CHOICE OF TOAST:

WHITE, WHEAT OR RUSTIC FRENCH BREAD

SOFT EGG 63*

TWO SLOW COOKED EGGS

CAVIAR AND SLS BREAKFAST POTATOES 28

WITH JAMÓN SERRANO “FERMÍN” 21

WITH WILD MUSHROOMS 19

SLS EGGS BENEDICT *

EGGS 63, TOASTED ENGLISH MUFFIN, HOLLANDAISE AIR

WITH SMOKED SALMON 22

JAMÓN SERRANO ‘FERMÍN’ 21

12 QUAIL EGGS SUNNY SIDE UP * 21

HUEVOS A LA CUBANA “ANDY GARCIA”

EGGS AND OMELETS – ANY STYLE * 18

SERVED PLAIN

CHOICE OF TWO ACCOMPANIMENTS 20

*ZUCCHINI AND SQUASH BLOSSOMS, HEIRLOOM TOMATO AND BASIL,
WILD MUSHROOMS, BLUE CHEESE, MANCHEGO CHEESE, GOAT CHEESE*

ADDITIONAL ITEM 1

OLIVE OIL MINI PANCAKES 15

HONEY OR MAPLE SYRUP, SEASONAL MIXED BERRIES

‘TORRIJAS’ SPANISH TOAST 15

BAKED APPLES

‘TORTILLA ESPANOLA’ SPANISH OMELET* 20

TRADITIONAL POTATO AND ONION SPANISH

OMELET SERVED WITH A SIDE OF ‘PA AMB TOMAQUET’

CHORIZO HASH 22

POTATOES, PIQUILLO PEPPERS, SPINACH, EGG 63

VEGETARIAN OPTION 20

**Consuming raw or undercooked egg, meat or seafood may
increase your risk of food-borne illnesses*

À LA CARTE BRUNCH

CROISSANTINI *	20
<i>PRESSED CROISSANT SANDWICH WITH EGGS, CHICKEN SAUSAGE, HERB CREAM CHEESE</i>	
FATTOUSH SALAD	16
<i>PERSIAN CUCUMBERS, HEIRLOOM TOMATOES, RADISHES, GREEN PEPPERS, FETA CHEESE, LEMON-SUMAC DRESSING</i>	
<i>WITH SMOKED SALMON *</i>	24
<i>WITH CHILLED PACIFIC PRAWNS *</i>	28
SLS MIXED GREEN SALAD	14
<i>TOMATOES, RADISH, PEPITAS, SHERRY VINAIGRETTE</i>	
THE SLS SLIDERS*	18
<i>PRIME BEEF, LETTUCE, TOMATOES, ONIONS</i>	
<i>WITH BLUE STILTON, CHEDDAR OR MOZZARELLA</i>	20
AVOCADO SANDWICH	20
<i>AVOCADO, TOMATO, ONIONS, CILANTRO</i>	
<i>ADD CHICKEN BREAST</i>	26
<i>ADD BACON</i>	24
VERMICELLI MAC & CHEESE COOKED LIKE PUDDING	18
<i>PARMESAN CHEESE, SAUTÉED WILD MUSHROOMS</i>	
ROTISSERIE JIDORI CHICKEN *	25
<i>OLIVE OIL MASHED POTATOES, ROSEMARY</i>	
TROIGROSS BROTHERS SALMON	32
<i>SORREL, SPINACH DRY VERMOUTH SAUCE</i>	
BRUNCH SIDE	6
<i>APPLEWOOD SMOKED BACON *</i>	
<i>BUTIFARRA' PORK SAUSAGE *</i>	
<i>SLS BREAKFAST POTATOES</i>	
<i>CHICKEN SAUSAGE *</i>	
<i>TOMATO-BASIL SALAD</i>	
<i>TOAST: WHEAT, RUSTIC, WHITE OR ENGLISH MUFFIN</i>	

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BRUNCH SPECIALTY DRINKS

CAVA MIMOSA	14
<i>SPARKLING WINE, FRESHLY SQUEEZED ORANGE JUICE</i>	
GRAPEFRUIT MIMOSA	14
<i>SPARKLING WINE, FRESHLY SQUEEZED GRAPEFRUIT JUICE</i>	
CORPSE REVIVER #2	16
<i>GIN, LILLET, AND COINTREAU, DASH OF ABSINTHE</i>	
BRAZILIAN SCREWDRIER	16
<i>CACHAÇA, FRESHLY PRESSED TANGERINE</i>	
SANGRIA BLANCA	16
<i>OUR FAMOUS CAVA SANGRIA</i>	
PIMM'S CUP	16
<i>PIMM'S, LEMON, AND GINGER BEER</i>	

NON-ALCOHOLIC BEVERAGE SELECTIONS

GREEK YOGURT SMOOTHIE	10
<i>WITH AGAVE NECTAR</i>	
<i>COCONUT & GINGER</i>	
<i>BERRY WITH MINT</i>	
CHEF'S SELECTION OF FRESHLY SQUEEZED JUICES	8
<i>GRAPEFRUIT OR ORANGE</i>	
AGUAS FRESCAS	8
<i>CHEF'S SELECTION OF WATER INFUSED WITH FRESH JUICES</i>	
COFFEE	
<i>FRENCH PRESS COFFEE</i>	9
<i>REGUALR & DECAFFEINATED COFFEE</i>	5
<i>ESPRESSO</i>	5
<i>CAPPUCCINO</i>	7
<i>LATTE</i>	7
LOOSE LEAF TEAS	9
<i>SELECT ONE:</i>	
<i>HARMONY</i>	
<i>NOBO WHOLE FRUIT</i>	
<i>IMPERIAL EARL GREY</i>	
<i>IMPERIAL ENGLISH BREAKFAST</i>	
<i>JETLAG AM – ENERGY</i>	
<i>JETLAG PM – RELAX</i>	
<i>SLS BEVERLY HILLS BLEND</i>	
GREEN TEAS	12
<i>SELECT ONE:</i>	
<i>HOJICA; LIGHTLY ROASTED, SLIGHTLY NUTTY, LOW CAFFEINE</i>	
<i>SENCHA; BRIGHT AND CRISP</i>	
<i>THE GREEN TEAIST BLEND; BLEND OF SENCHA, KUKICHA AND MATCHA.</i>	
<i>BANCHA; SMOOTH AND SMOKEY</i>	
<i>GENMAI CHA; RICE KERNELS, WHEAT-LIKE NOTES</i>	
HOT CHOCOLATE	6
MILK <i>NONFAT, LOW FAT, WHOLE OR SOY</i>	6
CLASSIC SODAS	6
FEVER TREE <i>GINGERALE, TONIC WATER, SODA WATER</i>	7
EXCLUSIVELY SERVING RED BULL	7

FOR YOUR CONVENIENCE, A SUGGESTED 20% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE
1.9.2014