



Waldorf Astoria Orlando Breakfast Bar

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Featuring Omelets, Crepes, Waffles & Pancakes, Fresh Daily Cold Pressed Tropical Fruit Infusions, Domestic & International Charcuterie Bar Including Scottish Smoked Salmon, Locally Sourced Fresh Fruit and Produce, Array Of Daily House Baked Gourmet & Savory Pastries, Cakes & Pies, Organic and Gluten-Free Cereals and Grains, Espressos, Lattes & Cappuccinos Included.

Waldorf Astoria Orlando Signatures

Waldorf Astoria Classic Benedict 24

Lake Meadow Cage Free Poached Eggs, Nueske Canadian Ham, English Muffin, Hollandaise Sauce, Slow Roasted Tomato, Asparagus, Breakfast Potatoes

Blue Crab Benedict 32

Lake Meadow Cage Free Poached Egg, Crab Cake, English Muffin, Kale, Black Forest Ham, Béarnaise Sauce, Slow Roasted Tomato, Asparagus

Shakshuka 24

A Skillet of Simmered Tomatoes, Sweet Peppers and Spices, Chick Peas, Feta, Basted Eggs, House Made Challah

Avocado Toast and Egg 24

Poached Lake Meadow Cage Free Egg, House Made Seed & Nut Bread, Fresh Avocado, Smoked Salmon, Sautéed Arugula, Peruvian Dwarf Peppers

The "French-Man" 20

House Made Brioche, Bourbon Vanilla Custard, Caramelized Banana, Berries, 100% Vermont Maple Syrup

Eggs & More Lake Meadow All Naturals

Oscar's Omelet 24

Three Local Cage-Free Eggs, or Egg Whites with Your Choice of: Nueske Smoked Bacon, Black Forest Ham, Artisan Pork, Sausage, Shrimp, Diced Tomato, Onions, Mushrooms, Peppers, Avocado, Spinach or Cheese (Choice of Brie, Black Diamond Cheddar, Goat, Feta or Gruyere), Served with Slow Roasted Tomato, Breakfast Potatoes and Choice of Toast.

Scottish Smoked Salmon and Bagel 20

Pickled Red Onions, Cream Cheese, Caper Berries, Yellow Tomatoes, Lemon, Dill, Chives, Baby Kale, Choice of Bagel

Steak and Eggs 28

NY Strip Loin, Eggs Your Way, Breakfast Potatoes, Sautéed Asparagus, Slow Roasted Tomato

Beverages

Lavazza Classico Espresso 5

Lavazza Cappuccino or Latte 6

Organic Tea Forte® 6

Republic of Tea Artesian Iced Tea 8

 Heart Healthy  Gluten Free  Vegetarian

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. GF dishes are made with gluten-free ingredients; however since prepared in a kitchen which handles gluten ingredients, we cannot ensure that no cross-contamination has occurred.

For your convenience an 18% gratuity will be added to parties of 6 or more guests.