



LA Room Service has Arrived

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Once upon a time, reading the room service menu would put most Angeleno hotel guests to sleep. Nothing innovative or exciting and not a trace of the real food you might actually find in the restaurant. The children's menu was the far more interesting option in many cases. With new hotels, revamps and award-winning chefs opening restaurants in LA at rapid speed over the past few years, the en-suite service bar has truly been raised. Now in-room dining can be just as rewarding as a night on the town.

The Bazaar by José Andrés

SLS Hotel at Beverly Hills on La Cienega is buzzing most times of the day and you might be too jet-lagged when you check in to partake in the carnival atmosphere of the Philippe Stark designed lounge or The Bazaar by José Andrés restaurant featuring incredible tapas by the acclaimed Spanish Chef. No problem, the room service menu features a charcuterie plate with José's delectable cured jamon Iberico flown in from Spain and expertly sliced off the bone in house, served with crispy mini-bread 'picos.' The cheese selection is equally satisfying with Manchego or the watermelon and feta with micro greens. Fortunately, you can add an order of the addictive toasted rustic bread with tomato and extra virgin olive oil to your order. For dessert, traditional Spanish flan with cheese mouse, oranges and raspberries is the perfect ending. Penthouse guests have the extra added bonus of the downstairs roving culinary cart with cotton candy foie gras and caviar cones delivered to the room, or just hit the Saint's and Sinner's mini bar. You just might never leave the suite if the public spaces weren't so entertaining.

Gordon Ramsay

At the London West Hollywood, not only can you enjoy the Michelin starred cooking from celebrity Chef Gordon Ramsay's menu running the gambit from pan fried filet of sea bream with lobster crushed potatoes to maki sushi rolls without leaving your suite, but also a traditional English tea from 3-5 p.m. with finger sandwiches and scones served with crème Chantilly.

Zinc

Shade Hotel in Manhattan Beach brings its popular Zinc small plates lounge menu in room with parmesan, goat cheese fondue, mini-beef corn dogs, and petite sloppy-Johns made with short ribs braised in a honey-truffle sauce for 12 hours. The perfect chaser is a sub-zero martini served in a glass made of ice. Choose from an Arctic orange blossom, frozen orchid or a frostbitten chocolatini. After that melts, satisfy your late night sweet craving with the Ultimate Bucket from Cold Stone Creamery™.