

THE
NEW YORK
EDITION®

ROOM SERVICE

BREAKFAST (6:00am to 11:00am, 6:00am to 12:00pm Weekends)

BAKERY/CEREALS

Choice of one pastry (V) 8

Basket with choice of three pastries (V) 19

Croissant, pain au chocolat, seasonal scone, seasonal muffin with oatmeal streusel

Toasted bagel

with cream cheese (V) 14

with smoked salmon 29

White, whole wheat, rye, or gluten free toast with butter and jam (V) 7

Special K, Frosted Flakes, Cheerios or Raisin Bran (V) 10

Whole, 2%, skim, oat, or almond milk

Steel-cut organic oatmeal, honey, cinnamon sugar (V) 20

with bananas 24

with seasonal berries 26

HEALTHY START

Homemade granola (V) 23

Seasonal berries, Greek-style yogurt

Coconut chia seed pudding (V) 20

Cashew butter, seasonal jam

Avocado toast (V) 23

Everything seasoning mix, pickled shallots

Berry bowl (V) 18

Seasonal sliced fruit (V) 16

Berry smoothie (V) 18

Mixed berries, banana, chia seed, ice

King smoothie (V) 18

Cold brew coffee, peanut butter, banana, almond milk, dark chocolate

EGGS

Two eggs any style 28

Bacon, roasted potatoes, mixed greens, toast of your choice

Egg white omelet 24

Ratatouille, mixed green salad (V)

Omelet 26

Ham, aged gruyere, mixed green salad

SWEET

Pancakes (V) 26

Chantilly cream, mixed berries

SIDES

Bacon 12

Turkey or pork sausage 12

Smoked salmon 16

ALL DAY (11:00am to 1:00am, 12:00pm to 1:00am Weekends)

STARTERS AND SALADS

Chef's soup 19
Changes seasonally

Tuna tartare 29
Wasabi cream, radish, sesame, ginger *

Shrimp cocktail 28
Remoulade, cocktail sauce

Little gem salad 25
Green goddess dressing, ricotta salata
add grilled shrimp 15
add grilled chicken 13

MAIN COURSES & SANDWICHES

BLT 29
Nueske's bacon, avocado, seeded sourdough toast, choice of fries or salad

Chicken sandwich 32
Brioche bread, fried chicken thighs, red cabbage, carrot, spicy aioli, choice of fries or salad

Dry aged burger 34
Bacon, white cheddar, pickles, onion, lettuce, choice of fries or salad

Wild mushroom macaroni and cheese 28
Aged white cheddar, parmesan, sautéed mushrooms

Chicken fingers 32
Honey mustard, served with fries

Salmon 39
Sautéed vegetables, pesto

Steak frites 48
Grilled New York strip steak, garlic-herb butter, fries

SIDES

Fries (V) 12
Spicy mayo
add parmesan 2
add truffle oil 3

Mixed leaf salad (V) 11

Seasonal Vegetables 15

DESSERTS

Ice cream sundae (V) 17
Vanilla and chocolate ice cream, chocolate sauce, peanut brittle

Chef's special tart 14
Changes seasonally

Cheese board (V) 25
Stilton, port salut, goat's milk gouda, melba toast, honey, nuts, grissini,
grain mustard, quince paste

Ice cream (V) 6
Vanilla or chocolate per scoop

Cookies (V) 12
Chocolate chip, oatmeal raisin

KIDS MENU

Choose one option from each category 28

MAIN

Grilled cheese sandwich
Chicken fingers
Hot dog
Pasta tossed in butter

SIDE

Fries
Mixed leaf salad

DESSERT

One scoop of ice cream
Chocolate chip cookie
Sliced fruit

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

BEVERAGES

FRUIT JUICES 10

Orange, pink grapefruit, apple, cranberry

BOTTLED WATER (500ml) 10 (750ml) 14

Still water

Sparkling water

TEALEAVES PREMIUM LEAF ICED TEAS 8

Ceylon and China black

SOFT DRINKS 8

Pepsi, Diet Pepsi, London Essence tonic water, club soda, ginger ale

HOT BEVERAGES

Americano 8

Cappucino 10

Caffe latte 10

Espresso 6

Double espresso 9

Small pot of coffee (2 cups) 15

Large pot of coffee (4 cups) 21

Hot chocolate 10

TEALEAVES WHOLE LEAF ORGANIC TEAS 15

CAFFEINATED

English Breakfast, Earl Grey with lavender, Long Life green

CAFFEINE-FREE

Chamomile, Peppermint, Relax (lemon balm, lavender buds, rose petals, valerian root, passion flowers, chamomile)

BOTTLED BEER

Ithaca Beer, Flower Power IPA 12

Peroni, Nastro Azzuro Premium Lager 12

Blue Point, Toasted Lager 12

WINE

GL BT

CHAMPAGNE / SPARKLING

Moët Chandon Impérial Brut

28 150

Ruinart Blanc de Blancs

185

Ruinart Rosé

195

ROSÉ

Vie Vité, Côtes de Provence, France

20 85

Whispering Angel, Côtes de Provence, France

25 115

WHITE

Jean-Max Roger, Menetou, Sauvignon Blanc, Loire, France

23 110

Montefresco, Pinot Grigio, Veneto, Italy

19 85

John Anthony "FARM" Chardonnay, Napa Valley, CA

25 118

RED

Weather, Pinot Noir, Sonoma Coast, CA

25 108

Felino, Malbec, Mendoza, Argentina

22 105

Jam, Cabernet Sauvignon, Napa, CA

18 84

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

To place your order, please press the Guest Experience button on your telephone. For your convenience, an 18% gratuity will be added to all orders to be distributed in its entirety to the Room Service employees. A separate \$10 per check delivery fee will be added and retained by the hotel to cover its administrative expenses and is not a staff gratuity. Appropriate sales taxes will be added to your check.

All prices are in U.S. dollars.

2022-12