



## IN-ROOM DINING MENU

### Breakfast

*Available daily from 6:00am to 11:30am*

### Lunch and Dinner

*Available daily from 12:00pm to 11:00pm*

### Overnight

*Available daily from 11:00pm to 6:00am*

### Beverage

### Mini Bar

# BREAKFAST

available daily from 6:00am to 11:30am

## Breakfast Sets

Includes your choice of Fresh Juice, Tea, or Coffee (Excludes Specialty Coffee)  
Add Egg 8

<b>Continental Breakfast</b>	<b>34</b>
Selection of House-Made Viennoiserie, Served with Mixed Fruit and Berries	
<b>American Breakfast</b>	<b>42</b>
Two Eggs Cooked to Preference, Herb-Roasted Potatoes, Pain D'avignon Bread Selection: Wheat or Sourdough, Choice of Local Country Link Sausage, Canadian Bacon, or Smoked Bacon	
<b>Mandarin Breakfast</b>	<b>48</b>
Chicken Congee, Soft-Boiled Egg, Shrimp Hargow, Pork Dumpling, Soy-Pickled Cucumbers, Bamboo Shoots, Braised Mushrooms, Mixed Fruit and Berries	

## Light Start

<b>Viennoiserie Basket</b>	<b>26</b>
Served with an Assortment of Jams, Marmalade, and Butter	
<b>Acai Bowl</b> <i>⚡</i>	<b>24</b>
Granola, Seasonal Tropical Fruit, Toasted Coconut	
<b>Yogurt Parfait</b>	<b>26</b>
Greek Yogurt, Kiwi, Blueberry, Almond, Toasted Coconut, Granola	
<b>Steel-Cut Oats</b>	<b>18</b>
Light Brown Sugar, Golden Raisins, Banana Brûlée, Cocoa Nibs,	
<b>House-Made Muesli</b>	<b>18</b>
Raisins, Cherries, Green Apples, Honey, Vanilla	
<b>Fruit &amp; Berry Plate</b> <i>⚡</i>	<b>24</b>
Selection Of Seasonal Fruits, Berries	
<b>Cereals</b>	<b>12</b>
Choice Of All Bran, Corn Flakes, Froot Loops, Special K, Raisin Bran or Rice Krispies. Served With Sliced Banana and Berries	

## Our Eggs

Free-Range from Hudson Valley, NY  
All Egg Dishes Come with Herb-Roasted Potatoes

<b>Americana</b>	<b>28</b>
Two Eggs Cooked to Preference, Choice of Local Country Link Sausage, Canadian Bacon or Smoked Bacon, Pain D'avignon Bread Selection: Wheat or Sourdough	
<b>Traditional Omelet</b>	<b>29</b>
Traditional 3 Egg Omelet, Pain D'avignon Bread Selection: Wheat or Sourdough Fillings: Tomato, Spinach, Onion, Asparagus, Peppers, Cheddar Cheese	
<b>Chef's Omelet</b>	<b>29</b>
<i>Selection of the Day</i> Traditional 3 Egg Omelet, Pain D'avignon Bread Selection: Wheat or Sourdough	
<b>Truffled Eggs Benedict</b>	<b>34</b>
Two Poached Eggs, Served over Toasted English Muffins, Grilled Canadian Bacon, Hollandaise Sauce	

## Sweet Treats & Favorites

<b>Buttermilk Pancakes</b>	<b>28</b>
House-Made Berry Compote, Vanilla Whipped Cream, Maple Syrup	
<b>Belgian Waffle</b>	<b>28</b>
Griddled Belgian-Style Waffle Served with House-Made Berry Compote, Maple Syrup, And Vanilla Whipped Cream	
<b>Vegan Bowl</b> <i>⚡</i>	<b>27</b>
Kale, Wild Rice, Butternut Squash, Walnuts, Cranberries, Pumpkin Seeds, Maple-Tahini Dressing	
<b>Avocado Toast</b> <i>⚡</i>	<b>31</b>
Heirloom Tomato, Feta Cheese, Hot Honey, Pickled Shallots Poached Egg	
<b>Bacon, Egg &amp; Cheese Sandwich</b>	<b>27</b>
Canadian Bacon, Sunny Side Egg, Cheddar, Sliced Avocado	
<b>Upper West Side Bagel</b>	<b>31</b>
Homemade Smoked Salmon, Boursin, Pickled Shallots, Capers, Lemon Vinaigrette	

<b>Sides</b>	<b>14</b>
Avocado Berries Fruit Canadian Bacon Center-Cut Bacon Country Link Sausage Greek Yogurt Chicken Sausage Turkey Bacon	

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LUNCH AND DINNER
available daily from 12:00pm to 11:00pm

Kaviari Oscietre Prestige Caviar

Served with Blinis, Red Onion, Hard-Boiled Egg, Chives, Lemon Crème Fraîche

50g 175
125g 312

Starters & Salads

- East Beach Blonde Oysters 32
6 Oysters, Ginger-Sake Mignonette, Blood Orange Scallions
- Babaganoush 26
Roasted Eggplant, Pomegranate, Sesame, Naan
- Coconut Corn Soup 22
Chili-Peanut Crunch, Thai Basil
- Burrata 24
Confit Peppers, Arugula, Sourdough, Bagna Cauda
- Shrimp Cocktail 30
House-Made Cocktail Sauce
- Vegan Bowl 33
Mala Tofu, Kale, Farro, Quinoa, Avocado, Calamansi-Soy Dressing
- Iceberg 33
Bayley Hazen Blue Cheese, Pastrami Bacon, Confit Tomatoes, Hard-Boiled Eggs, Crispy Shallots
- Caesar Salad 31
Romaine, Aged Parmesan, Preserved Lemon Chimichurri, Anchovies
Add Chicken 12, Salmon 18, Shrimp 24

For Little Fans

- Pizza 26
Individual New York-Style Classic Cheese Pizza
- Chicken Fingers 22
Crispy Chicken Tenders, Crispy Fries, House-Made Honey Mustard
- Mac And Cheese 26
Creamy Classic Rich Cheese Sauce topped with Breadcrumbs
- Smash Burger 26
Served on a Potato Bun with French Fries, Lettuce, Pickles, Tomato, House Sauce

Main

- Spaghetti or Cavatelli 29
Tomato and Basil Sauce
Beef and Veal Bolognese Sauce 32
- Prime 8 Oz Burger 37
Beef Burger on a Toasted Brioche Bun, Tomatoes, Bibb Lettuce, House-Made Pickle, Choice of Cheddar, Swiss or Gouda Cheese, French Fries
- Roasted Chicken 44
English Peas, Rosemary Whipped Potato, Morel Jus
- Club Sandwich 35
Ciabatta, Roasted Turkey, Tomato Relish, Smoked Bacon, Arugula, Lemon Basil Aioli, Pomme Chips
- 12oz Prime New York Striploin 75
8oz Filet Mignon 68
Served With Green Peppercorn and Pomme Frites
- Branzino 44
Artichoke, Snap Peas, Tomato & Harissa Emulsion, Lemon-Olive Relish
- Faroe Island Salmon 44
Smashed Fingerling Potato, Asparagus, Citrus Butter
- Wonton Noodle Soup 45
Braised Beef, Chicken & Shrimp Dumplings, Bok Choy, Pickled Mustard Greens
- Sides 18
French Fries Mashed Potatoes
Garlic Spinach Organic Mixed Brown Rice Sauteed
Mushroom Mixed Greens

Dessert

- Vanilla Crème Brûlée 15
Madagascan Vanilla Bean, Turbinado Sugar
- Baba Au Rhum 24
Mango Tartare, Yuzu Curd, Whipped Vanilla Bean Ganache
- NY Cheesecake 24
Ben’s Cream Cheese, Confit Lemon, Morello Cherry-Balsamic Sauce
- Palet D’Or 24
Mexican Dark Chocolate Mousse, Fleur de Sel, Chocolate Dacquoise
- Apple Tarte Tatin 41
Pink Lady Apples, Puff Pastry, Vanilla Ice Cream
Serves Two
- Fruit Plate ¥ 24
A Selection of Seasonal Sliced Fruits
- Cheese Plate 35
Artisanal Local Selection of 3 Cheeses

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**OVERNIGHT**  
available daily from 11:00pm to 6:00am

Meals, Snacks and Bites	
<b>Wonton Noodle Soup</b>	<b>45</b>
Braised Beef, Chicken & Shrimp Dumplings, Bok Choy, Pickled Mustard Greens	
<b>Caesar Salad</b>	<b>31</b>
Romaine, Parmesan, Preserved Lemon Chimichurri, Anchovies <i>Add Chicken 12, Salmon 18, Shrimp 24</i>	
<b>Americana</b>	<b>28</b>
Two Eggs Cooked to Preference, Choice of Local Country Link Sausage, Canadian Bacon or Smoked Bacon, Pain D'avignon Bread Selection: Wheat or Sourdough	
<b>Three-Cheese Grilled Cheese</b>	<b>28</b>
Aged Cheddar, Gruyere and Pepper Jack Grilled Cheese, White Bread, Choice of Roasted Tomato Soup, French Fries or Side Salad	
<b>Prime 8 Oz Burger</b>	<b>37</b>
Beef Burger on a Toasted Brioche Bun, Tomatoes, Bibb Lettuce, House-Made Pickle, Choice of Cheddar, Swiss or Gouda Cheese, French Fries	
<b>Club Sandwich</b>	<b>35</b>
Ciabatta, Roasted Turkey, Tomato Relish, Smoked Bacon, Arugula, Lemon Basil Aioli, Pomme Chips	
<b>Spaghetti or Cavatelli</b>	
Tomato and Basil Sauce	29
Beef and Veal Bolognese Sauce	32

Dessert	
<b>Vanilla Crème Brûlée</b>	<b>15</b>
Madagascan Vanilla Bean, Turbinado Sugar	
<b>NY Cheesecake</b>	<b>24</b>
Ben's Cream Cheese, Confit Lemon, Morello Cherry-Balsamic Sauce	
<b>Cheese Plate</b>	<b>35</b>
Artisanal Local Selection of 3 Cheeses	

For Little Fans	
<b>Pizza</b>	<b>26</b>
Individual New York Style Classic Cheese Pizza	
<b>Chicken Fingers</b>	<b>22</b>
Crispy Chicken Tenders, Crispy Fries, House Made Honey Mustard	
<b>Smash Burger</b>	<b>26</b>
Served on a Potato Bun with French Fries, Lettuce, Pickles, Tomato, House Sauce	

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BEVERAGE

<b>Selection of Teas</b>	<b>10</b>
Jasmine, Chamomile, Earl Grey, English Breakfast, Peppermint, Sencha	
<b>Selection of Loose Teas</b>	<b>12</b>
<b>Small Regular or Decaffeinated Coffee Pot</b>	<b>10</b>
<b>Large Regular or Decaffeinated Coffee Pot</b>	<b>12</b>
<b>Espresso</b>	<b>14</b>
<b>Cappuccino</b>	<b>14</b>
<b>Latte</b>	<b>14</b>
<b>Macchiato</b>	<b>14</b>
<b>Café au Lait</b>	<b>14</b>
<b>Hot Chocolate</b>	<b>12</b>
<b>Soft Drinks</b>	<b>8</b>
<b>Mineral Water</b>	<b>10</b>
Saratoga Springs Still or Sparking	
<b>Fresh Squeezed Juice</b>	<b>16</b>
Orange, Grapefruit	
<b>Smoothie of the Day</b>	<b>16</b>
<b>Cold Pressed Green Detox <i>⌘</i></b>	<b>18</b>



Wine and Champagne (by the Glass | Bottle)

Sparkling

4 Borgoluce Prosecco, “Superiore”, Veneto, Italy NV	23   95
38 Louis Roederer, “Brut”, Champagne, France NV	39   180
40 Decoy Duckhorn Limited, “Brut” Rosé , California, USA NV	24   120
47 Veuve Clicquot Rosé, Champagne, France 2022	60   300
76 Krug Grande Cuvée 171 <sup>ème</sup> Édition, “Brut”, Champagne, France NV	100   450

Rosé

175 Chateau Saint Marguerite, “Fantastique”, Cotes De Provence, France 2022	30   150
226 Peyrassol, “Les Commandeurs”, Cotes De Provence, France 2022	22   110

White

199 Elena Walch Pinot Bianco Trentino - Alto Adige, Italy 2023	22   110
121 Henri Bourgeois Pure Blanc, Sancerre, France 2023	26   120
278 Chablis, “Domaine du Colombier” Burgundy, France 2022	24   115
299 Chardonnay, “Rhys Vineyards” Anderson Valley, USA 2019	24   115
106 Mar De Frades Albariño, Rias Baixas, Spain 2022	20   100

Red

395 Pinot Noir, “Frederic Esmonin” Gevrey-Chambertin, Burgundy, France 2022	35   175
402 Cabernet Sauvignon, “Joseph Phelps” Napa Valley, California, United States 2019	75   375
510 Ripasso, “Regolo Valpolicella Sartori di Verona” Veneto, Italy 2019	25   125
807 Pinot Noir, “Roserock by Domaine Drouhin”, Oregon, United States 2022	30   140
864 Chateau Marjosse, “Entre-deux-Mers” Bordeaux, France 2019	31   155
6111 Vigneti La Selvanella Chianti Tuscany, Italy 2019	23   115

Sweet

1957 Taylor’s Fladgate Tawny Port 20 Year, Portugal	26
1911 Disznókő Tokaji Aszú 6 Puttonyos 500ml, Hungary 2016	40   230

Beer

Athletic Brewing Co., “Upside Dawn”, Connecticut, USA (NON-ALCOHOLIC)	14
Threes Brewing Vliet, “Pilsner” Brooklyn, NY, USA	18
Blue Point, “Toasted Lager”, Patchogue, NY, USA	14
Lagunitas, “IPA”, Lagunitas Brewing Company, California, USA	16
Grimm, “Hefeweissbier”, Brooklyn, NY, USA	18
Hitachino Nest Red Rice Ale, Kiuchi Brewery, Japan	18

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Half Bottle Selection

Champagne

1603 Krug, "Grande Cuvee" NV

325

Champagne Rosé

1601 Bollinger

150

1616 Gosset, "Grande Rosé"

105

White

3012 Chardonnay, "Rutherford" Staglin Family Vineyard California, United States 2019

150

1704 Corton-Charlemagne Grand Cru, Bonneau du Martray Burgundy, France 2015

260

Red

1818 Mencia, "Villa de Corullon" Descendientes de J. Palacios Bierzo, Spain 2014

85



# MINI BAR

## Libations

<b>Champagne</b> Louis Roederer	<b>100</b>
<b>White Wine</b> Roland Lavantureux Chablis, France	<b>55</b>
<b>Red Wine</b> Ruffino "Modus" Tuscany, Italy	<b>65</b>
<b>Beer</b> Brooklyn Brewery "Amber Lager" New York	<b>14</b>
<b>Tequila 200ml</b> Clase Azul	<b>135</b>
<b>Whiskey 375ml</b> Jack Daniels Single Barrel	<b>95</b>
<b>Vodka 375ml</b> Grey Goose	<b>110</b>
<b>Ready-Made Cocktails</b> Cosmopolitan Manhattan	<b>25</b>
<b>Liquor 50ml</b> Tequila Whiskey / Scotch Vodka Gin	<b>18</b>

# Non-Alcoholic Beverages

<b>La Colombe Iced Coffee</b> Cold brew	<b>10</b>
<b>Soft Drinks</b> Coke Diet Coke Ginger Ale Tonic Sprite	<b>9</b>
<b>Red Bull</b> Regular Sugar Free	<b>9</b>
<b>Saratoga Sparkling Water 355ml</b>	<b>9</b>
<b>Fruit Juice</b> Cranberry Orange	<b>9</b>

## Sweets and Snacks

<b>Gummy Bears</b>	<b>15</b>
<b>M&amp;M's</b>	<b>15</b>
<b>Shortbread Cookies</b>	<b>15</b>
<b>Almonds</b> Raw Chocolate	<b>15</b>
<b>Honey Roasted Peanuts</b>	<b>15</b>
<b>Pistachios</b>	<b>15</b>
<b>Roasted and Salted Cashews</b>	<b>15</b>
<b>Sweet and Spicy Pecans</b>	<b>15</b>
<b>Trail Mix and Candied Fruit</b>	<b>15</b>
<b>Salted Potato Chips</b>	<b>12</b>



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