

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 (No Specialty Coffee)
Add Egg 8

Continental Breakfast	34
Selection of House-Made Viennoiserie, Served with Mixed Fruit and Berries	
American Breakfast	42
Two Eggs Cooked to Preference, Hashbrown, Tomato, Choice of Artisanal Bread, Choice of Local Country Link Sausage, Canadian Bacon, or Smoked Bacon	
Mandarin Breakfast	48
Poached Chicken Congee, Soft-Boiled Egg, Stir-Fried Noodles, Shrimp Hargow, Sliced Fruit, Berries	

Light Start

Viennoiserie Basket	26
Served with an Assortment of Jams, Marmalade, and Butter	
Acai Bowl †	24
Granola, Seasonal Tropical Fruits, Toasted Coconut	
Yogurt Parfait	26
Greek Yogurt, Kiwi, Blueberry, Almond, Toasted Coconut, Granola	
Steel-Cut Oats †	18
Light Brown Sugar, Golden Raisins, Banana Brûlée, Cocoa Nibs, Steamed Milk	
House-Made Muesli	20
Roasted Pistachio, Golden Raisins, Apples	
Fruit & Berry Plate †	24
Selection Of Seasonal Fruits, Berries	
Cereals	15
Choice Of All Bran, Corn Flakes, Froot Loops, Special K, Raisin Bran Or Rice Krispies. Served With Sliced Banana And Berries	

Our Eggs

All our Eggs are Free-Range and Sourced from Hudson Valley, NY

Americana	26
Two Eggs Cooked to Preference, Choice of Local Country Link Sausage, Canadian Bacon or Smoked Bacon, Served With Hashbrown, Tomato, Pain D'avignon Bread Selection: Wheat or Sourdough	
Traditional Omelet	29
Traditional 3 Egg Omelet, Hashbrown, Pain D'avignon Bread Selection: Wheat or Sourdough Fillings: Tomato, Spinach, Onion, Asparagus, Peppers, Cheddar Cheese	
Chef's Omelet	29
<i>Selection of the Day</i> Traditional 3 Egg Omelet, Hashbrown, Pain D'avignon Bread Selection: Wheat or Sourdough	
Truffled Eggs Benedict	32
Two Poached Eggs, Served over Toasted English Muffins, Grilled Canadian Bacon, Hollandaise Sauce	

Sweet Treats & Favorites

Buttermilk Pancakes	28
House-Made Berry Compote, Vanilla Whipped Cream, Vermont Maple Syrup	
Belgian Waffle	28
Griddled Belgian-Style Waffle Served With House-Made Berry Compote, Warm Vermont Maple Syrup, And Vanilla Whipped Cream	
Vegan Bowl	27
Kale, Wild Rice, Butternut Squash, Walnuts, Cranberries Pumpkins Seeds, Maple-Tahini Dressing	
Avocado Toast †	31
Heirloom Tomato, Feta Cheese, Hot Honey, Pickled Shallots Poached Egg	
Bacon, Egg & Cheese Sandwich	27
Smoked Bacon, Over Easy Egg, Comté Cheese Mornay, Farm Mesclun, Tomato Confit, Avocado	
Upper West Side Bagel	29
Homemade Smoked Salmon, Boursin, Pickled Shallots, Capers, Lemon Vinaigrette	

Sides	12
Avocado Hashbrown 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

Caviar Selection From Kaviari Oscietre

Served with Traditional Accompaniments, Blinis & Rye Toast Point

Prestige 50g	295
Gold 50g	375

Starters

East Beach Blonde Oysters	32
6 Oysters, Ginger-Sake Mignonette, Blood Orange Scallions	

Babaganoush	23
Gojuchang Roasted Eggplant, Black Garlic Chermoula	

Butternut Squash Soup	22
Lemongrass, Ginger, Red Curry, Peanut-Chili Crunch, Basil Oil	

Burrata	29
Acorn Squash, Petite Sorrel, Pumpkin Oil Vinaigrette	

Foie Gras Terrine	35
Kumquat Gel, Marcona Almonds, Brioche	

Shrimp Cocktail	32
Tiger Prawns, House-Made Cocktail Sauce, Lemons	

Salads

The Wedge	33
Bayley Hayzen Blue Cheese, Pastrami Bacon, Confit Tomatoes, Hard-Boiled Eggs, Fried Shallots	

Cesar Salad	31
Baby Romaine, Parmesan Cheese, Preserve Lemon Chimichurri, Anchovies	

Chicory Salad	31
Mala Seared Tofu, Asian Pears, Endive, Castelfranco Pumpkin Seeds, Blood Orange-Mustard Dressing	

Add Chicken 12, Salmon 18, Shrimp 24

Main

Spaghetti or Cavatelli	
Tomato and Basil Sauce	29
Beef and Veal Bolognese Sauce	32

Tuna Poke Bowl	42
Heirloom Rice, Wakame Seaweed, Cucumber, Radish, Avocado, Mango, Grapefruit, Ponzu, Sesame	

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	

Club Sandwich	35
Ciabatta, Roasted Turkey, Tomato Relish, Smoked Bacon, Lettuce, Lemon Basil Aioli, Pomme Chips	

Banh Mi	39
Duroc Pork Belly, Pickled Carrots & Daikon, Cucumber Cilantro, Spicy Mayo, French Fries	

12oz Prime New York Striploin	75
8oz Filet Mignon	68
Served With Green Peppercorn And Pomme Frites	

Arctic Char	46
Cabbage, Hazelnut & Onion Fondue, Yuzu Butter, Fried Kale	

Wonton Noodle Soup	42
Chinese Superior Stock, Chinese Broccoli, Braised Shiitake Mushroom In Oyster Sauce, Chicken & Shrimp Dumplings	

Sides	18
French Fries	Mashed Potatoes
Garlic Spinach	Organic Mixed Brown Rice
Sauteed Mushroom	Mixed Greens

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Dessert

The Mandarin	24
Green Tea Mousse, Mango Gelee, Ginger Chocolate Streusel	
Chocolate Decadence	24
Hazelnut Feuilletine, Salted Caramel, Chocolate Mousse	
Guava Cheesecake	32
<i>Serves Two.</i> Guava Lime Pâté Fruit, Spiced Graham Cracker	
I'm A Fan	24
Cinnamon Apple Compote, Vanilla Mousse, Brown Butter Cake	
Fig Tart	24
Tiger Figs, Pastry Cream, Almond Cake	
Chocolate Mousse	24
Dark/Milk Caraiibe and Jivara Mousse, Opalys White Chocolate Mousse, Honey Tuile	
Dessert Tasting	68
Choice of Three Desserts, <i>Supplemental 10 For Guava Cheesecake</i>	
Fruit Plate †	24
A Selection of Seasonal Sliced Fruits	
Cheese Plate	35
Artisanal Local Selection of 3 Cheeses	

For Little Fans

Pizza	26
Individual New York-Style Classic Cheese Pizza	
Chicken Fingers	26
Crispy Chicken Tenders, Crispy Fries, House-Made Honey Mustard	
Mac And Cheese	26
Creamy Classic Rich Cheese Sauce topped with Breadcrumbs	

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OVERNIGHT

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

Meals, Snacks and Bites

Wonton Noodle Soup 42
Chinese Superior Stock, Chinese Broccoli, Braised Shiitake Mushroom In Oyster Sauce, Chicken & Shrimp Dumplings

Cesar Salad 28
Baby Romaine, Parmesan Cheese
Preserve Lemon Chimichurri, Anchovies

Add Chicken 12, Salmon 18, Shrimp 24

Americana 25
Two Eggs Cooked to Preference, Choice of Local Country Link Sausage, Canadian Bacon or Smoked Bacon, Served With Hashbrown, Tomato, Pain D'avignon Bread Selection: Wheat or Sourdough

Three-Cheese Grilled Cheese 28
Aged Cheddar, Gruyere and Pepper Jack Grilled Cheese,
White Bread, Choice of Roasted Tomato Soup,
French Fries or Side Salad

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

Club Sandwich 35
Ciabatta, Roasted Turkey, Tomato Relish, Smoked Bacon, Lettuce,
Lemon Basil Aioli, Pomme Chips

Spaghetti or Cavatelli
Tomato and Basil Sauce 29
Beef and Veal Bolognese Sauce 32

Dessert

The Mandarin 24
Green Tea Mousse, Mango Gelee, Ginger Chocolate Streusel

Chocolate Decadence 24
Hazelnut Feuilletine, Salted Caramel, Chocolate Mousse

Cheese Plate 35
Artisanal Local Selection of 3 Cheeses

For Little Fans

Pizza 26
Individual New York Style Classic Cheese Pizza

Chicken Fingers 26
Crispy Chicken Tenders, Crispy Fries, House Made Honey Mustard

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BEVERAGE

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

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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
47 Veuve Clicquot Rose, Champagne, France 2022	60 300
61 Mirabelle, “Brut Rose Sparkling”, Schramsberg Vineyards, Healdsburg, California, USA	24 120
80 Dom Pérignon, “Brut”, Champagne, France 2015	179 895

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 Pascal Jolivet Sancerre, Loire, France 2022	26 130
131 Chardonnay, “Carneros”, Frank Family, California, USA 2021	22 110
140 Chablis, “Simonnet-Febvre” Burgundy, France 2020	24 120
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
708 Cabernet Sauvignon, “Beckmen”, Los Olivos, California, United States 2020	24 120
1021 Pinot Noir, “Benovia Russian River Valley” Benovia, California, United States 2020	31 155
6111 Vigneti La Selvanella Chianti Tuscany, Italy 2019	23 115

Sweet

1957 Taylor’s Fladgate Tawny Port 20 Year, Portugal	26
1918 Inniskillin Vidal Ice Wine, Niagara Estate	35

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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

1610 Veuve Clicquot, “Yellow Label”	125
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
1713 Sancerre, “La Moussiere” Alphonse Mellot Loire Valley, France 2021	70

Red

1818 Mencia, “Villa de Corullon” Descendientes de J. Palacios Bierzo, Spain 2014	85
1823 Volnay, “Les Aussy” Bitouzet-Prieur Burgundy, France 2013	75

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MINI BAR

Libations

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

Non-Alcoholic Beverages

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

Sweets and Snacks

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

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