

In-Room Dining Menu

Please tap on the menu you would like to view:

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 Selection

Continental Breakfast 32
Selection of house-made viennoiserie, served with mixed fruit and berries, butter, and your choice of fresh juice, tea or coffee (specialty coffee not included)

American Breakfast 42
Two eggs cooked to preference, breakfast potatoes, choice of artisanal bread, choice of local country link sausage, Canadian bacon, or smoked bacon, served with toast and your choice of fresh juice, tea or coffee (specialty coffee not included)

Mandarin Breakfast 48
Poached chicken congee, century egg, stir-fried noodles, shrimp hargow, sliced fruit, and berries and your choice of fresh juice, tea or coffee (specialty coffee not included)

Healthy Breakfast ✖ 38
Tofu scramble, acai bowl, yogurt and mixed berries. Served with your choice of green juice, brewed coffee or tea (specialty coffee not included)

Light Fare and Freshly Baked Pastries

Morning Bakery Selection 21
Served with Banner butter, jams and marmalade

New York City Bagel 12
Choice of everything bagel, plain, sesame or wheat. Served with cream cheese or peanut butter

Breakfast Cereal ✖ 15
Choice of All Bran, Corn Flakes, Froot Loops, Special K, Raisin Bran or Rice Krispies. Served with sliced banana and berries

Toasted Granola 24
Served with mixed berries, pecans, sliced banana, and your choice of Greek or low-fat yogurt

Seasonal Berries 18

Healthy Selection

Acai Berry Bowl ✖ 🌱 24
Granola, seasonal tropical fruits, toasted coconut

Fruit Plate ✖ 24
Selection of seasonal fruits, yogurt, berries, apple, dried fruits

Avocado Bowl ✖ 🌱 29
Avocado, two poached eggs, plum tomatoes, balsamic glaze, tender greens, multigrain toast

Hot Irish Steel Cut Oats ✖ 18
Served with light brown sugar, golden raisins, and your choice of milk

Egg White Frittata 28
Cherry tomato, asparagus, feta cheese, baby kale , herb, labneh

Homemade Muesli ✖ 18
Served with berries, apple, dried fruits

Main

Two Eggs Any Style 25
Two free-range Hudson Valley eggs cooked to your preference, served with breakfast potatoes, toast, and your choice of local country link sausage, Canadian bacon or smoked back bacon

Three Egg Omelet 29
Traditional or egg whites only and your choice of 3 fillings from asparagus, bell pepper, mushroom, tomato, onion, spinach, scallions, cheese (cheddar cheese, Swiss cheese, goat cheese, mozzarella), bacon or ham. Served with breakfast potatoes and your choice of toast

Add Salmon 5

Classic Eggs Benedict 28
Two free-range Hudson Valley poached eggs, served over toasted English muffins, grilled Canadian bacon, and topped with Hollandaise sauce

Add Salmon 5

Commuter Sandwich 🌱 27
Classic New York-style sandwich, sunny side up egg, turkey breast, turkey bacon, avocado, American cheese

Applewood Smoked Salmon 33
New York style lox bagel with smoked salmon from the Catskills, your choice of New York City bagel (everything bagel, plain, sesame), served with cream cheese, thinly sliced red onion, tomato, and capers

House-Made Pancakes 26
Lemon zest, house-made berry compote, vanilla whipped cream

Belgian Waffle 26
Griddled Belgian-style waffle served with house-made berry compote, warm Vermont maple syrup, and vanilla whipped cream

Sides 12
*Black forest ham
Breakfast potatoes
Canadian bacon
Center-cut bacon
Country link sausage
Greek yogurt
Smoked apple chicken sausage
Turkey bacon
Smoked Salmon +9*

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LUNCH AND DINNER

available daily from 12:00pm to 11:00pm

Light Meals, Snacks and Bites

House Marinated Olives 🌿	16
<i>Seasoned with citrus, herbs, spices</i>	
Spiced Marcona Almonds 🌿	16
<i>Roasted Marcona almonds, hot spice mix</i>	
Truffle Beignets	18
<i>Alpine cheese, shaved truffle</i>	
Burrata 🌿	32
<i>Bitter greens, apple jam, celery mignonette, winter radishes</i>	
Caesar Salad	22
<i>Baby gem lettuce, crispy kale, parmesan focaccia croutons, anchovy filets, Caesar dressing</i>	
<i>Add Protein:</i>	
Chicken	22
Salmon	22
Shrimp	23
Lobster Cobb	39
<i>Baby gem, poached lobster, radish, cherry tomato, soft egg, snap peas, bacon vinaigrette</i>	
Chinese Egg Noodle Soup	36
<i>Chicken and shrimp wonton, char-siu pork, poached egg, shiitake mushrooms, bok choy</i>	
Three-Cheese Grilled Cheese 🌿	28
<i>Aged cheddar, gruyere and pepper jack grilled cheese on white bread, served with pickled onions, and your choice of roasted tomato soup, french fries or side salad</i>	
4 Signature Dips 🌿	42
<i>Black garlic chermoula, gojuchang roasted eggplant, avocado tzatziki, smoked trout and chives, grilled breads and crudité</i>	
Marinated Tofu	28
<i>Greens, mala sauce, grapefruit, furikake, crispy shallot</i>	

Caviar Selection from Caviar Russe

<i>Serving size: 1 ounce, (28grams)</i>	
<i>Served with traditional accompaniments</i>	
Classic Ossetra Caviar Russe	180
<i>“Deep brown”</i>	
Golden Ossetra Caviar Russe	250
<i>“Golden”</i>	

Little Fan Selection

Pizza	26
<i>Individual New York-style classic cheese pizza</i>	
Chicken Fingers	26
<i>Crispy chicken tenders, crispy fries, house-made honey mustard</i>	
Mac and Cheese	26
<i>Creamy classic rich cheese sauce topped with breadcrumbs</i>	

Main

Spaghetti or Cavatelli	
<i>Choice of:</i>	
Tomato and basil sauce	29
Beef and veal bolognese sauce	32
Classic carbonara sauce	32
Classic American Burger 🌿	39
<i>10oz grilled grain-fed beef burger on a toasted brioche bun, served with tomatoes, bibb lettuce, house-made pickle, your choice of cheese, and a side of french fries</i>	
Chicken Club Sandwich 🌿	29
<i>Toasted sourdough, avocado, bacon, lettuce, tomato, spicy aioli. Served with french fries or potato chips</i>	
Confit Chicken	38
<i>Asparagus, fava beans, morel vinaigrette</i>	
Steamed Black Bass 🌿	38
<i>Coconut broth, tender bok choy, lime, jasmine rice</i>	
New York Strip	52
<i>Choice of two sides</i>	
Sides	18
Broccolini	Mashed potatoes
Carrots	Organic mixed brown rice
French fries	Salad
Garlic spinach	Sauteed mushroom
Mac and cheese	

Dessert

Mandarin Orange	24
<i>Green tea mousse, mango gelee, ginger chocolate streusel</i>	
Chocolate Decadence	24
<i>Hazelnut feuilletine, salted caramel, chocolate mousse</i>	
Harry’s Berries Tart	24
<i>Harry’s berries strawberries & coulis, diplomat cream, almond cake</i>	
Bellini Pavlova	24
<i>Peach tatin, bellini sorbet, norohy chantilly</i>	
Tiramisu	24
<i>Coffee chiffon cake, coffee creameux, mascarpone mousse</i>	
Piña Colada Cake	24
<i>Colada mousse, pineapple confit, vanilla cake</i>	
Guava Cheesecake	32
<i>Serves two. Guava lime pâté fruit, spiced graham cracker</i>	
Dessert Tasting	68
<i>Choice of three desserts, supplemental 10 for guava cheesecake</i>	
Fruit Plate 🌿	24
<i>A selection of seasonal sliced fruits</i>	
Cheese plate 🌿	32
<i>Artisanal local selection of 3 cheeses</i>	

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OVERNIGHT

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

Meals, Snacks and Bites

Chinese Egg Noodle Soup	36
<i>Chicken and shrimp wonton, char-siu pork, poached egg, shiitake mushrooms, bok choy</i>	
Caesar Salad	22
<i>Baby gem lettuce, crispy kale, parmesan focaccia croutons, anchovy filets, Caesar dressing</i>	
<i>Add Protein:</i>	
<i>Chicken</i>	22
<i>Salmon</i>	22
<i>Shrimp</i>	23
Two Eggs Any Style 🍳	28
<i>Two free-range Hudson Valley eggs cooked to your preference, served with breakfast potatoes and your choice of local country link sausage, Canadian bacon or smoked back bacon</i>	
Three-Cheese Grilled Cheese 🍷	28
<i>Aged cheddar, gruyere and pepper jack grilled cheese on white bread, served with pickled onions and your choice of roasted tomato soup, french fries or side salad</i>	
Classic American Burger 🍷	39
<i>10oz grilled grain fed beef burger on a toasted brioche bun, served with tomatoes, bibb lettuce, house-made pickle, your choice of cheese, and a side of french fries</i>	
Chicken Club Sandwich 🍷	29
<i>Toasted sourdough, avocado, bacon, lettuce, tomato, spicy aioli. Served with french fries or potato chips</i>	
Spaghetti or Cavatelli	
<i>Choice of:</i>	
<i>Tomato and basil sauce</i>	29
<i>Beef and veal bolognese sauce</i>	32
<i>Classic carbonara sauce</i>	32

Dessert

Chocolate Decadence	24
<i>Hazelnut feuilletine, salted caramel, chocolate mousse</i>	
Mandarin Orange	24
<i>Green tea mousse, mango gelee, ginger chocolate streusel</i>	
Fruit Plate 🍷	24
<i>Selection of seasonal sliced fruits, yogurt</i>	
Cheese plate 🍷	32
<i>Artisanal local selection of 3 cheeses</i>	

Little Fan Selection


Pizza	26
<i>Individual New York style classic cheese pizza</i>	
Chicken Fingers	26
<i>Crispy chicken tenders, crispy fries, house made honey mustard</i>	

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
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BEVERAGE

Beverage Selection

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 	18

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Wine and Champagne (by the Glass | Bottle)

Sparkling

4	Borgoluce Prosecco, “Superiore”, Veneto, Italy NV	23 95
15	Canard-Duchene, “Brut”, Champagne, France NV	30 150
38	Louis Roederer, “Brut”, Champagne, France NV	42 225
47	Veuve Clicquot Rose, Champagne, France 2022	60 300
59	Louis Roederer, “Brut” Cristal, Champagne, France 2014	179 895
61	Mirabelle, “Brut Rose Sparkling”, Schramsberg Vineyards, Healdsburg, California, USA	24 120

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

117	Chardonnay, “Miller-Cyrot” Meursault, France 2021	30 150
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

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
Guinness Stout, Dublin, Ireland	14
Lagunitas, “IPA”, Lagunitas Brewing Company, California, USA	16
Grimm, “Hefeweissbier”, Brooklyn, NY, USA	18
Heineken, Amsterdam, Netherlands	14

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

Non-Alcoholic Beverages

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

Sweets and Snacks

Gummy Bears	15
M&M’s	15
Shortbread Cookies	15
Almonds	15
<i>Raw</i>	
<i>Chocolate</i>	
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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