

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 fruits and berries, fruit compote, 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

Seasoned with citrus, herbs, spices

Spiced Marcona Almonds † 16

Roasted Marcona almonds, hot spice mix

Truffle Beignets 18

Alpine cheese, shaved truffle

Burrata 🌿 32

Bitter greens, apple jam, celery mignonette, winter radishes

Caesar Salad 22

Baby gem lettuce, crispy kale, parmesan focaccia croutons, anchovy filets, Caesar dressing

Add Protein:

Chicken 14

Salmon 18

Shrimp 18

Lobster Niçoise 42

Baby gem, poached lobster, yukon gold potato, young beans, tomato, and kalamata olive purée

Chinese Egg Noodle Soup 36

Chicken and shrimp wonton, char-siu pork, poached egg, shiitake mushrooms, bok choy

Three-Cheese Grilled Cheese 🌿 28

Aged cheddar, gruyere and pepper jack grilled cheese on white bread, served with pickled shishito peppers and pickled onions, and your choice of roasted tomato soup, french fries or side salad

4 Signature Dips 🌿 42

Black garlic chermoula, gojuchang roasted eggplant, avocado tzatziki, smoked trout and chives, grilled breads and crudité

Marinated Tofu 28

Napa cabbage, cashews, grapefruit, winter radish, smoked shoyu

Caviar Selection from Caviar Russe

Serving size: 1 ounce, (28grams)

Served with traditional accompaniments

Classic Ossetra Caviar 180

“Deep brown”

Golden Ossetra Caviar 250

“Golden”

Little Fan Selection

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

Main

Spaghetti or Cavatelli

Choice of:

Tomato and basil sauce 29

Beef and veal bolognese sauce 32

Classic carbonara sauce 32

Classic American Burger 🌿 39

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

Chicken Club Sandwich 🌿 29

Toasted sourdough, avocado, bacon, lettuce, tomato, spicy aioli. Served with french fries or potato chips

Chicken and Cassoulet 🌿 36

Chicken confit, winter cassoulet, herb pangrattato

Steamed Black Bass 🌿 38

Coconut broth, tender bok choy, lime, jasmine rice

New York Strip 52

Choice of two sides

Sides 18

Broccolini

Mashed potatoes

Carrots

Organic mixed brown rice

French fries

Salad

Garlic spinach

Sauteed mushroom

Mac and cheese

Dessert

Mandarin Orange 24

Tea mousse, fresh mandarin, ginger chocolate streusel

Chocolate Decadence 24

Hazelnut feuillentine, soft caramel, chocolate mousse

Mango Coconut Cake 24

Almond financier, lime yuzu curd, coconut chantilly

Strawberry Pavlova 24

Strawberry confit, Greek yogurt mousse, coconut dacquoise

Fruit Plate † 24

A selection of seasonal sliced fruits

Cheese plate 🌿 32

Artisanal local selection of 3 cheeses

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OVERNIGHT

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

Meals, Snacks and Bites

Chinese Egg Noodle Soup 36

Chicken and shrimp wonton, char-siu pork, poached egg, shiitake mushrooms, bok choy

Caesar Salad 22

Baby gem lettuce, crispy kale, parmesan focaccia croutons, anchovy filets, Caesar dressing

Add Protein:

Chicken	22
Salmon	22
Shrimp	23

Two Eggs Any Style 🍴 28

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

Three-Cheese Grilled Cheese 🍴 28

Aged cheddar, gruyere and pepper jack grilled cheese on white bread, served with pickled shishito peppers and pickled onions, and your choice of roasted tomato soup, french fries or side salad

Classic American Burger 🍴 39

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

Chicken Club Sandwich 🍴 29

Toasted sourdough, avocado, bacon, lettuce, tomato, spicy aioli. Served with french fries or potato chips

Spaghetti or Cavatelli

Choice of:

Tomato and basil sauce	29
Beef and veal bolognese sauce	32
Classic carbonara sauce	32

Dessert

Hazelnut Chocolate Decadence 24

Hazelnut feuillentine, soft caramel, chocolate mousse

Mandarin Orange 24

Tea mousse, fresh mandarin, ginger chocolate streusel

Fruit Plate ¥ 24

Selection of seasonal sliced fruits, yogurt

Cheese plate 🍴 32

Artisanal local selection of 3 cheeses

Little Fan Selection

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

Beverage Selection

Selection of Teas	10
<i>Jasmine</i>	
<i>Chamomile</i>	
<i>Earl Grey</i>	
<i>English Breakfast</i>	
<i>Peppermint</i>	
<i>Sencha</i>	
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
<i>Saratoga Springs Still or Sparking</i>	
Fresh Squeezed Juice	16
<i>Orange, Grapefruit</i>	
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
38 Louis Roederer, “Brut”, Champagne, France NV	42 225
47 Veuve Clicquot Rose, Champagne, France NV 2022	60 300
61 Mirabelle, “Brut Rose Sparkling”, Schramsberg Vineyards, Healdsburg, California, USA	24 120

Rosé

226 Peyrassol, “Les Commandeurs”, Cotes De Provence, France 2022	22 110
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White

117 Riesling, “Forge Cellars Peach Orchard” Seneca Lake, New York 2022	24 120
197 Jayson Sauvignon Blanc, Napa Valley, California, USA 2022	25 100
131 Chardonnay, “Carneros”, Frank Family, California, USA 2020	22 110
140 Chablis, “Simonnet-Febvre” Burgundy, France 2020	24 120
160 Sancerre, “Henri Bourgeois”, Loire Valley, France 2022	36 180

Red

402 Cabernet Sauvignon, “Joseph Phelps” Napa Valley, California, United States 2021	75 375
510 Ripasso, “Regolo Valpolicella Sartori di Verona” Veneto, Italy 2019	25 125
577 Gamay, “Maison L’Evoe”, Fleurie, France 2019	24 130
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 Tawny Port 20 Year, Portugal	26
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Beer

Athletic Brewing Co., “Upside Dawn”, Connecticut, USA (NON-ALCOHOLIC)	14
Heineken Light, “Pale Lager”, Dutch Brewing Company, Netherlands	14
Threes Brewing Vliet, “Pilsner” Brooklyn, NY, USA	18
Blue Point, “Toasted Lager”, Patchogue, NY, USA	14
Stella Artois, “Pale Lager” Leuven, Belgium	14
Lagunitas, “IPA”, Lagunitas Brewing Company, California, USA	16
Grimm, “Hefeweissbier”, Brooklyn, NY, USA	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
<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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