



THE PLAZA
IN-ROOM
DINING



Welcome to The Plaza

Long considered a timeless icon of luxury, The Plaza has defined excellence for more than a century. In-Room Dining at The Plaza continues this uncompromising tradition of luxury and excellence by offering our guests an exceptional dining experience in the comfort and privacy of a guest room or suite. The In-Room Dining menu blends classical and modern cuisine with an international contemporary flair.

As part of The Plaza's commitment to environmental stewardship, this menu contains locally sourced, organic and sustainable items wherever possible. All cuisine is prepared without artificial trans fat. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

In-Room Dining is available 24 hours a day. To place your order, please contact the In-Room Dining department directly from your telephone.

Please inform In-Room Dining of any allergies. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

A delivery charge of \$12 per order, applicable taxes and a 22% service charge will be added to all orders.

Light Breakfasts

CEREALS & GRAINS 15
choice of cereals with milk
add fresh berries or bananas (4 ea)
vegetarian

HOUSE-MADE TOASTED GRANOLA 19
choice of: whole milk, skim milk, almond milk or soy milk
fresh berries or bananas
vegetarian

CHIA SEED PUDDING 24
roasted coconut, kiwi, berries, pumpkin seed, almond
vegan . tree nut

MCCANN'S STEEL CUT IRISH OATMEAL 18
New York maple syrup, golden raisins, organic brown sugar
vegan

BIRCHER MUESLI 24
Swiss Alpen muesli, apple, raspberry, toasted almond, pistachio
vegan, tree nuts

GRANOLA PARFAIT 20
Greek yogurt, seasonal berries, honey
vegetarian

YOGURT CUP 15
Greek yogurt, seasonal fruit
vegetarian

SEASONAL FRUIT SALAD or MIXED BERRIES
small 15 / large 20
vegan

SIDE OF FRUIT 15
choice of: grapefruit supremes or seasonal fruits
vegan

FRESH BAKED PASTRIES 21
choice of three: butter croissant, pain au chocolat,
almond croissant, seasonal danish, seasonal muffin, bran muffin
egg, dairy, gluten

TOAST 11
choice of: sourdough, rye, wheat, white, multigrain,
English muffin, gluten-free, bagel
gluten

Complete Breakfasts

THE PLAZA CONTINENTAL 38

choice of three fresh baked pastries:

butter croissant, pain au chocolat, almond croissant,
seasonal danish, seasonal muffin, toasted breads

choice of: freshly squeezed juice, coffee or organic loose leaf tea

egg, dairy, gluten

FIFTH AVENUE CONTINENTAL 52

seasonal sliced fruits, New York cheeses, seasonal fruit yogurt

choice of three fresh baked pastries:

butter croissant, pain au chocolat, almond croissant,
seasonal danish, seasonal muffin, toasted breads

choice of: freshly squeezed juice, coffee or organic loose leaf tea

egg, dairy, gluten

THE CENTRAL PARK 39

granola parfait with seasonal berries & Greek yogurt,
honey & seasonal muffin

choice of: freshly squeezed juice, coffee or organic loose leaf tea

egg, dairy, gluten

THE PLAZA AMERICAN 48

two cage-free eggs any style

served with roasted tomato, breakfast potatoes, choice of toast

choice of: bacon, chicken-apple sausage, Keswick pork sausage

choice of: freshly squeezed juice, coffee or organic loose leaf tea

egg, dairy, gluten

THE COLUMBUS CIRCLE 40

choice of: plain pancakes or gluten-free pancakes or French toast

add banana, blueberry, chocolate chip, seasonal fruit compote (2 ea)

maple syrup & seasonal fruits salad

choice of: freshly squeezed juice, coffee or organic loose leaf tea

egg, dairy, gluten

ARABIC BREAKFAST 49

two cage-free scrambled eggs, breakfast potatoes, ful medames,

marinated olives, labneh, halloumi, hummus, pita bread

choice of: freshly squeezed juice, coffee or organic loose leaf tea

egg, dairy, gluten

Specialty Breakfasts

TWO CAGE-FREE EGGS ANY STYLE 29

choice of: bacon, chicken-apple sausage, Keswick pork sausage
served with roasted tomato, breakfast potatoes & choice of toast

egg, dairy, gluten

MAKE YOUR OWN OMELETTE 33

choice of: 3 items, *additional items* 2 ea
cheddar, Swiss, American cheese, goat cheese, bacon, ham, bell peppers,
jalapeños, tomato, red onion, mushroom or spinach
served with roasted tomato, breakfast potatoes & choice of toast

egg, dairy, gluten

STEAK & EGGS 52

two cage-free sunny side eggs, prime ribeye
served with roasted tomato & breakfast potato

egg, dairy, gluten

THE PLAZA SIGNATURE EGGS BENEDICT 33

two cage-free poached eggs, English muffin, Canadian bacon,
black truffle, hollandaise sauce
served with roasted tomato & breakfast potatoes

egg, dairy, gluten

APPLEWOOD SMOKED SALMON EGGS BENEDICT 35

two cage-free poached eggs, English muffin, smoked salmon,
black truffle, hollandaise sauce
served with roasted tomato & breakfast potatoes

egg, dairy, gluten

DUNGENESS CRAB CAKE EGGS BENEDICT 38

two cage-free poached eggs,
espelette pepper, hollandaise sauce
served with roasted tomato & breakfast potatoes

egg, dairy, gluten

SHAKSHOUKA 33

two cage-free poached eggs, cumin stewed tomatoes,
onions, red & green peppers served with warm pita bread

egg, dairy, gluten

Specialty Breakfasts

BUTTERMILK PANCAKES 28

plain or gluten-free

New York maple syrup

add banana, blueberry, chocolate chip, seasonal fruit compôte (4 ea)

egg, dairy, gluten

FRENCH TOAST 28

plain or gluten-free

New York maple syrup

add banana, blueberry, chocolate chip, seasonal fruit compôte (4 ea)

egg, dairy, gluten

AVOCADO & BURRATA TOAST 32

sourdough toast, crushed avocado, fresh burrata,

two cage-free poached eggs

egg, dairy, gluten

SMOKE SALMON

AVOCADO & BURRATA TOAST 34

sourdough toast, crushed avocado, smoked salmon, fresh burrata,

two cage-free poached eggs

egg, dairy, gluten

POACHED LOBSTER

AVOCADO & BURRATA TOAST 40

sourdough toast, crushed avocado, poached lobster, fresh burrata,

two cage-free poached eggs

egg, dairy, gluten

ACCOMPANIMENTS 10

bacon

chicken-apple sausage

Keswick pork sausage

smoked salmon

cream cheese

sliced avocado

breakfast potatoes

house made hash browns

Beverages

PROTEIN SMOOTHIES

TROPICAL GREENS 19

pineapple, mango, carrot, coconut milk,
lemon, wheatgrass, spinach

add on: banana, avocado, dates, berries (4 each)

dairy, vegetarian, tree nuts

BERRY BANANA 19

strawberry, banana, coconut milk,
lucuma, lemon, beet

add on: banana, avocado, dates, berries (4 each)

dairy, vegetarian, tree nuts

APRICOT CRUSH 19

apricot, strawberry, dragon fruit, coconut water,
carrot, coconut milk

choice of: whole milk, skim, almond milk, soy milk

add on: banana, avocado, dates, berries (4 each)

dairy, vegetarian, tree nuts

JUICES 12

organic apple, cranberry, pineapple or tomato

FRESHLY SQUEEZED 17

orange, grapefruit, pineapple

GREEN CLEANSE 16

green apple, kale, cucumber & ginger

vegan, vegetarian

Beverages

HOT BEVERAGES

FRENCH PRESS COFFEE

small 16 / large 20

SPECIALTY COFFEE

espresso,

cappuccino,

café latté,

hot chocolate

single 14 / double 18

ORGANIC LOOSE LEAF TEA 14

english breakfast

earl grey

chamomile

green

mint

darjeeling

BOTTLED WATER

still

sparkling

small 9 / large 14

SOFT DRINKS 9

coke

diet coke

coke zero

sprite

tonic

club soda

ginger ale

All Day Dining

SERVED DAILY FROM 11AM - 11PM

To order, please use the “Dining” button on your phone.
A delivery charge of \$12 per order, applicable taxes, and a 22% service charge
will be added to all orders.

All-Day Dining

SOUPS

French Onion Soup 23
caramelized onion, gruyère cheese, croutons
dairy . gluten

Soup du Jour 21
chef's selected soup

APPETIZERS

Caviar Service
white sturgeon caviar served with traditional garnishes
The Plaza Hybrid Caviar 220/1 oz
The Plaza Osetra Caviar 295/1 oz
egg . dairy . gluten

Shrimp Cocktail 34
cocktail sauce, iceberg lettuce, lemon
shellfish

Chicken Wings 28
dry rubbed, celery, carrot, buffalo sauce

Cambridge House Balmoral Smoked Salmon 30
tomatillo salsa, avocado & crème fraîche puree, caperberry,
lemon, trout roe, crisp sourdough
dairy . gluten

New York Artisan Cheeses 34
seasonal jam, fig cake
sourdough toast, crackers
dairy . gluten

All-Day Dining

SAL ADS

add on: chicken 14, salmon 19, shrimp 18

Seasonal Farm Lettuces 25
mesclun green, seasonal vegetables,
red wine vinaigrette
vegan . vegetarian

Baby Gem Salad 28
gem lettuce, capers, parmesan, white anchovies,
croutons, caesar dressing
dairy . gluten

Farro Salad 31
arugula, candied pecans, honeycrisp apples,
balsamic vinaigrette
vegan . nuts

PIZZA & PASTA

Make Your Own Pizza 32

choice of sauce: Pomodoro, dairy, vegetarian

Pesto dairy, vegetarian, tree nuts

choice of topping: mozzarella, blue cheese, cherry tomatoes,
wild mushrooms, peppers, olives, sundried tomatoes

add on: chicken breast 14, pepperoni 8, sausage 8,
shrimp 18, lobster 24

Make Your Own Pasta 20

choice of pasta: spaghetti, penne, linguine gluten

choice of sauce: Pomodoro, cream dairy, vegetarian

Pesto dairy, vegetarian, tree nuts

Bolognese dairy

add on: vegetable 10, chicken breast 14, shrimp 18, lobster 24

available upon request:

Gluten-Free & Whole Wheat Pasta

All-Day Dining

SANDWICHES

served with French fries

Classic Club Sandwich 32

turkey breast, bacon, Muenster cheese,
lettuce, beefsteak tomato

dairy . gluten

The Plaza Wagyu Beef Burger 36

maple smoked cheddar, brioche bun, New York state pickles

egg, dairy . gluten

Impossible burger 32

maple smoked cheddar, brioche bun, New York state pickles

vegan

Quesadilla 20

flour tortilla, Monterey jack cheese, sautéed peppers

choice of: chicken 14, shrimp 19, lobster 24

dairy . gluten

The Plaza Lobster Roll 38

Maine lobster, scallion, citrus kewpie mayo, celery

egg, dairy, gluten, shellfish

All-Day Dining

FROM THE GRILL
accompanied with 1 side & 1 sauce

8oz prime filet mignon 48
14oz American wagyu sirloin 85
seared Colorado lamb 50
roasted half chicken 45
lobster thermidor 85
seared Faroe Islands salmon 39

SIDES 11

French fries
baked potato
creamy mashed potatoes
steamed jumbo asparagus
grilled bok choy
sautéed mushrooms
steamed vegetables
steamed Basmati rice

SAUCES 5

chimichurri **vegan**
cream of truffle mushroom **vegetarian**
pepper sauce

All-Day Dining

DESSERTS

Earl Grey Cheesecake 24

'Palais des Thés' earl grey cheesecake,
graham cracker, caramel, citrus segment

egg . dairy . gluten

Kalamansi Meringue Tart 24

vanilla tart, kalamansi creméux,
meringue, citrus zest, candied kumquat

egg . dairy . gluten

Jivara Chocolate Cake 25

chocolate sponge, crunchy hazelnut praline,
milk chocolate ganache & chantilly

egg . dairy . gluten . nuts

(vegan & gluten free available upon request)

Strawberry Choux 24

puff 'Pâte à Choux', confit & mint strawberry,
mascarpone vanilla chantilly,
fresh & cooked strawberry

egg . dairy . gluten . soy

All-Day Dining

DESSERTS TO SHARE

Ice Cream Sundae 24

three scoops of ice cream, whipped cream,
maraschino cherries, M&M's, chocolate sauce

egg . dairy

Banana Split 24

three scoops of vanilla ice cream, whipped cream,
caramel croquant, chocolate sauce

egg . dairy . gluten

Ice Cream 22

three scoops seasonal ice cream

egg . dairy

Sorbet 22

three scoops of seasonal sorbet

vegan

Home Alone Sundae 300

sixteen scoops of assorted ice cream,
whipped cream, maraschino cherries,
M&M's, chocolate, caramel & raspberry sauce

egg . dairy . gluten

Late Night Dining

SERVED DAILY FROM 11PM - 6AM

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will be added to all orders.

Late Night Dining

L I T E F A R E

French Onion Soup 23
caramelized onion, gruyère cheese, croutons
dairy . gluten

Caviar Service
white sturgeon caviar served with traditional garnishes
The Plaza Hybrid Caviar 220/1 oz
The Plaza Osetra Caviar 295/1 oz
egg. dairy . gluten

Shrimp Cocktail 34
cocktail sauce, iceberg lettuce, lemon
shellfish

New York Artisan Cheeses 34
seasonal jam, fig cake, sourdough toast, crackers
dairy . gluten

SAL ADS

add on: chicken 14, salmon 19, shrimp 18

Seasonal Farm Lettuces 25
mesclun green, seasonal vegetables, red wine vinaigrette
vegan . vegetarian

Baby Gem Salad 28
gem lettuce, capers, parmesan, white anchovies,
croutons, caesar dressing
dairy . gluten

Late Night Dining

S A N D W I C H E S

served with French fries

Quesadilla 20

flour tortilla, Monterey jack cheese, sautéed peppers

choice of: chicken 14, shrimp 19, lobster 24

dairy . gluten

The Plaza Wagyu Beef Burger 36

maple smoked cheddar, brioche bun, New York state pickles

egg, dairy . gluten

M A K E Y O U R O W N

Make Your Own Omelette 32

choice of: 3 items, *additional* items 2 ea

cheddar, Swiss, American cheese, goat cheese, bacon, ham, bell peppers,
jalapeños, tomato, red onion, mushroom or spinach

served with roasted tomato, breakfast potatoes & choice of toast

egg, dairy, gluten

Make Your Own Pizza 32

choice of sauce: Pomodoro, dairy, vegetarian

Pesto dairy, vegetarian, tree nuts

choice of topping: mozzarella, blue cheese, cherry tomatoes,
wild mushrooms, peppers, olives, sundried tomato

add on: chicken breast 14, pepperoni 8, sausage 8,

shrimp 18, lobster 24

P A S T A

Penne Pomodoro 25

tomato sauce, basil, cherry tomatoes

egg . dairy . gluten

Spaghetti Bolognese 29

beef sauce, parmigiano cheese

egg . dairy . gluten

available upon request:

Gluten-Free & Whole Wheat Pasta

Late Night Dining

MAIN

accompanied with 1 side & 1 sauce

8oz prime filet mignon 48

14oz American wagyu sirloin 85

seared Colorado lamb 50

seared Faroe Islands salmon 39

SIDES 11

French fries

creamy mashed potatoes

steamed jumbo asparagus

sautéed mushrooms

steamed vegetables

steamed Basmati rice

SAUCES 5

chimichurri

vegan

pepper sauce

Late Night Dining

DESSERTS

Earl Grey Cheesecake 24

'Palais des Thés' earl grey cheesecake,
graham cracker, caramel, citrus segment

egg . dairy . gluten

Jivara Chocolate Cake 25

chocolate sponge, crunchy hazelnut praline,
milk chocolate ganache & chantilly

egg . dairy . gluten . nuts

(vegan & gluten free available upon request)

Ice Cream Sundae 24

three scoops of ice cream, whipped cream,
maraschino cherries, M&M's, chocolate sauce

egg . dairy

Ice Cream 22

three scoops seasonal ice cream

egg . dairy

Sorbet 22

three scoops of seasonal sorbet

vegan

Eloise Menu

BREAKFAST FROM 6:30AM - 11AM

ALL DAY FROM 11AM - 10PM

FOR CHILDREN UP TO 12 YEARS OLD

To order, please use the “Dining” button on your phone.

A delivery charge of \$12 per order, applicable taxes, and a 22% service charge will be added to all orders.

The Eloise Menu

BREAKFAST FROM 6:30AM - 11AM
ALL DAY FROM 11AM - 10PM
FOR CHILDREN UP TO 12 YEARS OLD

BREAKFAST

Central Park Pancakes 16
with maple syrup
egg . dairy . gluten

Organic Eggs Eloise 18
scrambled eggs, bacon, toast
egg . dairy . gluten

One Egg Benny – Hot Hot Hot 20
with Canadian bacon, hollandaise
egg . dairy . gluten

Perfect Parfait 16
granola, fresh fruit, yogurt
dairy

Hop Around 15
fruit salad



The Eloise Menu

APPETIZERS

Mr. Salomone Salad 12
mini caesar salad

I'm-Not-A-Chicken Soup 19

MAINS

Charge It Please, Mac & Cheese 19
dairy

Here's What I Like: Two Sliders! 22
with cheese, choice of fries or salad
egg . dairy . gluten

Skipperdee's Sneakers 16
breaded chicken filets with honey mustard & fries
gluten

Organic City Child Chicken 22
grilled chicken, rice, carrots, sweet peas

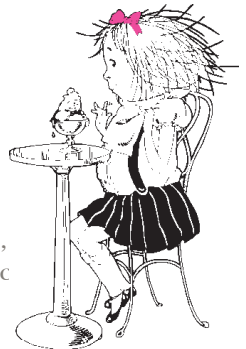
Teenie Weenie 19
all-beef hot dog, choice of fries or salad
gluten

Sir Crunch 18
grilled ham & cheese sandwich
dairy . gluten

DESSERTS

Absolutely! Ice Cream 15
one scoop of seasonal ice cream
egg . dairy

The Kevin Sundae 20
three scoops of ice cream, whipped cream,
maraschino cherries, M&M's, chocolate sauc
egg . dairy . tree nuts



*Wine, Beer &
Champagne*

SERVED DAILY FROM 11AM - 4AM

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will be added to all orders.

By The Glass
lighter to fuller body

W H I T E W I N E

Allan Scott Sauvignon Blanc 19
Marlborough, New Zealand

Jordan Chardonnay 27
Sonoma, California

R E D W I N E

Evolution Pinot Noir 20
Willamette Valley, Oregon

Chappellet Mountain Cuvee 26
Napa Valley, California

C H A M P A G N E A N D S P A R K L I N G W I N E S

Served in 187ml bottles

La Marca Prosecco 25
Veneto, Italy

Nicolas Feuillatte, Brut 38
Chouilly, France

Nicolas Feuillatte, Rosé 39
Chouilly, France

Half Bottles

WHITE WINE

Served in 375ml bottles

Pascal Jolivet Sancerre 65
Loire, France

Santa Margherita Pinot Grigio 70
Trentino-Alto Adige, Italy

Au Bon Climat Chardonnay 50
Santa Barbara, California

Alsace Willm Riesling 45
Alsace, France

RED WINE

Served in 375ml bottles

La Crema Pinot Noir 50
Sonoma County, California

Terrazas Malbec Reserva 45
Mendoza, Argentina

Groth Cabernet Sauvignon 120
Oakville, California

Chateau Gloria St. Julien 150
Bordeaux, France

Opus One 400
Napa Valley, California

By The Bottle
lighter to fuller body

ROSÉ WINE

Sainte Marie VieVité, Côte de Provence, France 100

Chateau d'Esclans Whispering Angel, Provence, France 115

WHITE WINE

Tolloy Pinot Grigio, Alto Adige, Italy 130

Jermann Pinot Grigio, Venezia, Italy 120

Henri Bourgeois Jadis, Sancerre, Chavignol, France 118

Cakebread Sauvignon Blanc, Napa Valley, California 180

Allan Scott Sauvignon Blanc, Marlborough, New Zealand 83

Au Bon Climat Chardonnay, Santa Barbara, California 115

Sonoma-Cutrer Chardonnay, Russian River, California 85

Cakebread Chardonnay, Napa Valley, California 155 Jordan

Chardonnay, Sonoma, California 115

Oberon, Chardonnay, Los Carneros, California 88

Olivier Leflaive Chardonnay, Bourgogne, France 150

By The Bottle
lighter to fuller body

R E D W I N E

- Au Bon Climat Pinot Noir, Santa Barbara, California 110
- Flowers Pinot Noir, Sonoma Coast, California 200
- Domaine Pierre Gelin, Gevrey-Chambertin, France 335
- St. Francis Merlot, Sonoma County, California 75
- Castello Banfi Rosso di Montalcino, Tuscany, Italy 130
- 1975 Cabernet Sauvignon, Central Coast, California 85
- Frog's Leap Cabernet Sauvignon, Rutherford, California 250
- Evolution Pinot Noir, Willamette Valley, Oregon 97
- Groth Cabernet Sauvignon, Special Edition, Napa Valley, California 550
- Rosenblum Zinfandel, Sonoma County, California 150
- Far Niente, Napa Valley, California 600
- Duckhorn Cabernet Sauvignon, Napa Valley, California 350
- Chateâu Ducru-Beaucaillou, Bordeaux, France 900
- Opus One Red Blend, Napa Valley, California 850

Champagne By The Bottle
lighter to fuller body

CHAMPAGNE

Nicolas Feuillatte Brut, Chouilly, France 160

Laurent Perrier Brut, Tours-sur-Marne, France 175

Taittinger 'La Francaise', Reims, France 185

Veuve Clicquot, Reims, France 190

Krug Grande Cuvée, Épernay, France 700

ROSÉ CHAMPAGNE

Laurent Perrier Brut, Tours-sur-Marne, France 250

Moët & Chandon Imperial, Épernay, France 250

Perrier Jouet 'Blason', Épernay, France 220

Taittinger Prestige, Reims, France 250

Veuve Clicquot, Reims, France 250

PERSTIGE CHAMPAGNE

Moët & Chandon 'Dom Perignon', Épernay, France 800

Moët & Chandon 'Dom Perignon', Rosé Épernay, France 880

Louis Roederer 'Cristal', Reims, France 900

Louis Roederer 'Cristal' Rosé, Reims, France 1400

Veuve Clicquot Ponsardin "La Grande Dame" Brut, Reims 700

Duval-Leroy Rosé Prestige, A Vertus, France 245

Beer

DOMESTIC BEER

Angry Orchid 12
Hard Cider, New York

Brooklyn Brewery 12
East IPA, New York

Samuel Adams 10
Lager, Boston, Massachusetts

Ommegang Three Philosophers 18
Quadrupel and Belgian Kriek Blend, New York

IMPORTED BEER

Amstel Light 10
Light Lager, Netherlands

Corona 10
Pale Lager, Mexico

Heineken 10
Pale Lager, Netherlands

Stella Artois 12
Belgian Pilsner, Belgium

Hitachino 19
Belgian White Ale, Japan

St. Pauli Girl 10
Non-Alcoholic Beer, Germany

Bottle Service

VODKA

Tito's 275

Grey Goose 350

Ketel One 350

Belvedere 300

GIN

Tanqueray 250

Bombay Original Dry 250

Hendrick's 300

TEQUILLA

Patron Silver 300

Don Julio Reposado 350

Corzo Añejo 375

Don Julio 1942 800

RUM

Bacardi 250

Ten Cane 275

Myers's Dark 12 300

Bottle Service

COGNAC

Remy Martin V.S.O.P. 400

Courvoisier XO 700

Hennessy XO 800

Louis XIII 6000

WHISKY

Jack Daniel's 300

Crown Royal 300

Bushmills 16 375

BOURBON

Maker's Mark 300

Knob Creek 300

Woodford Reserve 350

SCOTCH

Chivas Regal 12 300

Johnnie Walker Black 300

Johnnie Walker Blue 900

SINGLE MALT SCOTCH

Glenlivet 12 400

Glenfiddich 12 400

Macallan 18 950

THE PLAZA
NEW YORK