

A high-angle photograph of a silver tray set for in-room dining. On the tray, there is a white cup filled with tea on a matching saucer with a green and gold border. Next to it are several pastries: a red macaron, a purple grape, and a small tartlet topped with blueberries, raspberries, and gold leaf. In the foreground, a vibrant red rose is elegantly presented in a small, clear glass vase. The entire scene is set against a clean white background, framed by a gold border.

THE PLAZA
IN-ROOM
DINING



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.

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

Light Breakfasts

COLD CEREALS 14

choice of cereals with milk
add fresh berries or bananas (4 ea)

HOUSE-MADE TOASTED GRANOLA 18

choice of milk
fresh berries or bananas

MCCANN'S STEEL CUT IRISH OATMEAL PORRIDGE 17

golden raisins, organic brown sugar

HOMEMADE BIRCHER MUESLI 17

skim milk, dried cranberries, apricots, fresh blueberries, apples

GRANOLA PARFAIT 19

greek yogurt, seasonal berries, honey

SEASONAL FRUIT PLATE 18

sliced melons, berries with citrus vanilla mist

FRESH BAKED PASTRIES 18

choice of three:

butter croissant, almond croissant, pain au chocolat,
pain raisin, apple & black currant chausson, cheese danish,
seasonal scone, seasonal muffin, bran muffin

SIDE OF FRUIT 14

choice of:

grapefruit supremes with amareno cherry or seasonal fruits

TOAST 9

choice of:

sourdough, rye, wheat, white, whole-grain,
English muffin, gluten-free, bagel

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 \$10 per order, applicable taxes and a 19% service charge will be added to all orders.

Complete Breakfasts

FIFTH AVENUE CONTINENTAL 38

fresh baked pastries

choice of three:

butter croissant, almond croissant, pain au chocolat,
pain raisin, apple & black currant chausson, cheese danish, seasonal scone,
seasonal muffin, bran muffin, toasted breads
choice of cold pressed fresh squeezed juice,
coffee or organic loose leaf tea

THE CENTRAL PARK 39

granola parfait with berries & all-natural greek yogurt
bran muffin

choice of cold pressed fresh squeezed juice,
coffee or organic loose leaf tea

THE PLAZA AMERICAN 47

two heirloom organic eggs any style

choice of:

Nueske's bacon, heritage ham, chicken-apple sausage, Keswick pork sausage
served with breakfast potatoes, choice of toast
choice of cold pressed fresh squeezed juice,
coffee or organic loose leaf tea

THE COLUMBUS CIRCLE 40

plain buttermilk or gluten-free pancakes
add banana, blueberry, chocolate chip (2 ea)
maple syrup

choice of cold pressed fresh squeezed juice,
coffee or organic loose leaf tea

ARABIC BREAKFAST 49

two heirloom organic scrambled eggs, fowl, pita, olives, labne, feta, za'atar

choice of cold pressed fresh squeezed juice
coffee or organic loose leaf tea

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Organic Eggs Breakfasts

TWO HEIRLOOM ORGANIC EGGS ANY STYLE 26

choice of:

Nueske's bacon, heritage ham, chicken-apple sausage, Keswick pork sausage
served with breakfast potatoes, choice of toast

NEW YORK HASH & EGGS 29

two heirloom organic eggs sunny side up,
pulled pastrami, crushed potatoes,
stewed peppers & onion, scallions

SHAKSHUKA 29

two heirloom organic scrambled eggs,
cumin stewed tomatoes,
jalapenos, onions, red & green peppers,
served with warm pita bread

LOBSTER OMELET 52

asparagus, truffle
served with breakfast potatoes

SALMON BENEDICT 32

two heirloom organic poached eggs,
Hudson Valley Oak smoked salmon,
English muffin, hollandaise sauce
served with breakfast potatoes

THE PLAZA EGGS BENEDICT 28

two heirloom organic poached eggs,
Canadian bacon,
English muffin, hollandaise sauce
served with breakfast potatoes

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Specialty Breakfasts

BUTTERMILK PANCAKES 22

plain or gluten-free, maple syrup
add banana, blueberry, chocolate chip (2 ea)

BRIOCHE FRENCH TOAST 22

cinnamon apple mascarpone,
apple compote, maple syrup

HUDSON VALLEY OAK SMOKED SALMON 32

Ben's cream cheese, pickled beets, shaved red onion,
dill bloom, fennel pollen, New York bagel

AVOCADO TOAST 26

whole grain toast, avocado,
heirloom tomato, espelette pepper
add heirloom organic poached egg 4

ACCOMPANIMENTS

1 for 9 / 2 for 14 / 3 for 19

Nueske's bacon, heritage ham,

Nueske's bacon, heritage ham, chicken-apple sausage, Keswick pork sausage
sautéed market mushrooms, breakfast potatoes

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Beverages

Served 24 hours

HOT BEVERAGES 10

espresso

cappuccino

café latté

homemade hot chocolate

organic loose leaf tea selection:

english breakfast, earl grey, chamomile

green, mint, darjeeling

FRENCH PRESS COFFEE

small 14 / large 18

COFFEE

small 14 / large 18

MILK & JUICE 9

skim, low-fat, whole milk

organic soy milk, almond milk

apple juice, cranberry juice

tomato juice, V8 juice

Beverages

Served 24 hours

PROTEIN SHAKE 16

strawberry banana or seasonal berries

choice of whey protein or soy protein

with a choice of milk, organic soy milk, almond milk

COLD PRESSED FRESH SQUEEZED

JUICES 12

orange, grapefruit, pineapple,

carrot, morning glory juice (green blend)

SMOOTHIES 12

strawberry & banana or seasonal berries

BOTTLED WATER

still

small 9 / large 14

sparkling

small 9 / large 14

SOFT DRINKS 9

coke, diet coke, coke zero

sprite, tonic, club soda, ginger ale

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All Day Dining

SERVED DAILY FROM 11AM - 11PM

To order, please use the “Dining” button on your phone.
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will be added to all orders.

All-Day Dining

SOUPS

French Onion Soup 19
caramelized onion, sherry, short rib broth

Pea Soup 20
preserved lemon mint crème fraîche

APPETIZERS

Caviar Service
Petrossain Tsar Imperial Ossetra 205/20 grams
Kaluga Huso Hybrid Imperial 295/20 grams

Shrimp Cocktail 32
4 poached prawns, lemon zest, cocktail sauce

Chicken Wings 22
traditional buffalo sauce, crudités

Mezze Platter 23
muhammara, hummus, moutabel, labne,
olives, dolamdes, za'atar pita

Artisanal Salumi 26
chef's selection, Brooklyn pickled green beans, rustic toast

Local Cheeses 29
chef's selection of local cheeses, honeycomb, marcona almonds,
raisins on the vine, cranberry-walnut toasts

Peppercorn Ahi Tuna Tartar 32
avocado, calamansi aioli, lotus root chips

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All-Day Dining

SALADS

add chicken 8, salmon 14, shrimp 16, lobster 24

Cobb Salad 23
egg, tomato, Nueske's bacon, avocado, romaine,
blue cheese dressing

Farm Lettuces 21
shaved vegetables, heirloom tomatoes,
citrus vinaigrette

Caesar Salad 22
gem lettuce, parmesan reggiano, NY rye croutons,
caesar dressing

Kale Harvest Salad 26
farro, quinoa, carrots, sugar snap peas, red onion,
dried cranberry, toasted walnuts, red wine vinaigrette

SANDWICHES

served with French fries

Roasted Turkey & Avocado 26
bibb lettuce, Nueske's bacon, tomato, ciabatta

The Plaza Burger 32
Pat LaFrieda custom blend
choice of gruyère, cheddar or blue cheese,
house-made steak sauce aioli, bibb lettuce, tomatoes,
local NY pickles, everything brioche bun

Plaza Lobster Roll 36
celery, chives, mayonnaise, orange segments

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All-Day Dining

SIMPLY GRILLED ENTREES

*choice of sauce béarnaise, cabernet & shallot, chimichurri,
cracked pepper cream, lemon-caper & brown butter*

8oz Creekstone Filet Mignon 52

Dry Aged 16oz Prime NY Steak 92

KOW American Wagyu 10oz Strip 140

Grass Fed American Lamb Chops 50

Lemon Herb Roasted French Chicken Breast 34

Pan Seared Skuna Bay Salmon 36

Roasted Wild Caught Halibut 56

Diver Sea Scallops with Grapefruit 60

ACCOMPANIMENTS

1 for 11 / 2 for 15

Yukon gold mashed potatoes, roasted mushrooms,
grilled asparagus, quinoa, cream of spinach & toasted garlic,
broccoli rabe, rice, baked potato, French fries

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All-Day Dining

PIZZA & PASTA

Pizza Margherita 26

traditional tomato basil sauce, fresh mozzarella

Sausage & Pepperoni Pizza 28

Make Your Own Pizza 30

choice of three toppings, additional toppings 2

fresh mozzarella, blue cheese, tomatoes, market mushrooms,
peppers, olives, shrimp, grilled chicken, sausage, pepperoni

Rigatoni 29

Bolognese sauce, pecorino romano cheese

Lobster Pappardelle 39

saffron cream, cured egg, lobster roe, English peas

Cavatelli 28

broccoli rabe, caramelized onions, canellini beans,
garlic chips, Calabrian chili pepper

Mushroom Ravioli 26

seasonal mushrooms, arugula pesto, parmesan, sliced truffles

Gluten-Free Pasta available upon request

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All-Day Dining

DESSERTS

Lady M Lemon Crêpe Cake 16

meyer lemon curd, raspberries, micro mint, lemon preserve

Chocolate Candy Bar 18

milk chocolate caramel ganache, caramelized salted hazelnuts,
almond & hazelnut cake, mango coulis

Popcorn Napoleon 20

yuzu & lemon sorbet, banana & yuzu compote,
brown butter cake, popcorn honey emulsion, caramel popcorn

Citrus & Passion Fruits Vacherin 19

citrus meringue & passion fruit caviar,
citrus cake, mango bali tea sorbet, strawberry & vanilla

Flourless Chocolate Cake 18

Seasonal Fruits 18

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All-Day Dining

DESSERTS TO SHARE

Chef's Seasonal Cheese Cake 36

fromage blanc, seasonal compote,
pistachio, graham cracker

Ice Cream Sundae 22

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

Banana Split 20

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

Ice Cream 18

three scoops seasonal ice cream

Sorbet 18

three scoops of seasonal sorbet

Home Alone Sundae 300

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

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Eloise Menu

SERVED DAILY FROM 11AM - 11PM
FOR CHILDREN UP TO 12 YEARS OLD

To order, please use the “Dining” button on your phone.
A delivery charge of \$10 per order, applicable taxes, and a 19% service charge
will be added to all orders.

The Eloise Menu

BREAKFAST

Central Park Pancakes 14
with maple syrup

Organic Eggs Eloise 16
scrambled eggs, bacon, toast

One Egg Benny – Hot Hot Hot 18
with Canadian bacon, hollandaise

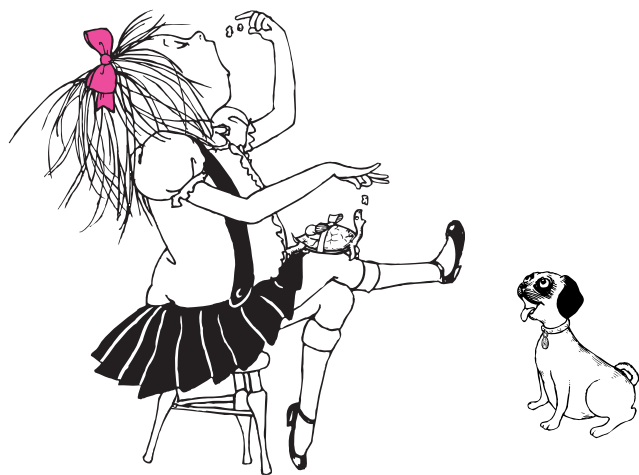
Perfect Parfait 12
granola, fresh fruit, yogurt

APPETIZERS

Fresh vegetables Maison 13
crudités with ranch

Mr. Salomone Salad 12
mini caesar salad

I'm-Not-A-Chicken Soup 18



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The Eloise Menu

MAINS

Charge It Please, Mac & Cheese 19

Here's What I Like: Two Sliders! 20
with cheese, choice of fries or salad

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

Organic City Child Chicken 20
grilled chicken, mashed potato, carrots, sweet peas

Nanny's Pizza 17
tomato sauce, mozzarella cheese

Teenie Weenie 17
all-beef hot dog, choice of fries or salad

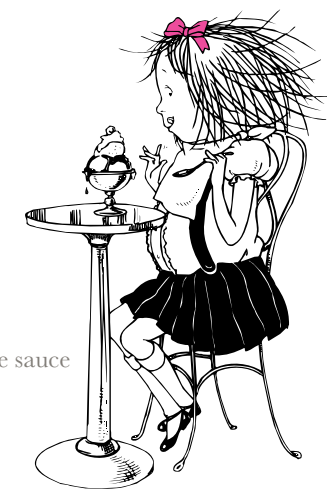
Sir Crunch 16
ham & cheese

DESSERTS
Absolutely! Ice Cream 12
one scoop of home-made ice cream

Copy Cat Brownies 14
with vanilla ice cream

The Kevin Sundae 18
three scoops of ice cream, whipped cream,
maraschino cherries, M&M's, brownie bits, chocolate sauce

Hop Around 11
fruit salad



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Late Night Dining

SERVED DAILY FROM 11PM - 6AM

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will be added to all orders.

Late Night Dining

LIGHT FARE

French Onion Soup 19
caramelized onion, sherry, short rib broth

Grilled Chicken Caesar Salad 30
gem lettuce, parmesan reggiano, NY rye croutons

Local Cheeses 29
chef's selection of local cheeses, honeycomb, marcona almonds,
raisins on the vine, cranberry-walnut toasts

Chicken Wings 22
traditional buffalo sauce, crudités

MAINS

Roasted Turkey & Avocado 26
bibb lettuce, applewood bacon, tomato, ciabatta
French fries

The Plaza Burger 32
Pat LaFrieda custom blend
choice of gruyère, cheddar or blue cheese,
house-made steak sauce aioli, bibb lettuce, tomatoes,
local NY pickles, everything brioche bun
French fries

Dry Aged 16oz Prime NY Steak 107
Yukon gold mashed potatoes, grilled asparagus

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Late Night Dining

PIZZA & PASTA

Mac & Cheese 24
elbow pasta, three cheese sauce

Pizza Margherita 26
traditional tomato basil sauce, fresh mozzarella

Make Your Own Pizza 30
choice of three toppings, additional toppings 2
fresh mozzarella, blue cheese, tomatoes, market mushrooms,
peppers, olives, shrimp, grilled chicken, sausage, pepperoni

DESSERTS

Lady M Lemon Crêpe Cake 16
meyer lemon curd, raspberries, micro mint, lemon preserve

Flourless Chocolate Cake 18

Ice Cream Sundae 22
three scoops of ice cream, whipped cream,
maraschino cherries, M&M's, brownie bits, chocolate sauce

Seasonal Selection of Ice Cream & Sorbet 18

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Wine, Beer & Champagne

SERVED DAILY FROM 12PM - 4AM

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will be added to all orders.

By The Glass

lighter to fuller body

WHITE WINE

Allan Scott Sauvignon Blanc 19
Marlborough, New Zealand

Jordan Chardonnay 27
Sonoma, California

RED WINE

Evolution Pinot Noir 20
Willamette Valley, Oregon

Chappellet Mountain Cuvee 26
Napa Valley, California

CHAMPAGNE AND SPARKLING WINES

Served in 187ml bottles

La Marca Prosecco 25
Veneto, Italy

Moët & Chandon Imperial 28
Épernay, France

Moët & Chandon Imperial Rosé 29
Épernay, France

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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

Trimbach Riesling 45
Alsace, France

RED WINE

Served in 375ml bottles

La Crema Pinot Noir 50
Sonoma County, California

Terrazas Malbec Reserva 45
Mendoza, Argentina

Caymus Cabernet Sauvignon 195
Napa Valley, California

Chateau Gloria St. Julien 150
Bordeaux, France

Opus One 400
Napa Valley, California

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By The Bottle

lighter to fuller body

ROSÉ WINE

Saint Marie Vie Vite, Cote du Provance, France 76

WHITE WINE

Tolloy Pinot Grigio, Alto Adige, Italy 76

Jermann Pinot Grigio, Venezia, Italy 120

Trimbach Riesling, Alsace, France 90

WPascal Jolivet Sancerre, Loire Valley, France 95

Cakebread Sauvignon Blanc, Napa Valley, California 120

Allan Scott Sauvignon Blanc, Marlborough, New Zealand 80

Goldwater Sauvignon Blanc, Marlborough, New Zealand 70

William Fèvre Chablis, Burgundy, France 95

Au Bon Climat Chardonnay, Santa Barbara, California 85

Sonoma-Cutrer Chardonnay Russian River, California 85

Cakebread Chardonnay, Napa Valley, California 145

Jordan Chardonnay, Sonoma, California 110

By The Bottle

lighter to fuller body

RED WINE

Au Bon Climat Pinot Noir, Santa Barbara, California 86

Flowers Pinot Noir, Sonoma Coast, California 195

Gary Farrell Pinot Noir, Russian River Valley, California 150

Domaine Pierre Gelin, Gevrey-Chambertin, France 280

Provenance Merlot, Napa Valley, California 160

Castello Banfi Rosso di Montalcino, Tuscany, Italy 85

1975 Cabernet Sauvignon, Central Coast, California 85

Caymus Vineyards Cabernet Sauvignon, Napa Valley, California 280

Frog's Leap Cabernet Sauvignon, Rutherford, California 190

Joseph Phelps Cabernet Sauvignon, Napa Valley, California 250

Rosenblum Zinfandel, Sonoma County 150

Joseph Phelps 'Insignia', Napa Valley, California 680

Chateâu Ducru-Beaucaillou, Bordeaux, France 700

Opus One Red Blend, Napa Valley, California 700

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Champagne By The Bottle

lighter to fuller body

CHAMPAGNE

Nicolas Feuillate Brut, Chouilly, France 125

Laurent Perrier Brut, Tours sur Marne, France 160

Taittinger 'La Francaise', Reims, France 180

Veuve Clicquot, Reims, France 160

Krug Grande Cuvée, Épernay, France 600

ROSÉ CHAMPAGNE

Laurent Perrier Brut, Tours sur Marne, France 250

Moët Chandon Imperial, Épernay, France 220

Perrier Jouet 'Blason' Épernay, France 250

Taittinger Prestige, Reims, France 250

Veuve Clicquot, Reims, France 195

PERSTIGE CHAMPAGNE

Moët & Chandon 'Dom Perignon' Épernay, France 600

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

Louis Roederer 'Cristal' Reims, France 700

Louis Roederer 'Cristal' Rosé Reims, France 1400

Veuve Clicquot Ponsardin "La Grande Dame" Brut, Reims 600

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Beer

DOMESTIC BEER

Original Sins 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

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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 Anejo 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
Couvoisier XO 700
Hennessy XO 800
Louis XIII 6000

WHISKEY

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

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THE PLAZA
NEW YORK