

A high-angle photograph of a silver serving tray. On the tray, there is a white cup filled with brown tea on a matching saucer with a green and gold border. Next to it are several pastries: a red macaron, a round purple fruit, and a small tartlet with blueberries and raspberries. In the foreground, a vibrant red rose is placed in a small, clear glass vase. The entire scene is set against a white background, and the tray is placed on a white surface with 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

## 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

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## 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

## 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

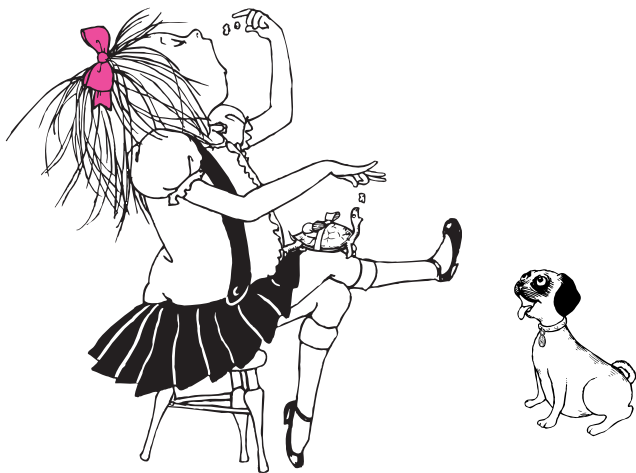
Perfect Parfait 12  
granola, fresh fruit, yogurt

## 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

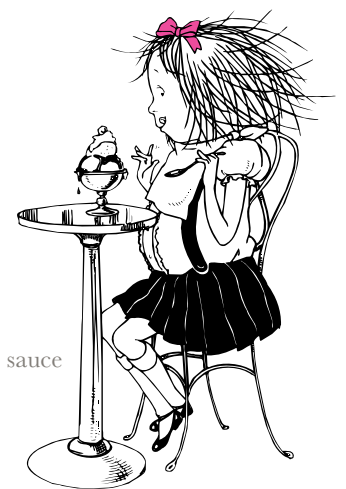
Sir Crunch 16  
ham & cheese

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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## 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