



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.

In-Room Dining is available from 6:30am - 10pm.  
To place your order, please contact the In-Room Dining  
department directly from your telephone.



## *Light Breakfasts*

### COLD CEREALS 15

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

### HOUSE-MADE TOASTED GRANOLA 19

choice of milk  
fresh berries or bananas

### MCCANN'S STEEL CUT IRISH OATMEAL PORRIDGE 18

golden raisins, organic brown sugar

### GRANOLA PARFAIT 20

greek yogurt, seasonal berries, honey

### SEASONAL FRUIT SALAD 20

with vanilla syrup

### FRESH BAKED PASTRIES 19

*choice of three:*

butter croissant, pain au chocolat, seasonal danish  
seasonal scone, seasonal muffin, bran muffin

### SIDE OF FRUIT 15

*choice of:*

grapefruit supremes with amereno 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, pain au chocolat, seasonal danish, seasonal scone  
seasonal muffin, bran muffin, toasted breads

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

## THE CENTRAL PARK 39

granola parfait with berries & all-natural greek yogurt

bran muffin

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

## THE PLAZA AMERICAN 47

two heirloom organic eggs any style

*choice of:*

bacon, chicken-apple sausage, Keswick pork sausage

served with breakfast potatoes, choice of toast

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

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## *Specialty Breakfasts*

### TWO HEIRLOOM ORGANIC EGGS ANY STYLE 26

*choice of:*

bacon, chicken-apple sausage, Keswick pork sausage  
served with breakfast potatoes, choice of toast

### SALMON BENEDICT 32

two heirloom organic poached eggs,  
cured 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

### BUTTERMILK PANCAKES 22

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

### DILL CURED SALMON 32

5 minutes boiled egg, house-cured salmon, Ben's cream cheese,  
petit pickled salad, New York mini bagel

### AVOCADO TOAST 30

whole grain toast, avocado, herbed salad, Fitzgerald's pepper mix  
pickled duck egg

### ACCOMPANIMENTS

1 for 9 / 2 for 14 / 3 for 19

bacon, chicken-apple sausage,  
Keswick pork sausage, breakfast potatoes

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# *Beverages*

## HOT BEVERAGES 10

espresso, cappuccino, café latté, 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,  
green juice 13

## 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

## SMOOTHIES 12

strawberry & banana or seasonal berries

## BOTTLED WATER

still / 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*

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# *All-Day Dining*

## SOUPS

Seasonal Soup 20

## APPETIZERS

Caviar Service

Petrossian 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

Artisanal Salumi 26

chef's selection, pickled vegetable, home-made mustards, rustic toast

Local Cheeses 30

chef's selection of local cheeses, honeycomb, marcona almonds

raisins on the vine, cranberry-walnut toasts

## SALADS

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

Farm Lettuces 21

shaved vegetables, heirloom tomatoes,

citrus vinaigrette

Caesar Salad 22

gem lettuce, parmesan reggiano, cracked pepper croutons,

caesar dressing

Heirloom Tomato Salad 26

green olives, white anchovies, burrata, cucumber, mushroom purée,

basil vinaigrette

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# *All-Day Dining*

## SANDWICHES

*served with French fries*

Honey Roasted Turkey & 'El Campo' Avocado 27  
greens, smoked bacon, heirloom tomato, ciabatta

The Fitzgerald Sliders 32  
chef's special blend, house-made ketchup, smoked bacon  
local NY pickles, brioche bun

Plaza Lobster Roll 36  
Maine lobster, citrus bouillon, butter potato rolls, cilantro yuzu aioli

Edwardian Lobster Roll 56  
Maine lobster, citrus bouillon, butter potato rolls, cilantro yuzu aioli,  
Petrossian Tsar Imperial Ossetra

## PIZZA & PASTA

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

Rigatoni 30  
Sunday gravy, pecorino romano cheese

Orrechiette 28  
broccoli rabe, chickpeas, sundried tomato, olive oil, white wine

*Gluten-Free Pasta available upon request*

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# *All-Day Dining*

## MAINS

8oz Porcini Crusted Filet Mignon 55  
creamed spinach, tri-color fingerling  
sauteed in foie gras butter

Tandoori Chicken 34  
coriander scented basmati rice, cumin glazed carrot,  
sweet lime yogurt

Fennel Dusted Salmon 36  
warm quinoa salad, asparagus, avocado cream,  
lemon butter reduction

Sides 11  
baked potato, grilled asparagus, broccoli rabe,  
cream of spinach, rice, French fries

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# *All-Day Dining*

## DESSERTS

Passion Fruit Lady M Crêpe Cake 17  
raspberry mint preserve

Seasonal Fruits Vacherin 19  
compote of apricot & rosemary, meringue, candied pinenuts  
honey citrus ice cream

Flourless Chocolate Cake 18

## DESSERTS TO SHARE

Chef's Seasonal Cheese Cake 36  
mascapone, seasonal compote, citrus, graham cracker

Ice Cream Sundae 23  
three scoops of ice cream, whipped cream,  
maraschino cherries, M&M's, chocolate sauce

Banana Split 21  
three scoops of vanilla ice cream, whipped cream,  
caramel croquant, chocolate sauce

Ice Cream 19  
three scoops seasonal ice cream

Sorbet 19  
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*

BREAKFAST FROM 6:30AM - 11AM

ALL DAY FROM 11AM - 10PM

FOR CHILDREN UP TO 12 YEARS OLD

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# *The Eloise Menu*

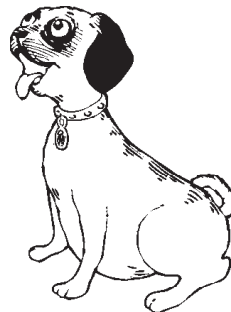
## BREAKFAST

Central Park Pancakes 15  
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



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# *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

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, rice, carrots, sweet peas

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

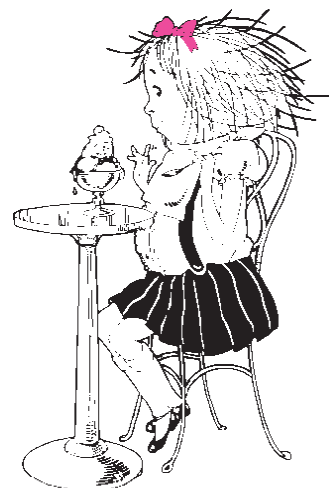
Sir Crunch 16  
ham & cheese

## DESSERTS

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

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

Hop Around 11  
fruit salad



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*Wine, Beer &  
Champagne*

SERVED DAILY FROM 11AM - 10PM

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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 Cuvée 26  
Napa Valley, California

CHAMPAGNE AND SPARKLING WINES

*Served in 187ml bottles*

La Marca Prosecco 25  
Veneto, Italy

Mout & Chandon Imperial 28  
Reims, France

Mout & Chandon Imperial Rosé 29  
Reims, 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

Pascal 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

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*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

Chateau 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

Moit Chandon Imperial, Épernay, France 220

Perrier Jouet 'Blason' Épernay, France 250

Taittinger Prestige, Reims, France 250

Veuve Clicquot, Reims, France 195

PERSTIGE CHAMPAGNE

Moit & Chandon 'Dom Perignon' Épernay, France 600

Moit & 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

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## *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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