



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

# Breakfast Menu

SERVED DAILY FROM 6:00AM - 11AM

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.

# 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, almond croissant, seasonal danish

seasonal scone, seasonal muffin, bran muffin

## SIDE OF FRUIT 15

*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

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Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

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# Complete Breakfasts

## FIFTH AVENUE CONTINENTAL 38

fresh baked pastries

*choice of three:*

butter croissant, pain au chocolat, almond croissant, 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

## ARABIC BREAKFAST 49

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

*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)

## MAKE YOUR OWN OMELETTE 32

*choice of 3 items, additional items 2*  
cheddar, Swiss, American cheese, bacon, ham, bell peppers, jalapenos, tomato,  
red onion mushroom or spinach, served with breakfast potatoes, choice of toast

## SHAKSHUKA 31

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

## 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

SERVED DAILY FROM 11AM - 11PM

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# All-Day Dining

## SOUPS

Lentil Soup 22

Chicken Noodle 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

Mezze Platter 25

muhammara, hummus, moutabel, labne, olives, dolamdes, za'atar pita

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

Quesadilla

choice of: chicken 28 or Maine lobster 36

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# All-Day Dining

## SANDWICHES

served with French fries

Classic Turkey Club 27

greens, smoked bacon, heirloom tomato

The Fitzgerald Burger 32

chef's special blend, house-made ketchup, smoked bacon,

local NY pickles, brioche bun, French fries

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

## 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

## MAINS

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

T-Bone Steak 107  
Yukon gold mashed potatoes, grilled broccoli

Pan Seared Chicken Breast 38  
warm gigante bean salad, roasted heirloom carrots,  
rosemary wine reduction

Fennel Crusted Salmon 36  
curried chick peas, cauliflower, spinach,  
preserved lemon

Lobster Pappardelle 41  
Maine lobster, shaved fennel, edamame,  
lobster mushroom, tarragon cream sauce

Pan Seared Scallops 48  
sauteed morel's mushrooms, polenta, romanesco sauce

Grilled Colorado Lamb 58  
Juniper berry, & mustard marinade,  
roasted garlic tahini, mint chimichurri

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

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# All-Day Dining

## PIZZA & PASTA

### Pizza Margherita 26

traditional tomato basil sauce, fresh mozzarella

### Make Your Own Pizza 32

*choice of 3* 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

## DESSERTS

Seasonal Lady M Crêpe Cake 20

choice of: vanilla or chocolate  
passion fruit & strawberry semifreddo,  
yuzu & lemon curd

Kalamansi & Banana Delice 21

manjari ganache, banana cake, mango gelee,  
Tahitian vanilla ice cream

Mandarin Orange 23

citrus compote, macadamia sable,  
candied macadamia, mango sorbet

Milk Chocolate Candy Bar 20

milk chocolate caramel ganache,  
caramelized salted hazelnuts,  
almond and hazelnut dacquoise, huckleberry compote

Flourless Chocolate Cake 18

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# All-Day Dining

## DESSERTS TO SHARE

### Citrus crème brûlée 36

blood orange & cinnamon jelly, flourless pistachio cake

### 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, chocolate, caramel & raspberry sauce

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# Late Night Dining

SERVED DAILY FROM 11PM - 6AM

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# Late Night Dining

## LITE FARE

Chicken Noodle 20

Chicken Caesar Salad 30

gem lettuce, parmesan reggiano, cracked pepper croutons

Local Cheeses 30

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

Chicken Wings 22

traditional buffalo sauce, crudité's

Quesadilla

*choice of:* chicken 28 or Maine lobster 36  
served with French fries

## PIZZA & PASTA

Mac & Cheese 25

elbow pasta, three cheese sauce

Pizza Margherita 26

traditional tomato basil sauce, fresh mozzarella

Make Your Own Pizza 32

choice of 3 toppings, additional toppings 2  
fresh mozzarella, blue cheese, tomatoes, market mushrooms,  
peppers, olives, shrimp, grilled chicken, sausage, pepperoni

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# Late Night Dining

## MAIN

### Classic Turkey Club 27

greens, smoked bacon, heirloom tomato, French fries

### The Fitzgerald Burger 32

chef's special blend, house-made ketchup, smoked bacon,  
local NY pickles, brioche bun French fries

### Two Heirloom Organic Eggs Any Style 26

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

### Make Your Own Omelette 32

*choice of 3* toppings, additional toppings 2

cheddar, Swiss, American cheese, bacon, ham, bell peppers,  
jalapeños, tomato, red onion, mushroom, or spinach  
served with breakfast potatoes, choice of toast

### T-Bone Steak 107

Yukon gold mashed potatoes, grilled broccoli

## SIDES 11

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

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# Late Night Dining

## DESSERTS

Seasonal Lady M Crêpe Cake 20

*choice of:* vanilla or chocolate

strawberry mousseline, passion fruit pearls

Flourless Chocolate Cake 18

## DESSERTS TO SHARE

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, 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

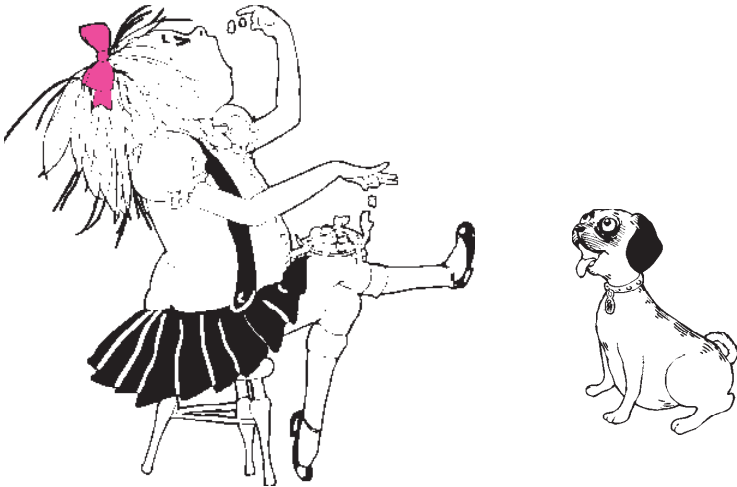
## BREAKFAST

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

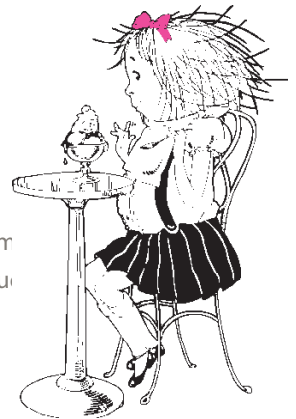
Sir Crunch 16  
ham & cheese

## 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 - 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

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 Févre 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

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

Frog's Leap Cabernet Sauvignon, Rutherford, California 190

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

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

Taittinger Prestige, Reims, France 250

Veuve Clicquot, Reims, France 195

## PRESTIGE 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

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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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NEW YORK