



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.

Light Breakfasts

CEREALS & GRAINS 15

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

HOUSE-MADE TOASTED GRANOLA 19

choice of: whole milk, skim milk, almond milk or soy milk
fresh berries or bananas

ACAI BOWL 22

triple berry granola, banana & berries

MCCANN'S STEEL CUT IRISH OATMEAL 18

golden raisins, golden raisins, organic brown sugar

GRANOLA PARFAIT 20

greek yogurt, seasonal berries, honey

YOGURT CUP 15

greek yogurt, seasonal fruit

SEASONAL FRUIT SALAD or MIXED BERRIES

small 15 / large 20

SIDE OF FRUIT 15

choice of: grapefruit supremes or seasonal fruits

FRESH BAKED PASTRIES 19

choice of three: butter croissant, pain au chocolat,
almond croissant seasonal danish, seasonal muffin, bran muffin

TOAST 10

choice of: sourdough, rye, wheat, white, multigrain,
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

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

FIFTH AVENUE CONTINENTAL 45

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

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

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

THE COLUMBUS CIRCLE 40

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

add banana, blueberry, chocolate chip (2 ea)

maple syrup & seasonal fruits salad

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

ARABIC BREAKFAST 49

two cage free scrambled eggs, breakfast potatoes, fowl medames,
marinated olives, Labneh, halloumi, hummus, pita bread

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

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Specialty Breakfasts

TWO CAGE FREE EGGS ANY STYLE 28

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

THE PLAZA SIGNATURE EGGS BENEDICT 32

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

BUTTERMILK PANCAKES 22

plain or gluten-free, New York maple syrup
add banana, blueberry, chocolate chip, seasonal fruit compote (2 ea)

FRENCH TOAST 22

plain or gluten-free, New York maple syrup
add banana, blueberry, chocolate chip, seasonal fruit compote (2 ea)

MAKE YOUR OWN OMELETTE 32

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

SHAKSHUKA 31

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

AVOCADO & BURRATA TOAST 30

sourdough toast, crushed avocado, smoked salmon
two cage free poached eggs

ACCOMPANIMENTS

1 for 9 / 2 for 14 / 3 for 19

bacon, chicken-apple sausage, Keswick pork sausage, smoked salmon,
breakfast potatoes, housemade hush brown, cream cheese, sliced avocado

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Beverages

HOT BEVERAGES 11

espresso, cappuccino, café latté, hot chocolate

organic loose leaf tea selection:

english breakfast, earl grey, chamomile, green, mint, darjeeling

FRENCH PRESS COFFEE

small 15 / large 19

JUICES 10

organic apple juice, cranberry juice, tomato juice

FRESHLY SQUEEZED 13

orange juice, grapefruit juice

GREEN CLEANSE 15

green apple, kale, cucumber & ginger

PROTEIN SHAKE SMOOTHIES

TROPICAL GREENS 18

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

BERRY BANANA 18

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

APRICOT CRUSH 18

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

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

add on: banana, avocado, dates, berries (2 each)

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

Seasonal 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
raspberry mint preserve

Kalamansi & Banana Delice 21
mango & passion fruit sorbet,
chocolate praline crispy leaves

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, crudite'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 Cage Free Eggs Any Style 28

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

Make Your Own Omelette 32

choice of: 3 items, *additional items* 2

cheddar, Swiss, American cheese, goat cheese, bacon, ham, bell peppers,
jalapenos, tomato, red onion mushroom or spinach,
served with roasted tomato, 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

DESSERTS

Passion Fruit Lady M Crêpe Cake 17

raspberry mint preserve

Valhrona Flourless Cake 18

Tahitian vanilla ice cream, mixed berries

Assorted Seasonal Ice Cream & Sorbet 19

Choice of three

honey & citrus, Tahitian vanilla, Santo Domingo chocolate
strawberry & basil, white peach, mango & bali tea

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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

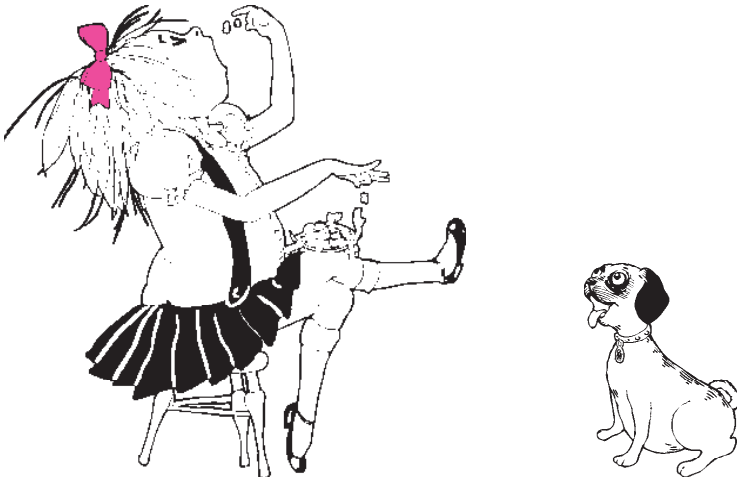
BREAKFAST

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

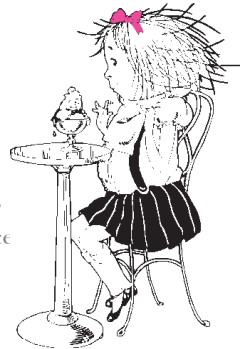
Sir Crunch 16
ham & cheese

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

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

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

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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