



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. As part of The Plaza's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without artificial trans fat. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

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

Light Breakfasts

CEREALS & GRAINS 15 choice of cereals with milk add fresh berries or bananas (4 ea) vegetarian

HOUSE-MADE TOASTED GRANOLA 19
choice of: whole milk, skim milk, almond milk or soy milk
fresh berries or bananas
vegetarian

CHIA SEED PUDDING 24 roasted coconut, kiwi, berries, pumpkin seed, almond vegan . tree nut

MCCANN'S STEEL CUT IRISH OATMEAL 18 New York maple syrup, golden raisins, organic brown sugar vegan

BIRCHER MUESLI 24 Swiss Alpen muesli, apple, raspberry, toasted almond, pistachio vegan, tree nuts

> GRANOLA PARFAIT 20 Greek yogurt, seasonal berries, honey vegetarian

> > YOGURT CUP 15 greek yogurt, seasonal fruit vegetarian

SEASONAL FRUIT SALAD or MIXED BERRIES small 15 / large 20 vegan

SIDE OF FRUIT 15 choice of: grapefruit supremes or seasonal fruits vegan

FRESH BAKED PASTRIES 21

choice of three: butter croissant, pain au chocolat, multigrain croissant, seasonal danish, seasonal muffin egg, dairy, gluten

TOAST 11

choice of: sourdough, rye, wheat, white, multigrain, English muffin, gluten-free, bagel gluten

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 \$12 per order, applicable taxes and a 22% 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, multigrain croissant, seasonal danish, seasonal muffin, toasted breads *choice of:* freshly squeezed juice, coffee or organic loose leaf tea egg, dairy, gluten

FIFTH AVENUE CONTINENTAL 52

seasonal sliced fruits, New York cheeses, seasonal fruit yogurt choice of three fresh baked pastries:

butter croissant, pain au chocolat, multigrain croissant, seasonal danish, seasonal muffin, toasted breads choice of: freshly squeezed juice, coffee or organic loose leaf tea egg, dairy, gluten

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 egg, dairy, gluten

THE PLAZA AMERICAN 48

two cage free eggs any style served with roasted tomato, breakfast potatoes, choice of toast choice of: Nueske's bacon, chicken-apple sausage, Keswick pork sausage choice of: freshly squeezed juice, coffee or organic loose leaf tea egg, dairy, gluten

THE COLUMBUS CIRCLE 40

choice of: plain pancakes or gluten-free pancakes or French toast add banana, blueberry, chocolate chip, seasonal fruit compote (2 ea) maple syrup & seasonal fruits salad choice of: freshly squeezed juice, coffee or organic loose leaf tea egg, dairy, gluten

ARABIC BREAKFAST 49

two cage free scrambled eggs, breakfast potatoes, foul medames, marinated olives, Labneh, halloumi, hummus, pita bread *choice of:* freshly squeezed juice, coffee or organic loose leaf tea egg, dairy, gluten

Specialty Breakfasts

TWO CAGE FREE EGGS ANY STYLE 29

choice of: Nueske's bacon, chicken-apple sausage, Keswick pork sausage served with roasted tomato, breakfast potatoes & choice of toast egg, dairy, gluten

MAKE YOUR OWN OMELETTE 33

choice of: 3 items, additional items 2 ea cheddar, Swiss, American cheese, goat cheese, Nueske's bacon, ham, bell peppers, jalapenos, tomato, red onion, mushroom or spinach served with roasted tomato, breakfast potatoes & choice of toast egg, dairy, gluten

STEAK & EGGS 52

two cage free sunny side eggs, prime ribeye served with roasted tomato & breakfast potato egg, dairy, gluten

THE PLAZA SIGNATURE EGGS BENEDICT 33

two cage free poached eggs, English muffin, Canadian bacon, black truffle, hollandaise sauce served with roasted tomato & breakfast potatoes egg, dairy, gluten

APPLEWOOD SMOKED SALMON EGGS BENEDICT 35

two cage free poached eggs, English muffin,
Cambridge House smoked salmon,
black truffle, hollandaise sauce
served with roasted tomato & breakfast potatoes
egg, dairy, gluten

DUNGENESS CRAB CAKE EGGS BENEDICT 38

two cage free poached eggs, Espelette pepper, hollandaise sauce served with roasted tomato & breakfast potatoes egg, dairy, gluten

SHAKSHUKA 34

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

Specialty Breakfasts

BUTTERMILK PANCAKES 28

plain or gluten-free New York maple syrup add banana, blueberry, chocolate chip, seasonal fruit compote (4 ea) egg, dairy, gluten

FRENCH TOAST 28

plain or gluten-free New York maple syrup add banana, blueberry, chocolate chip, seasonal fruit compote (4 ea) egg, dairy, gluten

AVOCADO & BURRATA TOAST 32

sourdough toast, crushed avocado, fresh burrata, two cage free poached eggs egg, dairy, gluten

SMOKE SALMON

AVOCADO & BURRATA TOAST 34

sourdough toast, crushed avocado, smoked salmon, fresh burrata, two cage free poached eggs egg, dairy, gluten

POACHED LOBSTER

AVOCADO & BURRATA TOAST 40

sourdough toast, crushed avocado, poached lobster, fresh burrata, two cage free poached eggs egg, dairy, gluten

ACCOMPANIMENTS 10

Nueske's bacon
chicken-apple sausage
Keswick pork sausage
Cambridge House smoked salmon
cream cheese
sliced avocado
breakfast potatoes
house made hash browns



PROTEIN SMOOTHIES with REALM nothing but plants

TROPICAL GREENS 19

pineapple, mango, carrot, coconut milk, lemon, wheatgrass, spinach add on: banana, avocado, dates, berries (4 each) dairy, vegetarian, tree nuts

BERRY BANANA 19

strawberry, banana, coconut milk, lucuma, lemon, beet add on: banana, avocado, dates, berries (4 each) dairy, vegetarian, tree nuts

APRICOT CRUSH 19

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

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

add on: banana, avocado, dates, berries (4 each)

dairy, vegetarian, tree nuts

JUICES 12 organic apple, cranberry, pineapple or tomato

FRESHLY SQUEEZED 17 orange, grapefruit, pineapple

GREEN CLEANSE 18 green apple, kale, cucumber & ginger vegan, vegetarian Beverages

HOT BEVERAGES

DELL'ARIA COFFEE FRENCH PRESS small 16 / large 20

SPECIALTY

espresso cappuccino café latté hot chocolate single 14 / double 19

LE PALAIS DES THÉS ORGANIC LOOSE LEAF TEA 14

english breakfast earl grey chamomile green mint darjeeling

BOTTLED WATER

still sparkling small 9 / large 14

SOFT DRINKS 9

coke diet coke coke zero sprite tonic club soda ginger ale



SERVED DAILY FROM 11AM - 11PM

SOUPS

French Onion Soup 23 caramelized onion, gruyere cheese, croutons dairy . gluten

Soup du Jour 21 chef's selected soup

APPETIZERS

Caviar Service white sturgeon caviar served with traditional garnishes The Plaza Hybrid Caviar 220/1 oz The Plaza Osetra Caviar 295/1 oz egg. dairy . gluten

> Shrimp Cocktail 34 cocktail sauce, lemon on iceberg shellfish

Chicken Wings 28 dry rubbed, celery, carrot, buffalo sauce

Cambridge House Balmoral Smoked Salmon 30 dill créme fraiche, sundried tomato, caperberry, lemon, pickled mustard seed, crisp sourdough dairy . gluten

> Dungeness Crab Cake 35 tomato ragu, kewpie mayo, arugula egg . gluten, shellfish

Selection of Murray's Artisan Cheeses 34 sourdough toast, crackers, seasonal jam, fig & Marcona almond cake dairy . gluten

SALADS add on: chicken 14, salmon 19, shrimp 18

Seasonal Farm Lettuces 25 mesclun green, seasonal vegetables, red wine vinaigrette vegan . vegetarian

Baby Gem Salad 28 gem lettuce, capers, parmesan, white anchovies, focaccia croutons, caesar dressing dairy . gluten

Faro Salad 31 baby kale, roasted pistachio, Hudson River seckel pears, balsamic dressing $${\rm vegan}$$. nuts

SANDWICHES served with French fries

Classic Club Sandwich 32 turkey breast, Muenster cheese, lettuce, beefsteak tomato, Nueske's bacon dairy . gluten

The Plaza Wagyu Beef Burger 36 Snake River wagyu beef, Murray's maple smoked cheddar, sesame brioche bun, Patriot pickles egg, dairy . gluten

Impossible burger 32 vegan cheddar, sesame brioche bun, Patriot pickles vegan

The Plaza Lobster Roll 38 Maine lobster, scallion, citrus kewpie mayo, celery egg, dairy, gluten, shellfish

Quesadilla 20 flour tortilla, Monterey jack cheese, sautéed peppers choice of: chicken 14, shrimp 19, lobster 24 dairy . gluten

MAINS accompanied with 1 side & 1 sauce

8oz prime filet mignon 49
14oz prime rib eye 65
14oz Snake River American Wagyu sirloin 85
rosemary & garlic Colorado lamb 50
roasted half chicken 45
lobster Thermidor 85
seared Faroe Islands salmon 39

HUDSON VALLEY FARMERS MARKET 14

steamed jumbo asparagus, sautéed mushroom, steamed vegetables, steamed brussel sprout

ROOTS & GRAINS 12

French fries, baked potato, creamy mashed potato, steamed jasmin rice

SAUCES 5
chimichurri
vegan
Sabatino tartufi cream
vegetarian
Bordelaise

PIZZA

Make Your Own Pizza 32

choice of sauce: Pomodoro, dairy, vegetarian

Pesto dairy, vegetarian, tree nuts

choice of topping: mozzarella, blue cheese, cherry tomatoes,
wild mushrooms, peppers, olives, sundried tomato

add on: chicken breast 14, beef pepperoni 8, sausage 8,
shrimp 18, lobster 24

PASTA

Traditional Bolognaise 32 fresh pappardelle, house made Bolognese sauce, Parmigiano reggiano

Little Italy Pasta Bar 20

choice of pasta: spaghetti, penne, linguine
gluten

choice of sauce: Pomodoro dairy, vegetarian

Pesto dairy, vegetarian, tree nuts Cream dairy

add on: seasonal vegetable 10, chicken breast 14, shrimp 18, lobster 24

available upon request:
Gluten-Free & Whole Wheat Pasta

DESSERTS

Seasonal Tea Cheesecake 24 'Palais des Thés' cheesecake, graham cracker, seasonal fruit egg . dairy . gluten

"Molten" Chocolate Cake 25 Madagascar vanilla crèam anglaise egg . dairy . gluten . soy

Jivara Chocolate Cake 25 chocolate sponge, crunchy hazelnut parline, milk chocolate ganache & chantilly egg. dairy. gluten. nuts (vegan & gluten free available upon request)

Seasonal Fruit Pavlova 24
vanilla & lime Suisse meringue, confit mango,
mascarpone vanilla chantilly, passion fruit gel, lime zest
egg . dairy . gluten . soy

DESSERTS TO SHARE

Ice Cream Sundae 24
three scoops of ice cream, whipped cream,
maraschino cherries, M&M's, chocolate sauce
egg. dairy

Banana Split 24
three scoops of vanilla ice cream, whipped cream,
caramel croquant, chocolate sauce
egg . dairy . gluten

Ice Cream 22 three scoops seasonal ice cream egg . dairy

Sorbet 22 three scoops of seasonal sorbet vegan

Home Alone Sundae 350 sixteen scoops of assorted ice cream, whipped cream, maraschino cherries, M&M's, chocolate, caramel & raspberry sauce egg. dairy.gluten



SERVED DAILY FROM 11PM - 6AM

LITE FARE

French Onion Soup 23 caramelized onion, gruyere cheese, croutons dairy . gluten

Caviar Service white sturgeon caviar served with traditional garnishes The Plaza Hybrid Caviar 220/1 oz The Plaza Osetra Caviar 295/1 oz egg. dairy . gluten

> Shrimp Cocktail 34 cocktail sauce, lemon on iceberg shellfish

Cambridge House Balmoral Smoked Salmon 30 horseradish créme fraiche, caperberry, lemon, shallot, crisp sourdough dairy . gluten

Selection of Murray's Artisan Cheeses 34 sourdough toast, crackers, seasonal jam, fig & Marcona almond cake dairy . gluten

SALADS

add on: chicken 14, salmon 19, shrimp 18

Seasonal Farm Lettuces 25 mesclun green, seasonal vegetables, red wine vinaigrette vegan . vegetarian

Baby Gem Salad 28 gem lettuce, capers, parmesan, white anchovies, focaccia croutons, caesar dressing dairy . gluten

SANDWICHES served with French fries

Quesadilla 20 flour tortilla, Monterey jack cheese, sautéed peppers choice of: chicken 14, shrimp 19, lobster 24 dairy . gluten

The Plaza Wagyu Beef Burger 36 Snake River wagyu beef, Murray's maple smoked cheddar, sesame brioche bun, Patriot pickles egg, dairy . gluten

MAKE YOUR OWN

Make Your Own Omelette 32

choice of: 3 items, additional items 2 ea

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
egg, dairy, gluten

PASTA & PIZZA
Penne Pomodoro 25
Pomodoro, buffalo mozzarela, basil
egg, dairy, gluten

Pepperoni Pizza 32 Pomodoro, mozzarela, beef pepperoni egg, dairy, gluten

> Margherita Pizza 28 Pomodoro, mozzarela, basil egg, dairy, gluten

available upon request: Gluten-Free & Whole Wheat Pasta

$\begin{array}{c} {\rm M\,A\,I\,N} \\ {\it accompanied\,with\,\,1\,\,side\,\,\&\,\,1\,\,sauce} \end{array}$

14oz prime rib eye 65 rosemary & garlic Colorado lamb 50 seared Faroe Islands salmon 39

HUDSON VALLEY FARMERS MARKET 14

steamed jumbo asparagus, sautéed mushroom, steamed vegetables, steamed brussel sprout

ROOTS & GRAINS 12 French fries, baked potato, steamed jasmin rice

> SAUCES 5 chimichurri vegan Bordelaise

DESSERTS

Seasonal Tea Cheesecake 24 'Palais des Thés' cheesecake, graham cracker, seasonal fruit egg . dairy . gluten

Jivara Chocolate Cake 25
chocolate sponge, crunchy hazelnut parline,
milk chocolate ganache & chantilly
egg . dairy . gluten . nuts
(vegan & gluten free available upon request)

Ice Cream Sundae 24
three scoops of ice cream, whipped cream,
maraschino cherries, M&M's, chocolate sauce
egg . dairy

Ice Cream 22 three scoops seasonal ice cream egg . dairy

Sorbet 22 three scoops of seasonal sorbet vegan



Eloise Menu

BREAKFAST FROM 6:30AM - 11AM

ALL DAY FROM 11AM - 10PM

FOR CHILDREN UP TO 12 YEARS OLD

The Cloise Menu

BREAKFAST FROM 6:30AM - 11AM ALL DAY FROM 11AM - 10PM FOR CHILDREN UP TO 12 YEARS OLD

BREAKFAST Central Park Pancakes 16 with maple syrup egg. dairy.gluten

Organic Eggs Eloise 17 scrambled eggs, bacon, toast egg . dairy . gluten

One Egg Benny – Hot Hot Hot 19 with Canadian bacon, hollandaise egg . dairy . gluten

Perfect Parfait 12 granola, fresh fruit, yogurt dairy

Hop Around 11 fruit salad



The Cloise Menu

APPETIZERS
Mr. Salomone Salad 12
mini caesar salad

I'm-Not-A-Chicken Soup 19

MAINS Charge It Please, Mac & Cheese 19 dairy

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

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

> Organic City Child Chicken 20 grilled chicken, rice, carrots, sweet peas

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

Sir Crunch 16 grilled ham & cheese sandwich dairy . gluten

DESSERTS

Absolutely! Ice Cream 12 one scoop of seasonal ice cream egg . dairy

The Kevin Sundae 18 three scoops of ice cream, whipped cream, maraschino cherries, M&M's, chocolate sauc egg. dairy. tree nuts



Wine, Beer V Champagne

SERVED DAILY FROM 11AM - 4AM

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

Nicolas Feuillatte, Brut 38 Chouilly, France

Nicolas Feuillatte, Rosé 39 Chouilly, France 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

Alsace Willm Riesling 45
Alsace, France

RED WINE Served in 375ml bottles

La Crema Pinot Noir 50 Sonoma County, California

Terrazas Malbec Reserva 45 Mendoza, Argentina

Groth Cabernet Sauvignon 120 Oakville, California

Chateau Gloria St. Julien 150 Bordeaux, France

> Opus One 400 Napa Valley, California



ROSÉ WINE Saint Marie Vie Vité, Cote du Provance, France 100

Chateau d'Esclans Whispering Angel Provence, France 115

$\begin{array}{c} \text{WHITE WINE} \\ \text{Tolloy Pinot Grigio, Alto Adige, Italy } 130 \end{array}$

Jermann Pinot Grigio, Venezia, Italy 120

Henri Bourgeois Jadis, Sancerre, Chauvignol, France 118

Cakebread Sauvignon Blanc, Napa Valley, California 180

Allan Scott Sauvignon Blanc, Marlborough, New Zealand 83

Au Bon Climat Chardonnay, Santa Barbara, California 115

Sonoma-Cutrer Chardonnay Russian River, California 85

Cakebread Chardonnay, Napa Valley, California 155

Jordan Chardonnay, Sonoma, California 115

Oberon, Chardonnay, Los Carneros, California 88

Oulivier Leflaivre, Chardonnay, Bourgogne, France 150



RED WINE

Au Bon Climat Pinot Noir, Santa Barbara, California 110

Flowers Pinot Noir, Sonoma Coast, California 200

Domaine Pierre Gelin, Gevrey-Chambertin, France 335

St. Francis, Merlot, Sonoma County, California 75

Castello Banfi Rosso di Montalcino, Tuscany, Italy 130

1975 Cabernet Sauvignon, Central Coast, California 85

Frog's Leap Cabernet Sauvignon, Rutherford, California 250

Evolution, Pinot Noir, Willamette Valley, Oregon 97

Groth, Cabernet Sauvignon, Special Edition Napa Valley, California 550

Rosenblum Zinfandel, Sonoma County 150

Farniente, Napa Valley, California 600

Duckhorn, Cabernet Sauvignon, Napa Valley, California 350

Chateâu Ducru-Beaucaillou, Bordeaux, France 900

Opus One Red Blend, Napa Valley, California 850

Champagne By The Bottle lighter to fuller body

CHAMPAGNE Nicolas Feuillate Brut, Chouilly, France 160

Laurent Perrier Brut, Tours sur Marne, France 175

Taittinger 'La Francaise', Reims, France 185

Veuve Clicquot, Reims, France 190

Krug Grande Cuvée, Épernay, France 700

ROSÉ CHAMPAGNE Laurent Perrier Brut, Tours sur Marne, France 250

Moët Chandon Imperial, Épernay, France 250

Perrier Jouet 'Blason' Épernay, France 220

Taittinger Prestige, Reims, France 250

Veuve Clicqout, Reims, France 250

PERSTIGE CHAMPAGNE Moét & Chandon 'Dom Perignon' Épernay, France 800

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

Louis Roederer 'Cristal' Reims, France 900

Louis Roederer 'Cristal' Rosé Reims, France 1400

Veuve Clicquot Ponsardin "La Grande Dame" Brut, Reims 700

Duval-Leroy Rosé Prestige, A Vertus, France 245

Beer

DOMESTIC BEER Angry Orchid 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

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

NEW YORK