

IN-ROOM DINING

BREAKFAST 6AM-11:30AM
LUNCH/DINNER 12PM-11PM
OVERNIGHT 11PM-6AM



We are dedicated to redefining your in-room dining experience by featuring the freshest, locally sourced ingredients and a vibrant, ever-evolving menu, all designed to deliver culinary excellence directly to the comfort of your room.

Sylvain Delprique

Executive Chef

BEVERAGES 3

BREAKFAST 4

GRAINS, BOULANGERIE & LIGHT FARE 6

STARTERS & SIDES 7

SALADS & SOUPS 8

MAINS & LITTLE FANS 9

SWEETS 10

OVERNIGHT 11

LIBATIONS 12

MINI BAR 14

DOG MENU 15

GF Gluten Free • NF Nut Free • DF Dairy Free • VG Vegetarian • V Vegan

For your convenience, a 23% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.



3 BEVERAGES



BEVERAGES

FRESHLY SQUEEZED JUICES 16
Orange, Grapefruit

FRUIT JUICES 12
Carrot, Cranberry, Pineapple, V8

BOOSTING GREEN DETOX 18
Spinach, Green Apple, Cucumber, Lemon, Celery, Ginger

HEART BEET DETOX 18
Golden Beet, Carrot, Orange, Apple, Ginger, Lemon

SOFT DRINKS 8
Coke, Coke Zero, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water

TURMERIC GINGER SHOT 9

SMOOTHIE OF THE DAY 18

COCONUT WATER 14

KOMBUCHA 14

MORNING COCKTAIL 26

Mimosa, Bellini, Bloody Mary

Alcoholic beverages are available after 8am Monday—Saturday and 10am on Sundays

BARISTA

LA COLOMBE COFFEE	SMALL	10
	LARGE	12

SPECIALTY COFFEE 14
Caffe Latte, Caffe Mocha, Cappuccino, Cafe au Lait

ICED COFFEE 10
Cold Brew

HOT CHOCOLATE 16

MATCHA LATTE 14

CHAI LATTE 14

ADDITIONAL ESPRESSO SHOT 6

FLAVOR SHOT 2
Vanilla, Caramel, Hazelnut

ORGANIC TEAS 12
Jasmine, Chamomile, Earl Gray, English Breakfast, Peppermint

SELECTION OF LOOSE TEAS 12
By Rare Tea Company

ALTERNATE MILK OPTIONS
Almond, Oat, Soy

All coffees are sustainably sourced by La Colombe Coffee



4 BREAKFAST

AVAILABLE 6AM - 11:30AM



GRIDDLE

BUTTERMILK PANCAKES VG/NF 28
House-Made Berry Compote,
Vanilla Whipped Cream, and Maple Syrup

BELGIAN WAFFLE VG/NF 28
Griddled Belgian-Style Waffle
Served with House-Made Berry Compote,
Vanilla Whipped Cream, and Maple Syrup

BREAKFAST SETS

Served with your choice of juice, tea, or coffee*

CONTINENTAL BREAKFAST VG/NF 34
Selection of House-Made Viennoiserie,
Mixed Fruit and Berries,

AMERICAN BREAKFAST NF 42
Two Eggs Cooked to Preference,
Herb-Roasted Potatoes,
Smoked Bacon or Chicken Sausage
Choice of Pain D'Avignon Bread

MANDARIN BREAKFAST NF 42
Chicken Congee, Soft-Boiled Egg,
Shrimp Hargow, Pork Dumpling,
Soy-Pickled Cucumbers, Bamboo Shoots,
Braised Mushrooms, Mixed Fruit and Berries

WELLNESS BREAKFAST V 42
Mango Turmeric Coconut Yogurt Bowl,
Raspberry, Almond, Chia Seeds,
Mixed Fruit and Berries,
Bran Muffin

* Specialty coffee not included

5 BREAKFAST

AVAILABLE 6AM - 11:30AM

BREAKFAST SPECIALS

AMERICANA <small>NF</small>	28
Two Eggs Cooked to Preference, Herb-Roasted Potatoes, Smoked Bacon or Chicken Sausage, Choice of Pain D'Avignon Bread	
TRADITIONAL OMELET <small>NF</small>	29
Traditional Three-Egg Omelet, Herb-Roasted Potatoes, Choice of Fillings: Tomato, Spinach, Onion, Asparagus, Peppers, Cheddar Cheese, Choice of Pain D'Avignon Bread	
TRUFFLED EGGS BENEDICT <small>NF</small>	34
Two Poached Eggs, Served Over Toasted English Muffins, Hollandaise Sauce, Choice of Grilled Canadian Bacon, Smoked Salmon, or Florentine	
CROQUE MONSIEUR <small>NF</small>	27
Jambon de Paris, Sauce Mornay, Gruyère, Petite Farm Greens	
CROQUE MADAME <small>NF</small>	31
Jambon de Paris, Sunny-Side Up Egg, Sauce Mornay, Gruyère, Petite Farm Greens	
UPPER WEST SIDE BAGEL <small>NF</small>	31
Smoked Salmon, Boursin, Pickled Shallots, Capers, and Lemon Vinaigrette	
AVOCADO TOAST <small>NF</small>	31
Heirloom Tomato, Feta Cheese, Hot Honey, Pickled Shallots, Poached Egg	
JAMBON DE PARIS	35
Cornichon, Tarragon Mustard, Vermont Butter, Artisan Bread	
CHEESE PLATE <small>VG</small>	36
Pave de Paris, Mimolette, Comté Seeded Nordic Crisp, Toasted Sourdough	



SIDES

14
Avocado
Herb-Roasted Potato
Berries
Canadian Bacon
Smoked Bacon
Country Link Sausage
Greek Yogurt
Lowfat Yogurt
Coconut Yogurt
Chicken Sausage
Turkey Bacon

6 GRAINS, BOULANGERIE & LIGHT FARE

AVAILABLE 6AM - 11:30AM

GRAINS

BREAKFAST CEREAL VG/NF

Choice of All Bran, Corn Flakes, Froot Loops, Special K, Raisin Bran or Rice Krispies. Served with Sliced Banana and Berries

16

STEEL-CUT OATS NF/V/DF

Topped with Banana Brûlée and Cocoa Nibs. Served with Light Brown Sugar and Golden Raisins

18

HOME-MADE MUESLI VG

Raisins, Cherries, Green Apples, Honey, Vanilla

18

BOULANGERIE

TOAST VG/NF

Choice of: Sourdough, Rye, Seven-Grain, Whole Wheat, or English Muffin

8

NEW YORK CITY BAGEL VG/NF

Served with Cream Cheese or Butter

15

EXECUTIVE PASTRY VG/NF

Choice of Butter Croissant, Pain Au Chocolat, Artisinal Danish, or Seasonal Madeleine

9

VIENNOISERIE BASKET VG/NF

Served with an Assortment of Jams, Marmalade, and Butter

26

LIGHT FARE

YOGURT PARFAIT VG/GF

Greek Yogurt, Kiwi, Blueberry, Almond, Toasted Coconut, Granola

26

FRUIT PLATE V/GF/DF/NF

Selection of Seasonal Fruits and Berries

24

MANGO BOWL V/GF/DF

Mango Turmeric Coconut Yogurt, Raspberry, Almond, Chia Seeds

24



7 STARTERS & SIDES

AVAILABLE 12PM - 11PM

STARTERS

EAST BEACH

BLONDE OYSTERS GF/DF/NF

6 Oysters, Ginger-Sake Mignonette,
Blood Orange Scallions

32

RONNYBROOK YOGURT DIP NF/VG

Preserved Lemon, Badger Flame Beets,
Harissa, Dill, Naan Bread

26

SHRIMP COCKTAIL GF/DF/NF

Gulf Shrimp, Cocktail Sauce

30

BURRATA VG

Roasted Red Peppers, Marcona Almonds,
Romesco, Garlic Sourdough

24

SIDES

18

French Fries

Garlic Spinach

Sautéed Mushrooms

Mashed Potatoes

Organic Mixed Brown Rice

Mixed Greens



KAVIARI OSCIETRE PRESTIGE

Served with Blinis, Red Onion,
Hard-Boiled Egg, Chives,
Lemon Crème Fraîche

50 GR

175

125 GR

312



8 SALADS & SOUPS

AVAILABLE 12PM - 11PM

SALADS

ICEBERG GF/NF	33
Bayley Hazen Blue Cheese, Pastrami Bacon, Confit Tomatoes, Hard-Boiled Eggs, Crispy Shallots	
CAESAR SALAD NF	31
Baby Romaine, Parmesan Cheese, Preserve Lemon Chimichurri, Anchovies	
MARKET GREEN SALAD GF/NF/V/DF	31
Radish, Cucumber, Endive, Fuji Apple, Banyuls Vinaigrette	
SALAD ENHANCEMENT	
CHICKEN	12
SALMON	18
SHRIMP	24



SOUPS

THAI COCONUT SOUP V/GF/NF	24
Green Curry, Butternut Squash, Eggplant, Shiitake, Tofu, Chili Oil	
WONTON NOODLE SOUP NF/DF	46
Braised Beef, Chicken & Shrimp Dumplings, Bok Choy, Pickled Mustard Greens	

9 MAINS & LITTLE FANS

AVAILABLE 12PM - 11PM

MAINS

SPAGHETTI OR CAVATELLI

Tomato and Basil Sauce VG/NF
Beef and Veal Bolognese Sauce NF

29

PRIME 8 OZ BURGER NF

Beef Burger on a Toasted Brioche Bun,
Tomatoes, Bibb Lettuce, House-Made Pickle,
Choice of Cheddar, Swiss or American Cheese,
French Fries

42

ROASTED CHICKEN GF/NF

Celeriac, Whipped Potato,
Lavender Truffle Jus

44

CHICKEN KATSU SANDWICH NF

Candied Bacon, Cabbage Slaw, Spicy Mayo,
Baguette Viennoise, Seasoned French Fries

38

12 OZ PRIME

NEW YORK STRIPLOIN GF/NF

75

8 OZ FILET MIGNON GF/NF

68

Served with Green Peppercorn Sauce
and Seasoned French Fries

BRANZINO

Garlic-Swiss Chard, Olive Peppadew Relish,
Champagne Butter

44

FAROE ISLAND SALMON GF/NF

Smashed Fingerling Potato, Asparagus,
Citrus Butter

44

VEGAN TOFU MASALA GF/NF/V

Spiced Tofu, Eggplant Purée, Pomegranate,
Tomato-Coconut Curry, Saffron Basmati Rice

38



FOR LITTLE FANS

PIZZA VG/NF

Individual New York-Style
Classic Cheese Pizza

26

CHICKEN FINGERS NF

Crispy Chicken Tenders, Crispy Fries,
House-Made Honey Mustard

22

MAC AND CHEESE VG/NF

Creamy Classic Rich Cheese Sauce
Topped with Breadcrumbs

26

SMASH BURGER NF

Served on a Potato Bun with French Fries,
Lettuce, Pickles, Tomato, House Sauce

32

THREE-CHEESE GRILLED CHEESE VG/NF **28**

Aged Cheddar, Gruyere and Pepper Jack
Grilled Cheese, White Bread,
Choice of Roasted Tomato Soup,
French Fries or Side Salad



10 SWEETS

AVAILABLE 12PM - 11PM



DESSERTS

VANILLA CRÈME BRÛLÉE GF/VG/NF 15
Madagascar Vanilla Bean, Turbinado Sugar

BABA AU RHUM VG/NF 24
Mango Tartare, Yuzu Curd,
Whipped Vanilla Bean Ganache

NY CHEESECAKE GF/VG/NF 24
Ben's Cream Cheese, Confit Lemon,
Morello Cherry-Balsamic Sauce

PALET D'OR NF 24
Mexican Dark Chocolate Mousse,
Fleur del Sel, Chocolate Dacquoise

APPLE TARTE TATIN VG/NF 34
Pink Lady Apples, Puff Pastry, Vanilla Ice Cream
Serves Two

FRUIT PLATE V/GF/DF/NF 24
A Selection of Seasonal Sliced Fruits

CHEESE PLATE VG/NF 35
Pave de Paris, Mimolette, Comté
Seeded Nordic Crisp, Toasted Sourdough

RON PAPROCKI
Executive Pastry Chef

11 OVERNIGHT

AVAILABLE 11PM - 6AM

MEALS, SNACKS & BITES

WONTON NOODLE SOUP <small>NF/DF</small>	45
Braised Beef, Chicken & Shrimp Dumplings, Bok Choy, Pickled Mustard Greens	
CAESAR SALAD <small>NF</small>	31
Romaine, Parmesan, Preserved Lemon, Chimichurri, Anchovies	
ADD CHICKEN	12
ADD SALMON	18
ADD SHRIMP	24
AMERICANA <small>NF</small>	28
Two Eggs Cooked to Preference, Choice of Local Chicken Sausage, Canadian Bacon or Smoked Bacon, Pain D'Avignon Bread Section: Wheat or Sourdough	
THREE-CHEESE GRILLED CHEESE <small>VG/NF</small>	28
Aged Cheddar, Gruyere and Pepper Jack Grilled Cheese, White Bread, Choice of Roasted Tomato Soup, French Fries or Side Salad	
PRIME 8 OZ BURGER <small>NF</small>	42
Beef Burger on a Toasted Brioche Bun, Tomatoes, Bibb Lettuce, House-Made Pickle, Choice of Cheddar, Swiss or American Cheese, French Fries	
CHICKEN KATSU SANDWICH <small>NF</small>	38
Candied Bacon, Cabbage Slaw, Spicy Mayo, Baguette Viennoise, Seasoned French Fries	
SPAGHETTI OR CAVATELLI	
Tomato and Basil Sauce <small>VG/NF</small>	29
Beef and Veal Bolognese Sauce <small>NF</small>	32

DESSERT

VANILLA CRÈME BRÛLÉE <small>GF/VG/NF</small>	15
Madagascan Vanilla Bean, Turbinado Sugar	
NY CHEESECAKE <small>VG/GF/NF</small>	24
Ben's Cream Cheese, Confit Lemon, Morello Cherry-Balsamic Sauce	
CHEESE PLATE <small>VG/NF</small>	35
Artisanal Local Selection of 3 Cheeses	

FOR LITTLE FANS

PIZZA <small>VG/NF</small>	26
Individual New York Style Classic Cheese Pizza	
CHICKEN FINGERS <small>NF</small>	22
Crispy Chicken Tenders, Crispy Fries, House Made Honey Mustard	
SMASH BURGER <small>NF</small>	26
Served on a Potato Bun with French Fries, Lettuce, Pickles, Tomato, House Sauce	



12 LIBATIONS

SPARKLING / CHAMPAGNE

		5 OZ	9 OZ	BOTTLE
89	Telmont Brut Reserve de la Terre	31	60	185
38	Louis Roederer Brut Champagne, France NV	42	72	225
47	Veuve Clicquot Rosé Champagne, France	60	90	300
90	Telmont Blanc de Blanc Champagne, France	70	130	520
76	Krug — Brut "Grande Cuvee" 171 ^{ème} Edition, Champagne, France NV	100	180	640

WHITE

		5 OZ	9 OZ	BOTTLE
278	Domaine du Colombier, Chablis, Burgundy, France 2022	24	43	115
299	Rhys Vineyards, Chardonnay, Anderson Valley, USA 2019	24	43	115
1111	Domaine LeSeurre, Riesling Dry Cuvée Classique, Finger Lakes, NY, USA 2022	21	37	100
0623	Elena Walch — Pinot Bianco, Alto Adige, Italy 2023	24	43	115
171	Antoine de la Farge — Sancerre, Loire, France 2024	26	47	120



13 LIBATIONS

RED

		5 OZ	9 OZ	BOTTLE
395	Pinot Noir, "Frederic Esmonin" Gevrey-Chambertin, Burgundy, France 2023	35	63	175
510	Ripasso, "Regolo Valpolicella Sartori di Verona" Veneto, Italy 2019	26	47	125
493	La Salvanella, Chianti Classico, Tuscany, Italy 2019	25	45	115
807	Domaine Drouhin, Roserock, Pinot Noir, Oregon, USA 2023	30	54	140
864	Chateau Marjosse, Entre-deux-Mers, Bordeaux, France 2019	21	37	100
887	Heitz Cellar, Cabernet Sauvignon, Napa Valley, USA 2019	60	108	285
727	Whitehall Lane – "Rassi" Cabernet Sauvignon, Sonoma County, CA 2023	28	52	135



ROSÉ

		5 OZ	9 OZ	BOTTLE
122	Manon. Côtes de Provence Rose, France 2024	20	36	95
175	Whispering Angel, Château d'Esclans Côtes de Provence, France 2024	30	54	140

SWEET

		5 OZ	9 OZ	BOTTLE
1911	Disznókö, Tokaji Aszú 6 Puttonyos, Hungary 2016	40	72	230 (500ml)
1957	Taylor's Fladgate, Tawny Port 10 Yr, Portugal	26	47	170

BEER

THREES BREWING VLIET, PILSNER	18
Brooklyn, NY, USA	
BLUE POINT, TOASTED LAGER	14
Patchogue, NY, USA	
LAGUNITAS, IPA	16
California, USA	
GRIMM, HEFEWEISSBIER	18
Brooklyn, NY, USA	
HITACHINO NEST RED RICE ALE	18
Kiuchi Brewery, Japan	
ATHLETIC BREWING CO., UPSIDE DOWN (Non-Alcoholic)	14
Connecticut, USA	
STELLA ARTOIS	14
Leuven, Belgium	

14 MINI BAR

LIBATIONS

CHAMPAGNE	100
Louis Roederer	
WHITE WINE	55
Roland Lavantureux Chablis, France	
RED WINE	65
Ruffino "Modus" Tuscany, Italy	
BEER	14
Brooklyn Brewery "Amber Lager" New York	
Stella Artois	
TEQUILA 200ML	135
Clase Azul	
WHISKEY 375ML	95
Jack Daniels Single Barrel	
VODKA 375ML	110
Grey Goose	
READY-MADE COCKTAILS	25
Cosmopolitan	
Manhattan	
LIQUOR 50ML	18
Tequila	
Whiskey / Scotch	
Vodka	

NON-ALCOHOLIC BEVERAGES

LA COLOMBE ICED COFFEE	10
Cold brew	
SOFT DRINKS	9
Coke	
Diet Coke	
Ginger Ale	
Tonic	
Sprite	
RED BULL	9
Regular	
Sugar Free	
SARATOGA WATER 355ML	9
Still	
Sparkling	
FRUIT JUICE	9
Cranberry	
Orange	

SWEETS AND SNACKS

GUMMY BEARS	15
M&M'S	15
SHORTBREAD COOKIES	15
ALMONDS	15
Raw	
Chocolate	
HONEY ROASTED PEANUTS	15
PISTACHIOS	15
ROASTED AND SALTED CASHEWS	15
SWEET AND SPICY PECANS	15
TRAIL MIX AND CANDIED FRUIT	15
SALTED POTATO CHIPS	12

15 DOG MENU



SEARED CHICKEN Steamed Carrots and Asparagus	26
SLICED 4 OZ FILET MIGNON Steamed White Rice	32
SEARED SALMON Steamed Wild Rice and Spinach	28
HEALTHY GRAIN BOWL Farro, Wild Rice, Carrots, and Spinach	24