



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 amarena 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

PASTA

Rigatoni 30
Sunday gravy, pecorino romano cheese

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

Gluten-Free Pasta available upon request

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

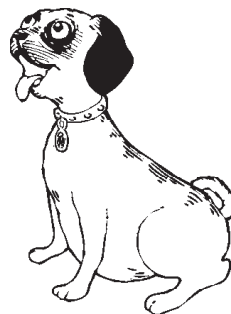
BREAKFAST

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

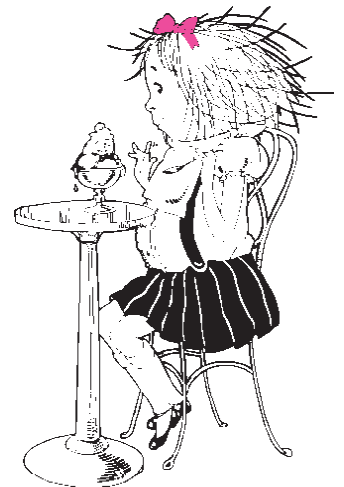
Sir Crunch 16
ham & cheese

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 Cuvee 26
Napa Valley, California

CHAMPAGNE AND SPARKLING WINES

Served in 187ml bottles

La Marca Prosecco 25
Veneto, Italy

Moult & Chandon Imperial 28
Reims, France

Moult & 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

Chatebu 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

Molt Chandon Imperial, Épernay, France 220

Perrier Jouet 'Blason' Épernay, France 250

Taittinger Prestige, Reims, France 250

Veuve Clicquot, Reims, France 195

PERSTIGE CHAMPAGNE

Molt & Chandon 'Dom Perignon' Épernay, France 600

Molt & 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 Krick 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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