



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. 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 6AM - 11AM

To order, please use the “Dining” button on your phone.
A delivery charge of \$12 per order, applicable taxes, and a 22% service charge
will be added to all orders.

Wake-Up Wellness

BIRCHER MUESLI 28

swiss alpen muesli, apple, raspberry, toasted almond, pistachio
vegan . tree nuts

BREAKFAST QUINOA BOWL 26

agave, berries, mint, roasted coconut, avocado, groundcherry
vegetarian . tree nuts

GRANOLA PARFAIT 26

greek yogurt, seasonal berries, honey
vegetarian

SEASONAL SLICED FRUITS AND BERRIES 26

vegan

SELECTION OF MURRAY'S ARTISANAL BREAKFAST CHEESES 36

crackers, seasonal jam, roasted walnuts, dried apricots
vegetarian . dairy . gluten

CEREALS & GRAINS 20

choice of: special k, frosted flakes, rice krispies, cherrios, raisin bran
choice of: low fat, whole milk, half and half, almond milk *or* soy milk
add: fresh berries or bananas (4 ea)

vegetarian

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.

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Classic Breakfasts

CONTINENTAL 48

choice of three fresh baked pastries:

croissant, multigrain croissant, pain au chocolat
chocolate twist, seasonal danish, seasonal muffin
served with seasonal sliced fruits, greek yogurt,
vermont butter, jams and honey

choice of: freshly squeezed juice

choice of: coffee *or* organic loose leaf tea

egg . dairy . gluten

THE PLAZA AMERICAN 55

two cage free eggs any style

served with tomato jam, breakfast potatoes,
vermont butter, jams and honey

choice of: bacon, chicken apple sausage *or* pork sausage

choice of toast: sourdough, rye, wheat, white, wholegrain,
english muffin, bagel, gluten-free *or* pita

choice of: freshly squeezed juice

choice of: coffee *or* organic loose leaf tea

egg . dairy . gluten

THE CENTRAL PARK 42

granola parfait with all-natural greek yogurt and bran muffin

choice of: freshly squeezed juice

choice of: coffee *or* organic loose leaf tea

egg . dairy . gluten

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Plaza Signatures

MCCANN'S STEEL CUT IRISH OATMEAL 22

sour cherries, organic brown sugar, candied pecan

vegan

BUTTERMILK PANCAKES *or* FRENCH TOAST 34

new york maple syrup

choice of: banana, blueberry, chocolate chips *or* seasonal fruit compôte

egg . dairy . gluten

gluten free available upon request

EGGS BENEDICT 38

two cage free poached eggs, english muffin, hollandaise sauce

tomato jam, breakfast potato

choice of: canadian bacon *or* smoked salmon

egg . dairy . gluten

TWO CAGE FREE EGGS ANY STYLE 36

served with tomato jam, breakfast potatoes

choice of: bacon, chicken apple sausage *or* pork sausage

egg . dairy . gluten

OMELETTE 36

served with tomato jam, breakfast potatoes

choice of: cheddar, swiss, american cheese, goat cheese, bacon, ham,

bell peppers, jalapeños, tomato, red onion, mushroom *or* spinach

egg

SHORT RIB HASH 42

two cage free poached eggs, braised short rib, onions,

red & green peppers, potatoes, jalapeño

egg

AVOCADO TOAST 33

sourdough toast, poached eggs, crushed avocado

choice of: smoked salmon 4 *or* poached lobster 10

egg . dairy . gluten

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Sides

FRESH BAKED PASTRIES 22

choice of three: croissant, multigrain croissant, pain au chocolat,
chocolate twist, berries danish, seasonal muffin
egg . dairy . gluten

TOASTED BAGEL WITH CREAM CHEESE 16

choice of: plain, wheat, sesame, everything,

TOAST 14

choice of: sourdough, rye, wheat, white, multigrain,
english muffin, gluten-free, pita

ACCOMPANIMENTS 14

bacon
chicken apple sausage
pork sausage
cambridge house smoked salmon
breakfast potatoes
sliced avocado
house made hash browns
mixed green salad

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Smoothies & Juices

BUCKINGHAM BANANA 20
greek yogurt, banana, agave, whole milk
dairy

REALM PROTEIN BERRY BANANA 22
strawberry, banana, coconut milk powder
vegetarian . tree nuts

MORNING BOOST 24
dates, blueberries, avocado, chia seeds, spinach
choice of: low fat, whole milk, almond milk, soy milk
dairy

JUICES 14
choice of: cranberry, pineapple, organic apple, tomato

FRESHLY SQUEEZED 18
choice of: orange, grapefruit, pineapple, carrot

GREEN CLEANSE 21
kale, cucumber, ginger, green apple, spinach

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Beverages

HOT BEVERAGES

DELL'ARIA COFFEE

ethically sourced beans & locally roasted in New York

FRENCH PRESS

small 17 / large 21

SPECIALTY

espresso

cappuccino

café latté

hot chocolate

single 16 / double 21

LE PALAIS DES THÉS

ORGANIC LOOSE LEAF TEA 15

english breakfast

earl grey

chamomile

green

mint

darjeeling

BOTTLED WATER

still

sparkling

small 11 / large 21

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

CAVIAR

traditional garnishes

The Plaza Hybrid Caviar 1oz 185

The Plaza Osetra Caviar 1oz 235

The Plaza Sevruga Caviar 1oz 355

egg . dairy . gluten

SOUPS

French Onion Soup 28

caramelized onion, gruyère cheese, croutons

dairy . gluten

Soup du Jour 22

chef's selected soup, prepared fresh daily

APPETIZERS

Selection of Murray's Artisanal Cheeses 36

wholegrain mustard, gherkins, crackers,
seasonal jam & roasted walnuts

dairy . vegetarian . gluten

Shrimp Cocktail 35

cocktail sauce, tabasco, lemon

shellfish

Maryland Crab Cake 38

scallion, napa cabbage, pickled red beet,
saffron remoulade

egg . gluten . dairy . shellfish

Cold Mezze 32

traditional hummus, baba ghanoush,
muhammara, crispy pita

vegetarian . gluten

Chicken Wings 28

dry rubbed, celery, carrot, buffalo sauce

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All-Day Dining

SALADS

Seasonal Farm Lettuce Salad 25
mesculin, seasonal vegetables, red wine vinaigrette
vegetarian . vegan

Heirloom Tomato Salad 36
burrata, basil cress, shallot dressing,
roasted pink peppercorn, sourdough
vegetarian . gluten

Baby Gem Caesar Salad 28
castelfranco, baby gem, parmesan, white anchovies,
focaccia croutons, capers, caesar dressing
add on: chicken breast 16, shrimp 18, grilled salmon 20
dairy . gluten

SANDWICHES

The Plaza Wagyu Burger 38
murray's maple smoked cheddar, brioche bun, patriot pickles,
fries, plaza burger sauce
egg . dairy . gluten

Classic Club Sandwich 36
turkey breast, bacon, muenster cheese, lettuce, beefsteak tomato, fries
dairy . gluten

Ciabatta Vegetable Sandwich 28
grilled eggplant, zucchini, roasted pepper,
onion spread, pesto, smoked tofu, micro arugula, fries
gluten

Maine Lobster Roll 48
lobster, scallion, citrus kewpie mayo, celery, fries
egg . dairy . gluten . shellfish

Quesadilla 20
flour tortilla, monterey jack cheese, peppers, onions, fries
choice of: chicken 10, shrimp 16, lobster 25
dairy . gluten

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All-Day Dining

PASTA 22

choice of pasta: spaghetti, garganelli or strigoloni

gluten

choice of sauce: pomodoro, cream (vegetarian) or bolognese

choice of filling: seasonal vegetable 10, chicken breast 14,
shrimp (shellfish) 18, lobster (shellfish) 22

available upon request:

gluten free or whole wheat pasta

PIZZA 30

pomodoro sauce

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

add on: chicken breast 10, beef pepperoni 8,
shrimp 16, lobster 22

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All-Day Dining

MAINS

accompanied with 1 side & 1 sauce

8oz Prime Filet Mignon 68

14oz Prime Rib Eye 75

Roasted Half Chicken 55

Seared Faroe Islands Salmon 44

Fish of the Day Market Price

HUDSON VALLEY FARMERS MARKET SIDES 14

Sautéed Corn, Herb Chili Butter (*vegetarian*)

Steamed Jumbo Asparagus (*vegetarian*)

Sautéed Mushroom (*vegetarian*)

Steamed Vegetables (*vegan*)

ROOTS & GRAINS 12

French Fries (*vegetarian*)

Creamy Mashed Potato (*dairy . vegetarian*)

Baked Potato (*vegetarian*)

Steamed Basmati Rice (*vegan*)

SAUCES 5

Port Wine

Thyme Roasted Chicken Jus

Chimichurri

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All-Day Dining

DESSERTS

Cheesecake 24
seasonal garnish
egg . dairy . gluten

Banana and Chocolate Cake 26
almond crunchy praline, amatika chocolate mousse,
banana confit
nuts
(vegan & gluten free available upon request)

Seasonal Fruit Cobbler 26
seasonal fruit, almond streusel,
tahitian vanilla ice cream
egg . dairy . nuts

"Molten" Chocolate Cake 24
madagascar vanilla crème anglaise
egg . dairy . gluten . soy

Seasonal Chef's Special 24

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All-Day Dining

DESSERTS TO SHARE

Banana Split 24

three scoops of vanilla ice cream, whipped cream,
caramel croquant, chocolate sauce

egg . dairy . gluten

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 of seasonal ice cream

egg . dairy

Sorbet 22

three scoops of seasonal sorbet

Home Alone Sundae 350

sixteen scoops of assorted ice cream,
whipped cream, maraschino cherries,
m&m's, chocolate, caramel & raspberry sauce

egg . dairy . gluten

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Late Night Dining

SERVED DAILY FROM 11PM - 6AM

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Late Night Dining

CAVIAR traditional garnishes

The Plaza Hybrid Caviar 1oz 185

The Plaza Osetra Caviar 1oz 235

The Plaza Sevruga Caviar 1oz 355
egg . dairy . gluten

Shrimp Cocktail 35
cocktail sauce, tabasco, lemon
shellfish

Selection of Murray's Artisanal Cheeses 36
wholegrain mustard, gherkins, crackers,
seasonal jam & roasted walnuts
dairy . vegetarian . gluten

SOUPS & SALADS

French Onion Soup 28
caramelized onion, gruyère cheese, croutons
dairy . gluten

Seasonal Farm Lettuce Salad 25
mesclun, seasonal vegetables, red wine vinaigrette
vegan . vegetarian

Baby Gem Caesar Salad 28
castelfranco, baby gem, parmesan, white anchovies,
focaccia croutons, capers, caesar dressing
add on: chicken breast 16, shrimp 18, grilled salmon 20
dairy . gluten

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Late Night Dining

The Plaza Wagyu Burger 38
murray's maple smoked cheddar, brioche bun, patriot pickles,
fries, plaza burger sauce
egg . dairy . gluten

Quesadilla 20
flour tortilla, monterey jack cheese, peppers, onions, fries
choice of: chicken 10, shrimp 16, lobster 25
dairy . gluten

Omelette 32
roasted tomato (vegetarian), breakfast potatoes (vegetarian)
choice of: cheddar (dairy), swiss (dairy), american cheese (dairy),
goat cheese (dairy), bacon, ham, bell peppers (vegetarian),
jalapeños (vegetarian), tomato (vegetarian), red onion (vegetarian),
mushroom (vegetarian), spinach (vegetarian)

PASTA & PIZZA

Penne Pomodoro 25
tomato sauce, basil, cherry tomato

Margherita Pizza 28
pomodoro, buffalo mozzarella, basil
vegan . dairy . gluten

Pepperoni Pizza 32
pomodoro, mozzarella, beef pepperoni
dairy . gluten

gluten free or whole wheat pasta available upon request

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Late Night Dining

MAIN

accompanied with 1 side & 1 sauce

8oz Prime Filet Mignon 68

Roasted Half Chicken 55

Seared Faroe Islands Salmon 44

HUDSON VALLEY FARMERS MARKET SIDES 14

Steamed Jumbo Asparagus (vegetarian)

Sautéed Mushroom (vegetarian)

Steamed Vegetables (vegan)

ROOTS & GRAINS 12

French Fries (vegetarian)

Creamy Mashed Potato (dairy . vegetarian)

Steamed Basmati Rice (vegan)

SAUCES 5

Port Wine

Thyme Roasted Chicken Jus

Chimichurri

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Late Night Dining

DESSERTS

Cheesecake 24

seasonal garnish

egg . dairy . gluten

Banana and Chocolate Cake 26

almond crunchy praline, amatika chocolate mousse,

banana confit

nuts

(vegan & gluten free available upon request)

Ice Cream Sundae 22

three scoops of ice cream, whipped cream,
maraschino cherries, m&m's, chocolate sauce

egg . dairy . tree nuts

Ice Cream 22

three scoops of seasonal ice cream

egg . dairy

Sorbet 22

three scoops of seasonal sorbet

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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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A delivery charge of \$12 per order, applicable taxes, and a 22% service charge
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The Eloise Menu

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

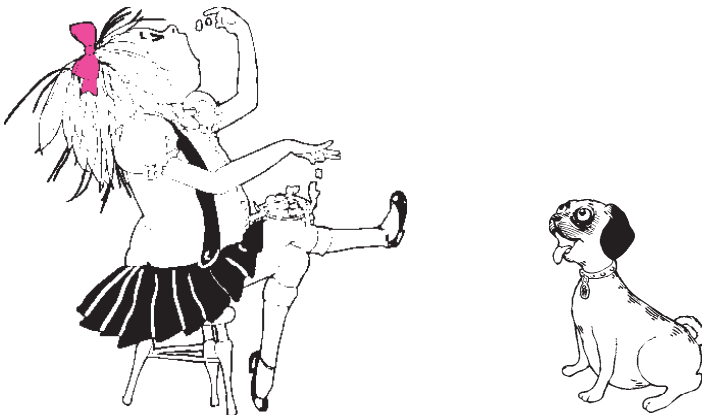
BREAKFAST

Central Park Pancakes 15
with maple syrup
egg . dairy . gluten

Organic Eggs Eloise 16
scrambled eggs, bacon, toast
egg . dairy . gluten

One Egg Benny – Hot Hot Hot 18
with canadian bacon, hollandaise
egg . dairy . gluten

Perfect Parfait 12
granola, fresh fruit, yogurt
dairy



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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
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 fillets 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

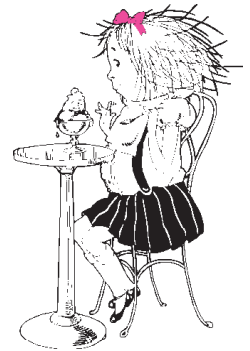
Sir Crunch 16
ham & cheese
dairy . gluten

DESSERTS

Absolutely! Ice Cream 12
one scoop of home-made ice cream
egg . dairy

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

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

Celera Pinot Noir 24
Central Coast, California

Decoy Cabernet Sauvignon 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 51
Chouilly, 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

Alsace Willm Riesling 45
Alsace, France

RED WINE

Served in 375ml bottles

La Crema Pinot Noir 50
Sonoma County, California

Groth Cabernet Sauvignon 120
Oakville, California

Stag's Leap Cabernet Sauvignon 75
Napa Valley, California

Opus One 400
Napa Valley, California

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By The Bottle
lighter to fuller body

ROSÉ WINE

Saint Marie VieVité, Côtes de Provence, France 100

Château d'Esclans Whispering Angel, Provence, France 115

WHITE WINE

Tolloy Pinot Grigio, Alto Adige, Italy 130

Jermann Pinot Grigio, Venezia, Italy 120

Henri Bourgeois Jadis, Sancerre, Chavignol, 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

Olivier Leflaive, Chardonnay, Bourgogne, France 150

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By The Bottle
lighter to fuller body

RED WINE

Au Bon Climat Pinot Noir, Santa Barbara, California 110

Flowers Pinot Noir, Sonoma Coast, California 200

Castello Banfi Rosso di Montalcino, Tuscany, Italy 130

Decoy Cabernet Sauvignon, Napa Valley, California 105

Frog's Leap Cabernet Sauvignon, Rutherford, California 250

Celera, Pinot Noir, Central Coast, California 120

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

Rosenblum Zinfandel, Sonoma County, California 150

Far Niente, Napa Valley, California 600

Duckhorn, Cabernet Sauvignon, Napa Valley, California 350

Château Ducru-Beaucaillou, Bordeaux, France 900

Opus One Red Blend, Napa Valley, California 850

Domaine Drouhin, Pinot Noir, Dundee Hills, Oregon 180

Stag's Leap, Merlot, Napa Valley, California 140

Domaine Thevenot-Le Brun, Bourgogne, Hautes Côtes de Beaune, France 95

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Champagne By The Bottle
lighter to fuller body

CHAMPAGNE

Nicolas Feuillatte 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 Clicquot, Reims, France 250

PRESTIGE CHAMPAGNE

Moët & Chandon 'Dom Pérignon', Épernay, France 800

Moët & Chandon 'Dom Pérignon' 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

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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

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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

TEQUILA

Patron Silver 300
Don Julio Reposado 350
Corzo Añejo 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

Courvoisier 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

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.

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NEW YORK