PARK HYATT NEW YORK®

LUXURY *IS* PERSONAL

ROOM SERVICE MENU





ENJOY A DELICIOUS MEAL FROM THE COMFORTS OF YOUR GUEST ROOM.

In tune with the seasons and rooted in sustainability, each dish reflects thoughtful sourcing and a deep respect for the region's finest ingredients - all crafted with care and intention at Park Hyatt New York.

BREAKFAST SERVED DAILY 7:00 A.M. TO 11:30 A.M.
PLEASE CALL +1 646 774 6540 TO PLACE AN ORDER 24 HOURS A DAY

BREAKFAST

COMPLETE BREAKFAST

includes your choice of coffee or tea and your choice of juice

CONTINENTAL BREAKFAST 36
Organic sliced fruit, choice of steel-cut oatmeal or organic low-fat yogurt, choice of toast or croissant, fruit preserves

57TH STREET BREAKFAST * 55
Two organic cage-free eggs any style, choice of bacon, maple chicken sausage, pork sausage, turkey bacon, or canadian bacon, choice of toast or pastry, fruit preserves

NEW YORK BREAKFAST * 56
Smoked atlantic salmon, campari tomato, shaved red onion, caper berries, lemon, cream cheese, choice of bagel

GRAINS AND FRUIT

ORGANIC SLICED FRUIT . . . . small 15 large 20

BOWL OF ORGANIC BERRIES . . small 15 large 20

SELECTION OF CEREALS 14
All-Bran, Raisin Bran, Fruit Loops, Frosted Flakes gluten-free options: Cheerios, Rice Krispies, Corn Flakes

HOMEMADE GRANOLA 16
Sunflower and pumpkin seeds, coconut, dried fruit
add to grains: natural peanut butter 2
sliced banana or berries 4

BREAKFAST PARFAIT 26
Homemade granola, fresh berries, berry coulis, choice of organic whole milk yogurt, low-fat yogurt or fat-free greek yogurt

CHIA & COCONUT PUDDING *(contains alcohol)* . . 28
Pomegranate, coconut yogurt, coconut flakes, lemon zest

ORGANIC STEEL-CUT OATMEAL 16
Served with dried cranberries, walnuts and brown sugar

DRESSED UP OATS 28
Sliced apple, blueberry, dates, date syrup, almond butter, pecans, cinnamon

BREAKFAST SPECIALTIES

LOBSTER SCRAMBLE * 50
Prepared with whole eggs or egg whites, maine lobster, shallot, garlic, tarragon, spinach, chives, avocado, tomato

FRITTATA 36
Organic egg whites, tomato conserve, spinach, caramelized onion, swiss, avocado, dill, bell pepper

EGGS BENEDICT* 36
Two poached eggs, choice of canadian bacon, crispy bacon or smoked salmon, hollandaise, english muffin
add crab cake +10

AVOCADO TOAST 32
Toasted pumpernickel bread, crushed avocado, stracciatella cheese, green apple, piment d' espelette
*add smoked salmon** +6
*add egg** +9

CHICKEN WAFFLE DORÉE 38
Avocado ranch, crispy turkey bacon crumble, crème fraiche, chili treads, vanilla spiced hot honey

SHAKSHUKA 38
Two oven baked eggs, halloumi cheese, roasted red onions & peppers, tomato ragout, poblano chili, merguez

STEAK & EGG SKILLET* 45
5oz grilled beef tenderloin steak, two sunnyside up eggs, Brussel sprouts, fingerling potato, oyster mushroom, chimichurri

APPLE CIDER PANCAKE 32
Spiced poached apple, sweet butter cream, French vanilla & maple syrup, candied pecans

FRENCH TOAST 36
Challah bread, cinnamon spiced plum compote, plum jam, hazelnut crumble, white chocolate cream

BELGIAN WAFFLE 32
Organic berries, chocolate sauce

WILD KING SALMON* *(contains sesame)* 45
Golden fried egg, steamed basmati rice, young bok-choi, aromatic sweet-sour reduction

MISO SOUP 28
Tofu, shitake mushrooms, green onion

Vegetarian Vegan Dairy-free Gluten-free Nut-free

Please inform your order taker of any special requests, dietary restrictions and food allergies.
For your convenience, a 20% service charge will be added. 8.875% New York City Sales Tax and $15 delivery charge will be added to your check.

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BREAKFAST

BAKERY

PASTRY TRIO 21
Freshly baked croissant, chocolate croissant, seasonal pastry, blueberry muffin, blueberry scone, double chocolate chip muffin

Individual pastry 8

TOAST 8
Served with fruit preserves & butter
Orwasher's bakery white or whole grain wheat, rustic sourdough, sliced baguette, english muffin, gluten-free white

HAND-ROLLED NEW YORK BAGEL 10
Served with whipped cream cheese
Plain, everything, whole wheat

CHILDREN'S BREAKFAST

CHEESY SCRAMBLED EGGS 16
Breakfast potatoes

CHILDREN'S WAFFLE 16
Mixed berries, maple syrup

SILVER DOLLAR PANCAKES 16
Mixed berries, maple syrup

CHILDREN'S ORGANIC YOGURT 12
Honey, blueberries

BEVERAGES

COLD BREW 16
La Colombe® coffee, dark roast

FRESH JUICES 16
Orange, grapefruit, tomato, pomegranate, cranberry, apple

BOTTLED COLD PRESSED 18
Carrot kick, green vitality, fresh start, red radiance

EVIAN BOTTLED WATER, 750ml 15
Still, sparkling

BOTTLED SODAS, 8oz 10
Coke, Diet Coke, Sprite, Club Soda, Ginger Ale

SIDE DISHES

BREAKFAST PROTEINS 15
Uncured bacon, pork sausage, chicken maple sausage, natural turkey bacon, canadian bacon

Angus sirloin steak* 32

Chunk™ vegan steak (V) 24

SMOKED SALMON * (DF) (GF) 24
Shaved red onion, capers, lemon

COLD SIDES

Sliced tomato 6

Half avocado 6

Organic yogurt, whole milk, low-fat, fat-free greek 12

Side salad, cucumber, cherry tomato, house vinaigrette 10

HOT SIDES

One egg any style* 9

Sautéed spinach and mushrooms 15

Breakfast potatoes 12

HOT BEVERAGES

Proudly serving La Colombe® coffee

DRIP COFFEE POT

Small pot 16

Large pot 21

Prepared with choice of organic whole or fat-free milk, half-n-half
dairy free: unsweetened almond, oat or soy milk

ESPRESSO, AMERICANO 14

CAPPUCCINO, LATTE, MOCHA, MACCHIATO 16
Prepared with choice of organic whole or fat-free milk, half-n-half *dairy free:* unsweetened almond, oat or soy milk

TEA FORTE 14
English breakfast, earl grey, jasmine green, green mango peach, white ginger pear
caffeine-free: chamomile citron, citrus mint, decaf english breakfast, fresh ginger, fresh mint leaves

Vegetarian (V) Vegan (DF) Dairy-free (GF) Gluten-free (NF) Nut-free

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ALL DAY DINING

SNACKS & APPETIZERS

MURRAY'S CHEESE & CHARCUTERIE 45
Oussau-iraty vieille, Stockinghall cave-aged cheddar, Brebirousse d'Argental, prosciutto biellese, Brooklyn spiced coppa, Rosetta de Lyon, grain mustard, Taralli, quince & vanilla jam, cornichon, grilled cranberry & walnut bread

ROASTED RED BEET HUMMUS 29
Beets and raisin salad, pine nuts, sesame seeds, grilled naan

BURRATA 24
Heirloom Cherry Tomatoes, Delicate Tomato Mousse, Basil Pesto, Pickled Red Onion, Balsamic Pearls, Toasted Focaccia Bread

TRUFFLE FRIES 25
Shaved black winter truffle, parmigiano reggiano, parsley, lemon aioli

CAVIAR & CRISPY CHICKEN 59
Petrossian caviar, chicken medallions, mini waffle, avocado crème fraiche, finger limes, chervil

STEAK TARTARE* 32
Fresh black truffle, confit egg yolk, mustard pearls with homemade fries & fresh chives

GRILLED OCTOPUS 40
Preserved lemon, confit potato, chorizo, kalamata olives, tomato essence

PAN-SEARED CRAB CAKE 28
Coconut & leek cream, pickled jalapeno, squash slaw

FOIE GRAS CRÈME BRÛLÉE 50
Foie gras, hazelnut crumb, aged cherry compote, brioche

SOUPS & SALADS

FRENCH ONION SOUP 27
Swiss cheese, gruyère, chives, sourdough croutons

PARSNIP & BLACK TRUFFLE SOUP 25
Roasted parsnip velouté, red quinoa, cranberry, chive oil

CLASSIC CAESAR SALAD 29
Baby gem lettuce, white anchovies, confit tomatoes, quail eggs, grated parmesan, crispy focaccia, classic caesar dressing

ROASTED BEET SALAD 32
Goat cheese, fresh black truffle, candied pecan, baby gem, arugula, avocado, truffle dressing

NIÇOISE SALAD 38
Seared tuna, deviled eggs, haricots verts, fingerling potatoes, cherry tomatoes, pickled onion, sweety drop peppers, niçoise olives, baby gem lettuce, balsamic vinaigrette

add to salad:
Half avocado 6
Shrimp 4pcs 18
Salmon* 20
Chicken breast 16
Angus sirloin steak 32
Chunk™ vegan steak 6oz 20

SANDWICHES

includes your choice of french fries, truffle fries (+10) or side salad

ANGUS CHEESEBURGER* 40
American angus beef or impossible burger, pretzel bun, cheddar cheese, crinkle cut pickels, beefsteak tomato, shaved red onion, gem lettuce, special sauce

CLUB SANDWICH 39
Ahi tuna, smashed avocado, beefsteak tomato, shaved red onion, gem lettuce, special sauce

Vegetarian Vegan Dairy-free Gluten-free Nut-free

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ALL DAY DINING

ENTRÉES

MOREL & BLACK TRUMPET RISOTTO 36
Arborio risotto, winter black truffle, stracciatella, lemon zest, king oyster mushroom

BOLOGNESE PASTA 40
"La Trafila Brooklyn" tagliatelle, beef bolognese, parmigiano reggiano

LOBSTER PASTA 52
"LaTrafila Brooklyn" zucca pasta, Maine lobster, lobster bisque, cherry tomato, chives

HALIBUT FILLET 48
Caponata, farro, sea bean, finger lime, capers, citrus velouté

LAND & SEA

choice of one sauce

NY STRIP, 14oz* 65

ANGUS SIRLOIN STEAK, 6oz* 48

CHUNK™ VEGAN STEAK, 6oz 42

BELL & EVANS CHICKEN BREAST, 6oz* 42

WILD SALMON FILLET, 6oz* 44

SAUCES

Green peppercorn, salsa verde, port wine jus, chimichurri, lemon aioli

SIDES 14

Fries, potato purée, grilled market vegetables, roasted asparagus, sautéed broccolini, blistered shishito peppers, steamed basmati rice

CHILDREN'S MENU

CHICKEN TENDERS 15
French fries

PASTA 15
Butter, parmesan

KID'S CHEESEBURGER 17
French fries

GRILLED CHEESE 15
American cheese, french fries

BABY CARROTS 12
Hummus

PAMPERED PUP

DOG-FRIENDLY IN ROOM DINING MENU

CHICKEN&RICE* 30
Oven-roasted Bell & Evans chicken, organic blueberries, organic veggies, steamed jasmine rice

COCO PATTY* 30
Unseasoned American wagyu patty, steamed broccolini & swiss chard, topped with grated coconut

SALMON* & RICE 32
Salmon, steamed carrots, organic baby spinach, and steamed jasmine rice

BERRIES, BANANA & CREAM 18
Organic blueberries, banana, unsweetened whipped cream

EVIAN STILL WATER 15

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DESSERTS

SPECIALTY DESSERTS

available 12:00 p.m.—10:00 p.m. daily

STICKY TOFFEE (N) 22
Date pudding, bourbon toffee, citrus salad
milk ice cream, date tuile

MARRON CHEESECAKE 22
Crème fraîche cheesecake, chestnut crémeux, chestnut mousse, chestnut shortbread, cocoa meringue, mandarin soulis, chestnut tuile

PEAR CRISP (V) (G) (N) 22
Spiced oat crisp, caramelized pear, pear juice,
coconut vanilla ice cream, vegan caramel

COOKIE (N) 20
Chocolate chip, oatmeal raisin, brown butter chocolate chip,
coconut, alfajore

ICE CREAM (G) (N) — single scoop 9
Vanilla, Chocolate, Milk, Vanilla Coconut (V) — trio 18

SORBET (V) (G) (N) — single scoop 9
Raspberry, Mulled Wine — trio 18

BEVERAGES

COLD BREW 16
La Colombe® coffee, dark roast

FRESH JUICES 16
Orange, grapefruit, tomato, pomegranate, cranberry, apple

BOTTLED COLD PRESSED 18
Carrot kick, green vitality, fresh start, red radiance

EVIAN BOTTLED WATER, 750ml 15
Still, sparkling

BOTTLED SODAS, 8oz 10
Coke, Diet Coke, Sprite, Club Soda, Ginger Ale

HOT BEVERAGES

Proudly serving La Colombe® coffee

DRIP COFFEE POT
Small pot 16
Large pot 21
Prepared with choice of organic whole or fat-free milk, half-n-half *dairy free:* unsweetened almond, oat or soy milk

ESPRESSO, AMERICANO 14

CAPPUCCINO, LATTE, MOCHA, MACCHIATO 16
Prepared with choice of organic whole or fat-free milk, half-n-half dairy free: unsweetened almond, oat or soy milk

TEA FORTE 14
English breakfast, earl grey, jasmine green, green mango peach, white ginger pear
caffeine free: chamomile citron, citrus mint, decaf english breakfast, fresh ginger, fresh mint leaves

Vegetarian (V) Vegan (D) Dairy-free (G) Gluten-free (N) Nut-free

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SERVED DAILY 9:30 P.M. TO 6:00 A.M.
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LATE NIGHT DINING

SNACKS

CAVIAR & CRISPY CHICKEN 59
Petrossian caviar, chicken medallions, mini waffle, avocado crème fraiche, finger limes, chervil

GRILLED OCTOPUS 40
Preserved lemon, confit potato, chorizo, kalamata olives, tomato essence

TRUFFLE FRIES 25
Shaved black winter truffle, parmigiano reggiano, parsley, lemon aioli

CRISPY CHICKEN TENDERS 21
Honey mustard sauce, fries

SOUP & SALAD

PARSNIP & BLACK TRUFFLE SOUP 25
Roasted parsnip velouté, red quinoa, cranberry, chive oil

CLASSIC CAESAR SALAD 29
Baby gem lettuce, white anchovies, confit tomatoes, quail eggs, grated parmesan, crispy focaccia, classic caesar dressing

add to salad:
- Half avocado 6
- Shrimp 4pcs 18
- Salmon* 20
- Chicken breast 16
- Angus sirloin steak 32
- Chunk™ vegan steak 6oz 20

SANDWICHES & ENTRÉES

sandwiches include: choice of french fries,truffle fries (+10), or side salad

MOREL & BLACK TRUMPET RISOTTO 36
Arborio risotto, winter black truffle, stracciatella, lemon zest, king oyster mushroom

CLUB SANDWICH 39
Ahi tuna, smashed avocado, beefsteak tomato, shaved red onion, gem lettuce, special sauce

ANGUS CHEESEBURGER* 40
American angus beef or impossible burger, pretzel bun, cheddar cheese, crinkle cut pickels, beefsteak tomato, shaved red onion, gem lettuce, special sauce

BOLOGNESE PASTA 40
"La Trafila Brooklyn" tagliatelle, beef bolognese, parmesan, olive oil

LATE NIGHT DESSERTS

available 10:00 p.m.—7:00 a.m. daily

TRES LECHES & RICOTTA MOUSSE 19
Tres leche soaked genoise, ricotta cheese mousse, salted caramel

DECONSTRUCTED OPERA 19
Dark chocolate crémeux, espresso white chocolate whipped ganache, chocolate espresso crumb

ASSORTED COOKIES 20
Chocolate chip, oatmeal raisin, brown butter chocolate chip, coconut, alfajore

BOWL OF ORGANIC BERRIES 20

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BEVERAGES

RED WINE

	BY THE GLASS	BOTTLE
PINOT NOIR Brooks, Willamette Valley, Oregon	29	130
CABERNET SAUVIGNON Black Stallion, Napa Valley, California	30	140
MALBEC Viña Cobos “Felino”, Mendoza, Argentina	25	120
BURGUNDY Domaine Henri Delagrange & Fils, Burgundy, France	30	140
ROSSO DI MONTALCINO Il Colle di Carli, Tuscany, Italy		120
BAROLO Gianfranco Alessandria, Piedmont, Italy	35	160

SPARKLING

	BOTTLE
NINO FRANCO RUSTICO Prosecco Superiore, Valdobbiadene, Italy, NV	100
TELMONT CHAMPAGNE BRUT Reserve Heritage, NV	165
BOLLINGER ‘SPECIAL CUVEE’ Brut, Champagne, France, NV	280
BILLECART-SALMON RESERVE Brut, Champagne, France, NV	230
PERRIER-JOUET BLANSON ROSE Rosé Brut, Champagne, France, NV	240
KRUG GRANDE CUVEE BRUT Brut, Reims, France, NV	600
DOM PERIGNON BRUT Brut, Hautvillers, France	700

WHITE WINE

	BY THE GLASS	BOTTLE
PINOT GRIGIO Abbazia de Novacella, Trentino-Alto Adige, Italy	23	105
RIESLING Schloss Johannesburg, Rheingau, Germany		120
CHARDONNAY Diatom, Santa Barbara County	22	100
SAUVIGNON BLANC Allan Scott, Marlborough, New Zealand	22	100
BURGUNDY Louis Latour, Pouilly Fuissé, France		140
SANCERRE Roger & Didier Raimbault, Loire, France	25	115
ROSÉ Chateau d’Esclans “Rock Angel”, Côtes de Provence, France	30	140

BEER

CARLSBERG PILSNER 12oz bottle, Pilsner, 5.0% abv	12
ALLAGASH WHITE 12oz bottle, Witbier, 5.2% abv	12
LAGUNITAS IPA 12oz bottle, IPA, 6.2% abv	12
VICTORY GOLDEN MONKEY 12oz bottle, Trippel, 9.5% abv	12
OMMEGANG ABBEY ALE 12oz bottle, Amber Dubbel, 8.2% abv	12
DOC’S DRAFT ORIGINAL HARD APPLE CIDER 12oz bottle, Cider/Apfelwein, 5% abv	12
EINBECKER (non-alcoholic) 12oz bottle, Clear yellow, 0.% abv Germany	12

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