

In-Room Dining Breakfast Menu

served daily from 6:30 am – 11:00am

ENTREES

TWO EGGS FREESTYLE 25

eggs your way, potato hash, toast
choice of: bacon, pork sausage, chicken sausage
or Canadian bacon

THREE EGG OMELET 26

potato hash, toast
choice of three: spinach, onion, pepper, mushroom,
tomato, bacon, ham, sausage, cheddar or Swiss cheese

BUTTERMILK PANCAKES 22

whipped ricotta, mixed berries, maple syrup
add chocolate chips 4

LA FERMIERE FRENCH YOGURT 10

CONTINENTAL BREAKFAST 30

juice, bakery basket or toast, butter and preserves
choice of: brewed coffee or tea

AMERICAN BREAKFAST 45

eggs your way, potato hash, toast, butter and preserves
choice of: juice, brewed coffee or tea
choice of: bacon, pork sausage, chicken sausage or
Canadian bacon

STEEL CUT OATMEAL 15

almonds, raisins, brown sugar

SELECTION OF CEREAL 10

SIDES

mixed berries 10

bacon, Canadian bacon 10

pork or chicken apple sausage 10

bagel with cream cheese 12

pastry basket 16

one egg 10

BEVERAGES

HOT BEVERAGES

small coffee 12

large coffee 18

espresso 8

double espresso 10

cappuccino, latte, or café mocha 10

select gourmet tea 10

choice of milk: whole milk, half and half,
low fat, skim, soy, almond

COLD JUICE 12

orange, grapefruit, cranberry, or apple

WATER

small 7 or large 10

sparkling 10

SOFT DRINKS 7

Coca-Cola, Diet Coke, Sprite, Tonic
Ginger Ale, Club Soda

17% is charged as a Gratuity and is distributed to hotel employees. Applicable taxes will apply.

\$10 is charged as a Service Charge and is retained by the Hotel to cover administrative and discretionary costs.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CONRAD®

NEW YORK
MIDTOWN

In-Room Dining Dinner Menu

served daily from 5:00pm – 10:00pm

SALADS

FARM STAND SALAD 18
strawberry vinaigrette

CAESAR WEDGE 16
toasted brioche

add grilled chicken 10, shrimp 12 or salmon 16

ENTREES

SALMON 40
broccoli rabe, charred lemon, beurre blanc sauce
*GF/NF

ROASTED CHICKEN 32
vegetable basmati rice, asparagus
*NF

RIB EYE STEAK 12oz 55
grilled cherry tomato on the vine, side of fries
*NF/DF

STEAKHOUSE BURGER 29
brioche bun, bacon, fries
choice of cheese: cheddar, Swiss, American
*NF

GLUTEN FREE PASTA POMODORO 22
seasonal vegetables
*NF/DF/GF

KIDS

CHICKEN TENDERS AND FRIES 14

MINI CHEESE BURGERS AND FRIES 14

SIDES

PETITE GREEN SALAD 12

ASPARAGUS 14

BROCCOLI RABE 14

FRIES 12

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In-Room Dining Wine and Beer Offerings

served daily from 5:00pm – 10:00pm

SPARKLING

	Glass	Bottle
Domaine Chandon, Brut, Napa, USA	16	80
Moët & Chandon, Brut Imperial, Epernay, France	28	140
Veuve Clicquot, Yellow Label, Reims, France	30	150
Brut Rose, Champagne, Taittinger, Prestige Rose, Reims, France	35	170

WHITE WINE

	Glass	Bottle
Chardonnay, Smoke Tree, Sonoma County, USA	16	64
Chardonnay, Hess Shirtail Ranches, Monterey, California, USA	16	64
Sauvignon Blanc, Jermann, Venezie-Gulia, Italy N	19	76
Sauvignon Blanc, Duckhorn Vineyards, Napa Valley, California, USA	19	76
Riesling, Chateau St. Michelle & Dr. Loosen "Eroica", Washington, USA		64
Rose, Unshackled, The Prisoner Rose, Oakville, California, USA	20	80

RED WINE

	Glass	Bottle
Pinot Noir, Ponzi Vineyards "Tavola" Willamette Valley, Oregon, USA	19	76
Merlot, Matanzas Creek, Sonoma County, USA	17	68
Cabernet Sauvignon, DAOU Vineyards, Paso Robles, USA	19	76
Cabernet Sauvignon, the Hess Collection Allomi, Napa Valley, USA		100
Malbec, Bodega Norton, Mendoza, Argentina	15	60
Red Blend, Abstract, Orin Swift, Napa Valley, California, USA	22	88

BEER 10

Budweiser	Brooklyn Lager	Corona Extra
Bud Light	Heineken	

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