

In-Room Dining Breakfast Menu

served daily from 6:30am – 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, 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, preserves
choice of: brewed coffee or tea

AMERICAN BREAKFAST 45

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

STEEL CUT OATMEAL 18

almonds, raisins, brown sugar

SELECTION OF CEREAL 10

SIDES

mixed berries 15

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, café mocha 10

select gourmet tea 10

choice of milk: whole milk, half & half,

low fat, skim, soy, almond

COLD JUICE 12

orange, grapefruit, cranberry, apple

WATER

small 10 or large 12

sparkling 12

SOFT DRINKS 10

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.

DF-Dairy Free, GF-Gluten Free, NF-Nut Free

CONRAD®

NEW YORK
MIDTOWN

In-Room Dining All Day Menu

served daily from 12:00pm – 10:00pm

SOUP

SOUP OF THE DAY 19
seasonally inspired

SALADS

TUNA NIÇOISE SALAD 28
anchovies, green beans, olive oil, celery,
cucumber, fennel, pepper, tomatoes, olives,
quail eggs, sherry balsamic dressing

CAESAR WEDGE 23
toasted brioche
add grilled chicken 10, shrimp 12, salmon 16

ENTREES

PASTA POMODORO 32
seasonal vegetables
(gluten-free available)

CHASSEUR CHICKEN FRICASSEE 42
white mushrooms shallots, tarragon, chervil
*NF

STEAKHOUSE BURGER 38
brioche bun, bacon, fries
choice of cheese: Cheddar, Swiss, American
*NF

NEW YORK STEAK (12oz) 54
roasted vine tomato, tarragon green
peppercorn butter, fries
*NF

SHRIMP CRUSTED PAN FRIED SALMON 42
black rice
*NF

KIDS

CHICKEN TENDERS AND FRIES 14

MINI CHEESEBURGERS AND FRIES 14

SIDES

PETITE GREEN SALAD 12
ASPARAGUS 14
BROCCOLI RABE 14
FRIES 12

DESSERT

Upon placing your order, we invite
you to ask about our seasonally
inspired dessert offerings.

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In-Room Dining Wine and Beer Offerings

served daily from 12:00pm – 10:00pm

SPARKLING

| | Glass | Bottle |
|--|-------|--------|
| La Marca, Prosecco Rosé, Veneto, Italy | 15 | 75 |
| Domaine Chandon, Brut, Napa Valley, USA | 17 | 85 |
| Moët & Chandon, Imperial Brut, Epernay, France | 47 | 235 |
| Veuve Clicquot, Yellow Label, Reims, France | 49 | 245 |
| Bollinger, Rosé, Champagne, France | | 415 |

WHITE WINE

| | Glass | Bottle |
|---|-------|--------|
| Rosé, Whispering Angel, Côtes de Provence, France | 24 | 95 |
| Chardonnay, Hess Shirtail Ranches, Monterey, California, USA | 20 | 80 |
| Chardonnay, Sanford Estate, Sta. Rita Hills, USA | 23 | 90 |
| Sancerre, Langlois-Chateau, Loire Valley, France | 23 | 90 |
| Sauvignon Blanc, Duckhorn Vineyards, Napa Valley, California, USA | 28 | 110 |
| Riesling, Chateau St. Michelle & Dr. Loosen "Eroica", Washington, USA | | 75 |

RED WINE

| | Glass | Bottle |
|--|-------|--------|
| Pinot Noir, Ponzi Vinyards Tavola, Willamette Valley, USA | 21 | 85 |
| Merlot, Matanzas Creek, Sonoma County, USA | 30 | 120 |
| Cabernet Sauvignon, DAOU Vineyards, Paso Robles, USA | 20 | 85 |
| Cabernet Sauvignon, the Hess Collection Allomi, Napa Valley, USA | | 125 |
| Malbec, Bodega Norton, Mendoza, Argentina | 19 | 75 |

BEER 10

Budweiser | Bud Light | Brooklyn Lager | Corona Extra | Heineken

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