

CONRAD®

NEW YORK
MIDTOWN

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
Canadian bacon

THREE EGG OMELET 26

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

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
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, oat

COLD JUICE 12

orange, grapefruit, cranberry, apple

BOTTLED 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.

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

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In-Room Dining All Day Menu

served daily from 12:00pm – 10:00pm

SOUP

SOUP OF THE DAY 19
seasonally inspired

SALADS

WEDGE SALAD 22

oven roasted heirloom tomato | stilton | bacon
add: grilled chicken 10 | shrimp 12 | salmon 16
GF

CAESAR * 24

rosemary focaccia | parmesan cheese | anchovies
add: grilled chicken 10 | shrimp 12 | salmon 16

ENTREES

CITRUS TROFIE PASTA * 34

pine nuts | baby arugula | heirloom tomato | sage
V | DF

STEAKHOUSE BURGER * 38

brioche bun | bacon | fries
choice of cheese:
cheddar, provolone, Swiss, American

CHICKEN B.L.T SANDWICH * 28

multigrain bread | fries
add: avocado 5
DF

PAN ROASTED AIRLINE CHICKEN 43

parsnip-potato puree | roasted baby vegetables sherry
green peppercorn demi-glace
GF | NF

HALIBUT EN PAPILOTE 46

black beluga lentils | pattypan squash champagne
beurre blanc | candied lemon
GF | NF

NEW YORK STRIP STEAK (12oz) * 54

roasted vine tomato | tarragon green peppercorn
butter | fries
NF

KIDS

Chicken Tenders and Fries 16
Mini Cheeseburgers and Fries 16
Grilled Cheese and Fries 16

SIDES

Petite Green Salad 12
Sautéed Asparagus 14
Roasted Vegetables 15
Fries 12

DESSERT

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

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* Inquire regarding gluten free and vegan options

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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