

In Room Dining

by



EXECUTIVE CHEF MARIA TAMPAKIS

My Promise to you...

Redefining the in-room dining experience is imperative for us. Ensuring that our guests have the best, freshest, locally sourced ingredients on an ever-changing menu is key. We have carefully curated the menu to include classics and favorites, along with outstanding seasonal dishes.



- 4** Breakfast Beverages **10** Wine, Beer, Spirits **22** Late Night Cravings
- 6** Early Morning Start **14** All Day Dining **24** For the Little Ones

-  **Gluten-free or menu option available**
-  **Plant based or menu option available**

A mandatory charge equal to 18% of the cost of food and beverage will be added to your bill and will be distributed to the service staff as a gratuity. No other charges on this menu are purported or intended to be a gratuity for the service staff. In addition, a \$15.00 delivery fee will be added to each order. This charge is not a gratuity.

Sales tax as currently mandated by New York City and State will be added to your bill.

Beverages



ORGANIC TEAS

BLACK 12

- English Breakfast
- Earl Grey
- Lemon Ginger
- Masala Chai
- Vanilla Bean

GREEN 12

- Jade Green
- Japanese Genmaicha

HERBAL 12

- Chamomile Medley
- Peppermint
- Valerian Dream

BARISTA

Freshly brewed Lavazza Coffee. All selections also available iced, regular, or decaffeinated

COFFEE Small 12 Large 18

FRENCH PRESS Small 14 Large 19

SPECIALTY COFFEE 12

Caffè latte, caffè mocha, cappuccino

ESPRESSO Single 9 Double 14

Regular or decaffeinated

HOT CHOCOLATE 16

Whipped cream

MATCHA LATTE 16

Matcha powder, milk

ADDITIONAL

ESPRESSO SHOT 5

JUICES

FRESH 14

Orange or grapefruit

DETOX 16

Cucumber, celery, **New York State** apples, kale, lemon, ginger

IMMUNE 16

Beets, carrot, **New York State** apples, lemon, lime, ginger

SUNRISE 16

Banana, orange, pineapple juice

SMOOTHIES

ENERGIZER 18

Beet, blueberry, ginger, **Red Jacket Orchards** cold pressed apple juice, agave

ANTIOXIDANT 18

Blueberry, açai, banana, Greek yogurt, **Catskill Provisions** raw honey

REFRESH 18

Mango, orange juice, Greek yogurt, lime, fresh mint

We work exclusively with **Ronnybrook Dairy** for all of our fresh milk products

Early Morning Start



Breakfast Specials

THREE EGGS 22
Any style, Vegan Eggs available

**WHOLE EGG
EGG WHITE OMELET
OR VEGAN EGG** 28
Filling of your choice

EGGS BENEDICT 32
Canadian bacon, **Orwashers** English muffin, hollandaise

EGGS FLORENTINE 30
Sautéed spinach, **Orwashers** English muffin, hollandaise

EGGS ROYALE 36
Catsmo Gold Label smoked salmon, **Orwashers** English muffin, hollandaise

**EGG AND AVOCADO
TOAST** 32
Poached eggs, avocado, multigrain bread, **Flavour Fields** micro arugula

SHAKSHUKA 28
Happy Eggs, tomatoes, peppers
Flavour Fields micro cilantro

AVOCADO TOAST 26
Norwich Meadow Farms radish, multigrain bread, truffle salt

**SUNNY SIDE UP
FRITTATA** 29
Seasonal vegetables,
Flavour Fields superfood mix

**NOVA SCOTIA
SALMON BOARD** 32
Cream cheese, heirloom tomato red onion, capers, **Leos** bagel

ADD ON EGG 6

**THE TRIBECA
BREAKFAST SANDWICH** 33
2 Eggs
Choice of bread
Choice of breakfast protein
Choice of cheese
Choice of side

Add Avocado 4
Add Spinach 2
Add Fig Jam 1

Breakfast Sets

FEELS LIKE SUNSHINE 35
Express Breakfast
Selection of pastries, whole fruit choice of coffee or juice

BIG APPLE 48
Two eggs any style, choice of two sides, choice of toast, choice of coffee or tea

**BROWNSTONE
BREAKFAST** 78
Two eggs any style, choice of 2 sides choice of pancakes or french toast
Vanilla La Fermiere yogurt, choice of toast, choice of coffee or tea

Griddle

Served with fresh berries, whipped butter, upstate NY maple syrup

**BLUEBERRY
FRENCH TOAST** 29
Blueberry Compote, powdered sugar NY state maple syrup

**BUTTERMILK
PANCAKES** 29

BELGIAN WAFFLE 29
Chocolate chips, fresh berries

SIDES 12 each

**APPLEWOOD
SMOKED BACON**

TURKEY BACON

CHICKEN APPLE SAUSAGE

SAUTÉED BROCCOLINI

SAUTÉED SPINACH

GRILLED TOMATO

SLICED AVOCADO

VEGAN SAUSAGE

SWEET POTATO FRIES

SMOKED SALMON

**POTATO HASH WITH
SAUTÉED PEPPERS
AND ONIONS**

All eggs used are Free Range, Amber yolk Heritage Eggs from **Happy Egg Co.**



GRAINS

CEREAL 12

Served with berries, bananas and choice of milk

GRANOLA PARFAIT 20

Maple toasted granola, Greek yogurt, sweet berries, **Catskill Provisions** raw honey

VEGAN GRANOLA PARFAIT 20

Maple toasted granola, Cocolone coconut yogurt, sweet berries, **Catskill Provisions** raw honey

ORGANIC OATMEAL 22

Served with a choice of cinnamon & sugar, almonds, **Catskill Provisions** raw honey, bananas, fresh berries, chia seeds

LA FERMIÈRE YOGURT 12

Plain, Vanilla, Orange Blossom Honey

FRUIT

SELECTION OF SEASONAL

SLICED FRUITS 22

AÇAÍ BOWL 25

Banana, raspberries, blueberries, organic gluten free granola

BAKERY

Served with cream cheese and seasonal jams

LEOS NEW YORK CITY

BAGELS 7 each

Plain, everything, sesame cinnamon raisin

NY MUFFINS 7 each

Vegan cinnamon sugar, blueberry sour cream

TOASTED BREAD - 2 SLICES 7

Sourdough, rye, multigrain, English muffin, white, gluten free

PASTRIES

SWEET 7 each

Croissant, pain au chocolat almond croissant

BAKERY BASKET 20

Choice of 3 pastries



Wine, Beer and Spirits



Wine

SPARKLING / CHAMPAGNE

	Glass 5 oz.	Full Bottle
LUCIEN ALBRECHT CREMANT D'ALSACE ROSÉ BRUT, Alsace, France	26	110
ZARDETTO PROSECCO, Veneto, Italy	27	120
TAITTINGER BRUT CUVÉE PRESTIGE, Reims, Champagne, France	35	145
LAURENT PERRIER LA CUVEÉE BRUT, Reims, Champagne, France		230
VEUVE CLICQUOT YELLOW LABEL BRUT, Reims, Champagne, France		200
VEUVE CLICQUOT BRUT ROSÉ, Reims, Champagne, France		255
KRUG GRANDE CUVÉE BRUT, Reims, Champagne, France		700
DOM PERIGNON, Reims, Champagne, France		600
LOUIS ROEDERER CRISTAL, Reims, Champagne, France		800

RED

	Glass 5 oz.	Carafe 9 oz.	Full Bottle
MARQUES DE MURRIETA RESERVE, Rioja, Spain 2014	20	35	90
PINOT NOIR, MEIOMI, California	24	40	100
BURGUNDY, CHATEAU DE JACQUES, Bourgogne, France	30	49	120
MERLOT, DUCKHORN VINEYARDS, Napa Valley, California, USA	48	78	190
CABERNET SAUVIGNON, RAVEL & STITCH, Central Coast, California, USA	23	38	90
MALBEC, ALTOS LOS HORMIGAS, Valle de Uco, Argentina 2019	23	38	90
MALBEC, JOSE ZUCCARDI MALBEC, Uco Valley, Argentina	45	73	180
PINOT NOIR, CRISTOM VINEYARDS, Willamette Valley, Oregon			110
RIOJA CVNE 23 – VINA REAL ESPECIAL GRAN RESERVE, Rioja, Spain 2016			100
BARBERESCO, LA SPINETTA 'GALLINA', Piemonte, Italy			350
MARQUES DE MURRIETA "CASTILLO YGAY" GRAN RESERVA, Rioja, Spain 2011			620
FAR NIENTE CABERNET SAUVIGNON, OAKVILLE, Napa Valley, California 2014			850
FAR NIENTE CABERNET SAUVIGNON, OAKVILLE, Napa Valley California 2015			830
FAR NIENTE CABERNET SAUVIGNON, OAKVILLE, Napa Valley California 2016			800
PATRIMONY ESTATES CABERNET SAUVIGNON, ADELAIDA, Paso Robles, California 2018			780
OPUS ONE, Napa Valley, California 2009			1,560
CHATEAU MOUTON ROTHSCHILD, Pauillac, Bordeaux, France 2006 (375ml)			1,150

ROSÉ

MIRABEAU 'BELLE ANNÉE ROSÉ', France	25	41	100
WHISPERING ANGEL, Provence, France	31	51	125
DOMAINE OTT "ÉTOILE" Provence / Bandol, France 2020			425

Wine

WHITE

	Glass 5 oz.	Carafe 9 oz.	Full Bottle
SANCERRE, CHATEAU DE SANCERRE, Loire, France	24	39	100
PINOT GRIGIO, JERMANN, Friuli, Italy	27	44	110
SAUVIGNON BLANC, CRAGGY RANGE 'TE MUNA ROAD'	25	41	100
CHARDONNAY, LOUIS LATOUR MACON-LUGNY LES GENIEVRES, Maconnais, France	25	41	100
CHARDONNAY, LIOCO ESTERO, Russian River, California	38	62	155
CHARDONNAY, KISTLER 'LES NOISETIERS', Sonoma Coast, California	52	85	210
ALBARIÑO, TERRAS GAUDA ABADIA DE SAN CAMPIO, Rias Baixas, Spain			90
LOUIS JADOT MEURSAULT, Burgundy, France 2018			200
DOMAINE LOUIS JADOT LE MONTRACHET, Burgundy, France 2019			2,600

Talea Beer Co.

As NYC's only women-founded owned production brewery, TALEA is on a mission to brew easy-drinking staples that you can comfortably share with your hard-seltzer and wine-drinking friends or open with the most discerning beer connoisseur.

- FRESH COAST IPA 16**
West coast IPA, light & crisp, underripe pineapple 6%
- SUN UP- HAZY IPA 16**
Pineapple push pop, mango smoothie 6.5%

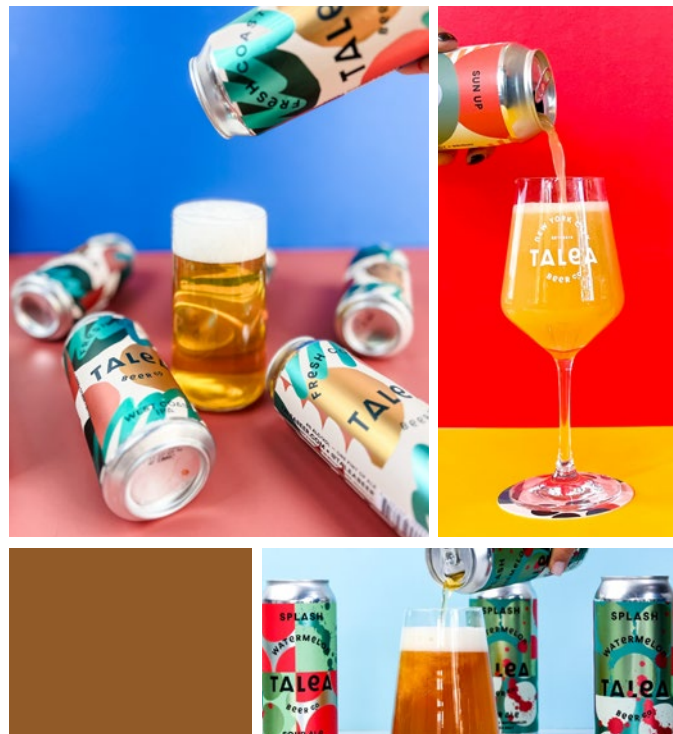
- AL DENTE 16**
Italian-style Pilsner, Jasmine, toast, honey, herbs 5%
- WATERMELON SPLASH 16**
Sour Ale, Salted Watermelon rind, stone fruit 5%

OTHER BEER CORONA EXTRA 12

Miniature Bottles

50 ml.

- VODKA**
- GREY GOOSE 17**
- RUM**
- BACARDI 15**
- GIN**
- BOTANIST 18**
- TEQUILA**
- CASAMIGO SILVER 20**
- WHISKEY**
- MAKER'S MARK 17**



Cocktails

- SCREWDRIVER 22**
Vodka, orange juice, orange slice
- GREYHOUND 23**
Gin, grapefruit, grapefruit slice
- MIMOSA 29**
- BLOODY MARY 24**
Vodka, bloody mary mix
- NEGRONI BY BTL SRVC 30**
London dry gin, sweet vermouth, bitter liqueur, citrus oil
- MANHATTAN BY BTL SRVC 30**
Rye whiskey, sweet vermouth, bitters, citrus oil

Spirits (Full Bottles)

- VODKA**
- BELVEDERE 175**
- KETEL ONE 140**
- TITO'S 130**
- GREY GOOSE 170**
- GIN**
- HENDRICKS 210**
- AVIATION 150**
- TEQUILA**
- PATRON SILVER 220**
- PATRON ROCA REPOSADO 330**
- PATRON ANEJO 300**
- CASAMIGO SILVER 210**
- CLASE AZUL REPOSADO 375ml 160**

- WHISKEY / SCOTCH**
- WOODFORD RESERVE 375ml 100**
- HUDSON BABY BOURBON 375ml 180**
- MAKERS MARK 160**
- JOHNNIE WALKER BLACK 210**
- MACALLAN I 2 360**
- MACALLAN I 5 460**
- ARDBERG SINGLE MALT 225**
- RUM**
- FLOR DE CANA 115**
- CORDIAL**
- REMY MARTIN I 738 375ml 145**
- COURVOISIER VSOP 295**
- HENNESSEY VSOP 340**

All Day Dining



APPETIZERS

HOUSE BAKED SALTED ROLLS 9

Whipped truffle butter

BUFFALO WINGS 29

Blue cheese, celery

SALMON TARTARE 31

Faroe Island Salmon, crispy rice, charred jalapeño and yuzu aioli, **Flavour Fields** micro chives

CLASSIC SHRIMP COCKTAIL 29

Jalapeño and horseradish cocktail sauce

MEZZE PLATE 32

Served with tzatziki, paprika hummus, marinated mixed olives marinated roasted vegetables, grilled pita



SALADS

CAESAR SALAD 30

Gotham Greens Romaine, Parmigiano Reggiano, croutons, white anchovies classic Caesar salad dressing

GREEK SALAD 31

Eli & Alis beefsteak tomatoes, barrel aged feta shaved red onions, green peppers cucumber, Kalamata olives

FORAGER'S

GREEN SALAD 28

Enokie mushrooms, avocado, **Eli & Alis** cherry tomatoes, **Flavour Fields** micro toona & lemon vinaigrette

PERSIAN RICE SALAD 32

Basmati rice, pine nuts, **Flavour Fields** Micro rainbow mix, herbs, lemon pistachios, cherries, pomegranate molasses

SALAD ENHANCEMENTS

Vegan Egg 8

Chicken (8oz) 14

Salmon (7oz) 19

Shrimp (5pcs) 17

Steak (7oz) 22

SOUPS

CHICKEN & ORZO SOUP 22

Roasted chicken soup, orzo vegetables

SAN MARZANO

TOMATO SOUP 21

Ronnybrook Dairy crème fraîche

Sandwiches

Served with choice of French fries, chips or green salad

HERBED GRILLED CHICKEN SANDWICH 32

Sage and roasted garlic aioli, **Blue Acres** Organic arugula, roasted peppers, flour tortilla

TRIBECA PRIME BURGER 42

Short rib Angus beef burger, aged NY cheddar, **Gotham Greens** crispy green leaf lettuce, **Eli & Alis** tomatoes, **Patriot Pickles** crispy onions, aioli, brioche bun

IMPOSSIBLE BURGER 38

Gotham Greens butterhead lettuce, **Eli & Alis** tomatoes, avocado, crispy onions, **Patriot Pickles**, **Orwashers** English muffin



Pasta

Gluten free pasta also available

SPAGHETTI

POMODORO 30

Crushed cherry tomatoes, extra virgin olive oil, **Gotham Greens** basil, garlic

SFOGLINI RIGATONI

WITH SHORT RIB RAGU 38

Ricotta salata, **Gotham Greens** basil

NASI GORENG 31

Vegetable fried rice, sunny-side up **Happy Eggs** egg, crispy garlic & shallots

PASTA ENHANCEMENTS

Vegan Egg 8

Chicken (8oz) 14

Salmon (7oz) 19

Shrimp (5pcs) 17

Steak (7oz) 22

Pizza

House made sourdough pizza.
Gluten free option available

MARGHERITA PIZZA 22

Lioni's Fresh Mozzarella, tomato, **Gotham Greens** basil

BLANCO 30

Mozzarella, **Lioni's** Fresh Ricotta, **Blue Moon Acres** arugula, shaved summer truffles

PEPPERONI 27

Mozzarella, **Salumeria Biellese** pepperoni, tomato, **Gotham Greens** Basil

FUNGHI MISTO 25

Wild mushrooms, **Murrays Cheese** Taleggio, yellow tomatoes, aged Parmesan, **Gotham Greens** basil

Fish

GRILLED FAROE ISLAND

SALMON 41

Norwich Meadows Farms ginger pac choi, wild rice, sesame mustard dressing

ROASTED COD 39

Sautéed **Lancaster Farms** Fresh Organic Bloomsdale spinach, piperade, chive oil





Meats

FREE RANGE LANCASTER COUNTY

AIRLINE CHICKEN BREAST 36

Herbed Farro, spring peas, beans
white balsamic onions, Meyer lemon beurre blanc

USDA, PRIME NY STRIP 65

14 oz

CHOICE OF SAUCE:

Béarnaise
Truffle demi-glace
Creamy horseradish

SIDES

each 12

SAUTÉED SPINACH WITH ROASTED GARLIC  


SAUTÉED BROCCOLINI WITH CHILI FLAKES  

SLICED WHOLE AVOCADO  

WILD MUSHROOMS  

MIXED GREENS WITH LEMON VINAIGRETTE  

STARCH

MACARONI & CHEESE 12 

SWEET POTATO FRIES 12  

FRENCH FRIES 12  

PARMESAN TRUFFLE FRIES 15  

OUR FOOD SOURCES

Partnering with local vendors, both small and large, helps us to ensure we are always working with the best New York has to offer.

Our seasonally changing menu gives us the flexibility to focus on peak products, offering them to you when they are at their best.

Sweets




LAYERED CHOCOLATE CAKE 20 
 With chocolate ganache

STRAWBERRY SHORTCAKE 20 
TIRAMISU


NY STYLE CHEESECAKE 20 
 Seasonal compote


SEASONAL SLICED FRUIT 22 

CARROT CAKE 20 
 Cream cheese frosting, pineapple chutney
 walnut brittle




FROZEN

ICE CREAM 20 
 Choice of 3 scoops:
 Chocolate, vanilla, strawberry

SORBET 20 
 Choice of 3 scoops:
 Lemon, raspberry, mandarin-orange

MILKSHAKES

AFFOGATO AL CAFFE 20 
 Double shot of Lavazza espresso
 house churned coffee gelato

CLASSIC MILKSHAKE 18 
 Choice of: vanilla, strawberry
 chocolate

Late Night Cravings



BREAKFAST

LEOS NEW YORK CITY BAGELS 7 each

Plain, everything, sesame
cinnamon raisin

TOASTED BREAD

- 2 SLICES 7

Sourdough, rye, multigrain
English muffin, white, gluten free

LA FERMIÈRE YOGURT 12

Plain, vanilla, orange blossom honey

THREE EGGS 22

Any style

APPETIZER

CAESAR SALAD 30

Gotham Greens Romaine, Parmigiano Reggiano,
croutons, white anchovies, classic Caesar
salad dressing

BUFFALO WINGS 29

Blue cheese, celery

MAINS

TRIBECA PRIME BURGER 42

Short rib Angus beef burger, aged NY cheddar, **Gotham
Greens** crispy green leaf lettuce, **Eli & Alis** tomatoes,
Patriot Pickles, crispy onions, aioli, brioche bun

IMPOSSIBLE BURGER 38

Gotham Greens butterhead lettuce, **Eli & Alis** tomatoes,
avocado crispy onions, **Patriot Pickles**, **Orwashers**
English muffin

SPAGHETTI POMODORO 30

Crushed cherry tomatoes, extra virgin olive oil
Gotham Greens basil, garlic

NASI GORENG FRIED RICE 31

Vegetable fried rice, sunny-side up
Happy Eggs egg, crispy garlic & shallots

PEPPERONI PIZZA 27

INDIVIDUAL CHEESE PIZZA 24

CHICKEN TENDERS AND FRENCH FRIES 28



SIDES

SAUTÉED SPINACH

WITH ROASTED GARLIC 12

PARMESAN TRUFFLE FRIES 15

SWEET POTATO FRIES 12

MACARONI & CHEESE 12

DESSERT

ICE CREAM 20

Choice of 3 scoops:
Chocolate, vanilla, strawberry

SORBET 20

Choice of 3 scoops:
Lemon, raspberry, mandarin-orange

CHOCOLATE CHIP COOKIE 8

CLASSIC MILKSHAKE 18

Choice of: vanilla, strawberry
chocolate or peanut butter

For the little Ones

BEVERAGES

JUICES 8

Apple, orange, cranberry

MILK 8

Skim, low fat, whole
chocolate, soy

SMOOTHIE 10

Strawberry banana

BREAKFAST

CEREAL 8

All served with berries
bananas and your choice
of milk

LA FERMIÈRE

YOGURT 11

Plain, vanilla, orange blossom
honey

SILVER DOLLAR

PANCAKES 14

TWO SCRAMBLED

EGGS WITH TOAST 14

FRENCH TOAST 14



LUNCH & DINNER

CHICKEN ORZO SOUP 12

SPAGHETTI WITH TOMATO SAUCE OR BUTTER & CHEESE 18

INDIVIDUAL CHEESE AND PEPPERONI PIZZA 16

MAC 'N CHEESE 14

GRILLED CHICKEN BREAST* 18

FAROE ISLAND SALMON & BROCCOLI 18

PB&J SANDWICH* 18

CHICKEN TENDERS* 18

GRILLED CHEESE* 18

* served with complimentary side

SIDES

each 8

FRENCH FRIES

MIXED GREEN SALAD

STEAMED BROCCOLI

TREATS

CHOCOLATE CHIP COOKIE 8

ONE SCOOP ICE CREAM 8

Chocolate, strawberry, or vanilla
with whipped cream



Our Farmers and Suppliers



 **FOUR SEASONS HOTEL**
New York Downtown

1 GOTHAM GREENS
Brooklyn, NY

2 RED JACKET ORCHARDS
Geneva, NY

**3 BLUE ACRES ORGANIC
BABY ARUGULA**
Pennington NJ

4 NEW YORK STATE APPLES
Hudson Valley

5 CATSMO GOLD LABEL
Walkill NY

6 RONNY BROOK FARMS
Ancramdale, NY

7 ORWASHERS BREAD CO.
Manhattan NY

8 NORWICH MEADOW FARMS
Norwich NY

9 FLAVOUR FIELDS
Riverhead Long Island

**10 CATSKILL PROVISIONS
RAW HONEY**
Catskills NY

11 LEOS NEW YORK CITY BAGELS
Manhattan

12 ELI & ALIS
Brooklyn NY

13 SFOGLINI PASTA
Coxsackie NY

14 LIONI LATTICINI
Union NJ

15 PATRIOT PICKLES
Wayne, NJ

16 SALUMERIA BIELLESE
Manhattan NY

17 MURRAYS CHEESE
Manhattan NY

18 LANCASTER FARMS FRESH
Lancaster, PA

Bon Appetit



FOUR SEASONS
HOTEL
NEW YORK DOWNTOWN

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