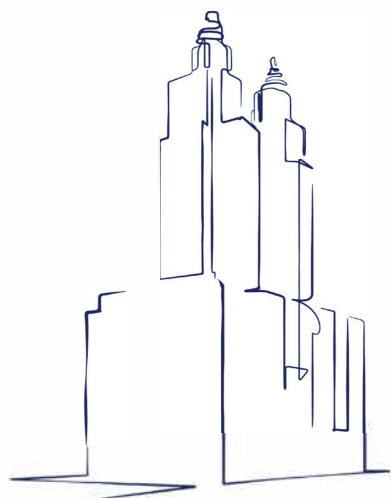


WELCOME

Since 1931, the Waldorf Astoria New York has pioneered the art of hospitality; being the first hotel to introduce 24-hour in-room dining. Our menus honor their origins through sourcing locally, seasonally, and ethically wherever possible so that every experience is exceptional and highlights the bounty of New York.

Our culinary team has curated time-honored classics reimagined, alongside fresh discoveries to delight your palate, delivered with the signature warmth and refinement that defines the Waldorf Astoria New York.

Enjoy the tradition of excellence delivered to your door.



BREAKFAST



BREAKFAST

6:00 AM - 11:00 AM

Specialties

CONTINENTAL BREAKFAST SET

Selection of three pastries

Seasonal fruit plate with bee pollen and mint

Warm ancient grains cereal with preserved market fruits and oat milk

TWO CAGE-FREE ORGANIC EGGS

Herb-roasted breakfast potatoes,

side of mixed green salad, choice of accompaniment

BAKED EGG WHITE FRITTATA

Asparagus, goat cheese, sourdough croutons, roasted tomato jam

EGGS BENEDICT

Poached eggs, leeks, hollandaise

served with a side of mixed green salad

choice of smoked salmon or Benton's country ham

SMOKED SALMON TARTINE

Crushed avocado, dill yogurt, sourdough

AVOCADO TOAST

Radish, toasted seeds, sumac yogurt, sourdough

OMELETTE

Served with a side of mixed green salad and

a choice of fresh fruit or breakfast potatoes

Cage-free organic eggs, egg whites or

JUST Egg vegan eggs

Choice of:

country ham, applewood-smoked bacon, pork & herb sausage, spinach, bell pepper, caramelized Vidalia onions, confit tomato, roasted mushrooms, broccolini, crumbled goat cheese or aged cheddar cheese

Pancakes, Waffles & French Toast

Served with New York maple syrup and cultured butter

BUTTERMILK PANCAKES ^N

Blueberries, praline almonds

SOURDOUGH WAFFLE

Strawberries Romanoff

FRENCH TOAST

Market berry compote, Tahitian vanilla, Chantilly cream

New York Bagels

CHOICE OF CLASSIC FLAVORS:

Plain, sesame, poppy seed, everything or cinnamon raisin

Served with choice of:

whipped cream cheese, scallion cream cheese,

honey-walnut cream cheese ^N or cultured butter

[GF] GLUTEN-FREE [VE] VEGAN [N] CONTAINS NUTS

For special dietary requests regarding allergies, please ask for assistance.

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

BREAKFAST

6:00 AM - 11:00 AM

Orchard & Oats

MARKET FRUIT PLATE VE

ORGANIC GREEK OR COCONUT YOGURT

Seasonal fruit preserves, seeded granola

CHIA PUDDING VE, N

Seasonal fruits, crunchy cacao nibs, toasted coconut

WARM ANCIENT GRAIN CEREAL VE

Preserved market fruits, oat milk

SEASONAL ORGANIC BERRY BOWL

Chantilly cream

Baked Goods

Your selection of three (3) pastries,

served with cultured butter, small batch fruit preserves

BUTTER CROISSANT

PAIN AU CHOCOLAT

DOUBLE-CHOCOLATE MUFFIN GF, VE

BLUEBERRY CRUMBLE MUFFIN

RASPBERRY STREUSEL LOAF

Accompaniments

DOUBLE-SMOKED BACON

HERITAGE PORK & HERB SAUSAGE

ORGANIC TURKEY BACON

SMOKED SALMON

CHICKEN APPLE SAUSAGE

AVOCADO

HERB-ROASTED BREAKFAST POTATOES GF

Juices & Smoothies

ORGANIC GREEN JUICE VE

Cucumber, Granny Smith apple, celery,
lemon, kale, ginger

REVITALIZING RED JUICE VE

Beet, pomegranate, red grape, hibiscus, lime

BLUEBERRY SUPER SMOOTHIE N

Organic blueberry, banana, almonds, spirulina

STRAWBERRY BANANA SMOOTHIE N

Organic strawberry, banana, cashews

COLD BREW CACAO NIB SMOOTHIE

Cold brew coffee, cacao nibs, chia seeds, oat milk

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ALL DAY



ALL-DAY DINING

11:00 AM - 11:00 PM

Appetizers

GREEN MARKET CRUDITÉS GF

Roasted and raw vegetables, onion dip

SEASONAL MARKET CRUDO

Citrus vinaigrette, radish, smoked trout roe

SHRIMP COCKTAIL GF

Louie sauce

NYC PRETZEL

Whipped cheddar, spicy brown mustard

PIGS IN A BLANKET

Wagyu frankfurter, buttery croissant,
spicy brown mustard

CAVIAR SERVICE GF

Potato chips, sour cream, chive oil

Soups & Salads

CHICKEN NOODLE SOUP

Market vegetables, egg noodles, fresh herbs

WALDORF SALAD N

Celery, apples, grapes, walnuts, lemon dressing

GREEN MARKET SALAD VE

Shaved baby vegetables, basil vinaigrette

LITTLE GEM CAESAR SALAD

Sourdough croutons, crispy parmesan,
anchovies, creamy Caesar dressing

COBB SALAD

Bacon, blue cheese, egg, avocado,
red wine vinaigrette

Salad Enhancements

ROASTED CHICKEN BREAST GF

GRILLED SHRIMP GF

PRIME BEEF TENDERLOIN GF

[GF] GLUTEN-FREE [VE] VEGAN [N] CONTAINS NUTS

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ALL-DAY DINING

11:00 AM - 11:00 PM

Pasta

MEZZE RIGATONI

Spicy tomato sauce, roasted Nardello peppers,
garlic breadcrumbs

RICOTTA CAVATELLI

Alpha Tolman fonduta, bacon, spring peas,
pickled chilis, herbs

BOLOGNESE

Beef and pork bolognese, San Marzano tomatoes,
black pepper, parmesan cheese, handmade tagliatelle

Simply Prepared Entrées

Includes Chef's seasonal accompaniment

MARKET FISH OF THE DAY GF

Seasonal preparation

BUTTER-POACHED MAINE LOBSTER GF

ROASTED AMISH CHICKEN GF

PRIME SIRLOIN GF

Herb butter

PRIME CENTER-CUT FILET OF BEEF GF

Peppercorn crust

Additional Sauces

LEMON BASIL BUTTER GF

SPRING ONION JUS GF

GRAINY MUSTARD GF

BOUILLABAISSE GF

Sides

ROASTED MARKET MUSHROOMS GF

GRILLED SEASONAL VEGETABLE GF

SAUTÉED TENDER STEM BROCCOLI GF

SAUTÉED OR CREAMED SPINACH

FRENCH FRIES, SEA SALT, FRIED HERBS GF

HERB-ROASTED FINGERLING POTATOES GF

POTATO PURÉE GF

CAROLINA GOLD RICE PILAF GF

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ALL-DAY DINING

11:00 AM - 11:00 PM

Pizza

MARGHERITA | Tomato, mozzarella, basil

MUSHROOM | Fontina, black truffle cream

PEPPERONI | Mozzarella, crushed tomato

Sandwiches

Served with choice of fries or salad

HOUSE-ROASTED TURKEY CLUB

Crispy bacon, arugula, avocado aioli, sourdough

PASTRAMI REUBEN

Gruyère cheese, caramelized onion-sauerkraut,
spicy brown mustard, Russian dressing, seeded rye

PARK AVENUE BURGER

New York cheddar, crispy fried onions,
Thousand Island, brioche bun

GRILLED CHEESE

Aged cheddar, Alpha Tolman, apples,
bacon jam, sourdough

[GF] GLUTEN-FREE [VE] VEGAN [N] CONTAINS NUTS

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DESSERT MENU

11:00 AM - 6:00 AM

Dessert

NY-STYLE CHEESECAKE

Seasonal fruit compote

PEAR HAZELNUT PANNA COTTA GF, V

Vanilla panna cotta, poached pears,
hazelnut cocoa nib tuile

TRIPLE-CHOCOLATE CAKE

Devil's food cake, chocolate crèmeux,
Guanaja ganache

APPLE CROSTATA

Oatmeal streusel, caramelized apples

DULCEY TOFFEE COOKIE

Dulcey chocolate, toffee bits, caramel

ICE CREAM GF, N

Vanilla bean, double-chocolate or strawberry

SORBET GF

Chef's seasonal selection

LATE NIGHT



LATE NIGHT

11:00 PM - 6:00 AM

Breakfast

SEASONAL FRUIT PLATE VE, GF

ORGANIC GREEK OR COCONUT YOGURT GF

Seasonal fruit preserves, seeded granola

TWO CAGE-FREE ORGANIC EGGS GF

Herb-roasted breakfast potatoes,
choice of accompaniment

AVOCADO TOAST

Radish, toasted seeds, sumac yogurt, sourdough

Accompaniments

DOUBLE-SMOKED BACON

HERITAGE PORK & HERB SAUSAGE

ORGANIC TURKEY BACON

SMOKED SALMON

CHICKEN APPLE SAUSAGE

AVOCADO

HERB-ROASTED BREAKFAST POTATOES GF

Appetizers

GREEN MARKET CRUDITÉS GF

Roasted and raw vegetables, onion dip

NYC PRETZEL

Whipped cheddar, spicy brown mustard

CRISPY BREADED CHICKEN TENDERS

Buttermilk dip

SHRIMP COCKTAIL GF

Louie sauce

PIGS IN A BLANKET

Wagyu frankfurter, buttery croissant,
spicy brown mustard

CHICKEN NOODLE SOUP

Market vegetables, egg noodles, fresh herbs

GREEN MARKET SALAD VE

Shaved baby vegetables, basil vinaigrette

LITTLE GEM CAESAR SALAD

Sourdough croutons, crispy parmesan,
anchovies, creamy Caesar dressing

[GF] GLUTEN-FREE [VE] VEGAN [N] CONTAINS NUTS

For special dietary requests regarding allergies, please ask for assistance.

LATE NIGHT

11:00 PM - 6:00 AM

Sandwiches

Served with choice of fries or salad

HOUSE-ROASTED TURKEY CLUB

Crispy bacon, arugula, avocado aioli, sourdough

PASTRAMI REUBEN

Gruyère cheese, caramelized onion-sauerkraut,
spicy brown mustard, Russian dressing, seeded rye

PARK AVENUE BURGER

New York cheddar, caramelized onions,
Thousand Island, brioche bun

GRILLED CHEESE

Aged cheddar, Alpha Tolman, apples,
bacon jam, sourdough

BLT

Benton's bacon, heirloom tomato, gem lettuce,
spicy mayo

Pizza & Pasta

MARGHERITA PIZZA | Tomato, mozzarella, basil

PEPPERONI PIZZA | Mozzarella, crushed tomato

MEZZE RIGATONI

Spicy tomato sauce, roasted Nardello peppers,
garlic breadcrumbs

RICOTTA CAVATELLI

Alpha Tolman fonduta, bacon, spring peas,
pickled chilis, herbs

BOLOGNESE

Beef and pork bolognese, San Marzano tomatoes,
black pepper, parmesan cheese, handmade
tagliatelle

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CHILDREN'S MENU



CHILDREN'S MENU

Breakfast

Served from 6:00am-11:00am daily

ONE ORGANIC EGG GF

Choice of bacon or sausage

BUTTERMILK PANCAKE

Choice of blueberry or chocolate

BUTTERMILK WAFFLE

Maple syrup

All Day

Served from 11:00am-11:00pm daily

KID'S SLIDERS

Cheddar cheese, brioche bun, fries

CRISPY BREADED CHICKEN TENDERS

Buttermilk dip, french fries

RICOTTA CAVATELLI

Parmesan, tomato sauce

PB&J N

Creamy peanut butter, fresh berries, berry jam

GRILLED CHEESE

Aged cheddar

Entrées

Choice of fries or broccoli

ROASTED MARKET FISH GF

PETITE BEEF TENDERLOIN GF

ROASTED ORGANIC CHICKEN GF

[GF] GLUTEN-FREE [VE] VEGAN [N] CONTAINS NUTS

For special dietary requests regarding allergies, please ask for assistance.

BEVERAGES



BEVERAGES

AVAILABLE ALL DAY

NON-ALCOHOLIC

Barista Drinks

COFFEE

Small or large pot of coffee

ESPRESSO

CAPPUCCINO OR LATTE

TEA LEAVES

Selection of black and herbal teas. TeaLeaves

English Breakfast, Imperial Earl Grey, Healthy

Wellbeing Green, Floral Jasmine, Passionate Pear,

Calming Chamomile, Mountain Berry or Peppermint

Water

ACQUA PANNA STILL

250ml / 750 ml

S.PELLEGRINO SPARKLING

250ml / 750 ml

Juice & Milk

FRESHLY SQUEEZED

Orange or grapefruit

JUICE

Cranberry, apple, tomato or pineapple

LEMONADE

MILK

Whole, 2%, non-fat, almond ^N, oat, coconut or soy

Soft Drinks

RED BULL OR RED BULL SUGARFREE

SOFT DRINKS

Coca-Cola, Diet Coke, Sprite, Fever-Tree Ginger Ale
or Fever-Tree Ginger Beer

[GF] GLUTEN-FREE [VE] VEGAN [N] CONTAINS NUTS

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BEVERAGES

11:00 AM - 1:00 AM

COCKTAILS

MARGARITA

Blanco tequila, orange liqueur,
freshly pressed lime juice, Jacobsen sea salt

ESPRESSO MARTINI

Vodka, espresso coffee liqueur

COSMOPOLITAN

Vodka, triple sec, cranberry, lime

NEGRONI

Gin, bitter amaro, sweet vermouth

OLD FASHIONED

Bourbon whiskey, sherry wine, apricot liqueur,
honey, bitters

BEER

MILLER LITE

Wisconsin

STELLA ARTOIS

Colorado

THREES BREWING 'VLIET' PILSNER

New York

VON TRAPP 'BOHEMIAN' PILSNER

Vermont

BROOKLYN BREWERY

AMERICAN AMBER LAGER

New York

OMMEGANG 'RARE VOS' AMBER ALE

New York

ITHACA 'FLOWER POWER' IPA

New York

ATHLETIC BREWING 'RUN WILD' NA IPA

Connecticut

GOOD TIME BREWING NA PILSNER

New York

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BEVERAGES

11:00 AM - 1:00 AM

WINE BY THE GLASS

Champagne

TAITTINGER, 'COMTES DE CHAMPAGNE'
BLANC DE BLANCS
Reims, France

BILLECART-SALMON
Brut Rosé, *Reims, France*

White & Rosé Wine

CHÂTEAU DE SANCERRE
'CUVÉE DU CONNÉTABLE'
Sauvignon Blanc, *Loire Valley, France*

CAKEBREAD CELLARS
Sauvignon Blanc, *Napa Valley, California*

DROUHIN-VAUDON 'RÉSERVE DE VAUDON'
Chablis, Chardonnay, *Burgundy, France*

SANFORD 30
Chardonnay, *Sta. Rita Hills, California*

VIGNE SURRAU 'BRANU'
Vermentino, *Sardinia, Italy*

SELBACH-OSTER
Riesling, *Mosel, Germany*

CHÂTEAU D'ESCLANS 'ROCK ANGEL'
Grenache Blend, *Côtes de Provence, France*

Red Wine

CHÂTEAU DU MOULIN-À-VENT
'COUVENT DES THORINS'
Beaujolais, *Burgundy, France*

GOLDENEYE
Pinot Noir, *Anderson Valley, California*

QUERCIABELLA
Sangiovese, Chianti Classico, *Tuscany, Italy*

CHARLES JOGUET 'CUVÉE TERROIR'
Cabernet Franc, *Chinon, France*

DAOU 'RESERVE'
Cabernet Sauvignon, *Paso Robles, California*

CHÂTEAU MARGAUX
'MARGAUX DU CHÂTEAU MARGAUX'
Bordeaux Blend, *Margaux, France*

[GF] GLUTEN-FREE [VE] VEGAN [N] CONTAINS NUTS

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BEVERAGES

11:00 AM - 1:00 AM

WINE BY THE BOTTLE

750 ML

Champagne & Sparkling Wine

GIULIANA EXTRA DRY

Prosecco, *Italy*

PERRIER-JOUËT 'GRAND BRUT'

Reims, France

TAITTINGER, 'COMTES DE CHAMPAGNE'
BLANC DE BLANCS

Reims, France

GASTON CHIQUET 'SPECIAL CLUB'
1ER CRU 2015

Reims, France

KRUG 'GRANDE CUVÉE
172ÈME ÉDITION'

Brut, *Reims, France*

DOM PÉRIGNON 2015

Brut, *Épernay, France*

LOUIS ROEDERER 'COLLECTION 245'

Brut, *Reims, France*

BILLECART-SALMON

Brut Rosé, *Reims, France*

LAURENT-PERRIER

Brut Rosé, *Reims, France*

RAVENTÓS I BLANC 'DE NIT'

Brut Rosé Cava, *Catalunya, Spain*

White Wine

TERLATO FAMILY

Pinot Grigio, *Colli Orientali del Friuli, Italy*

DO FERREIRO

Albariño, *Rías Baixas, Galicia, Spain*

DOMAINE DELAPORTE

Sauvignon Blanc, *Sancerre, Loire Valley, France*

CLOUDY BAY

Sauvignon Blanc, *Marlborough, New Zealand*

DUCKHORN

Sauvignon Blanc, *North Coast, California*

CHAMPALOU VOUVRAY SEC

Chenin Blanc, *Loire Valley*

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BEVERAGES

11:00 AM - 1:00 AM

WINE BY THE BOTTLE

750 ML

White Wine

DROUHIN-VAUDON

Chablis, Chardonnay, *Burgundy, France*

DOMAINE FAIVELEY

Chardonnay, *Meursault, France*

SANFORD

Chardonnay, *Sta. Rita Hills, California*

CAKEBREAD 'RESERVE'

Chardonnay, *Napa Valley, California*

SELBACH-OSTER

Riesling, Feinherb, *Mosel, Germany*

KÜNSTLER 'KIRCHENSTÜCK',
GROSSES GEWÄCHS

Riesling, *Rheingau, Germany*

SCHLOSSKELLEREI GOBELSBURG

Grüner Veltliner, *Kamptal DAC, Austria*

BRÜNDLMAYER 'ALTE REBEN RESERVE'

Grüner Veltliner, *Kamptal DAC, Austria*

PAX MAHLE WINES 'THE BENCH VINEYARD'

Vermentino, *Clements Hills, California*

Rosé Wine

CHÂTEAU D'ESCLANS 'WHISPERING ANGEL'

Côtes de Provence, France

CHÂTEAU D'ESCLANS 'ROCK ANGEL'

Côtes de Provence, France

COMMANDERIE DE PEYRASSOL 'LE CLOS'

Côtes de Provence, France

MASSERIA LI VELI

'ASKOS'

Susumaniello Salento, *Puglia, Italy*

FEUDI DI SAN GREGORIO

'VISIONE'

Campania, Italy

[GF] GLUTEN-FREE [VE] VEGAN [N] CONTAINS NUTS

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BEVERAGES

11:00 AM - 1:00 AM

WINE BY THE BOTTLE

750 ML

Red Wine

CRISTOM 'EILEEN VINEYARD'
Pinot Noir, *Eola-Amity Hills, Oregon*

BELLE GLOS 'BALADE'
Pinot Noir, *Sta. Rita Hills, California*

SANFORD 'SANFORD & BENEDICT'
Pinot Noir, *Sta. Rita Hills, California*

CHÂTEAU DU MOULIN-À-VENT
'COUVENT DES THORINS'
Gamay, *Burgundy, France*

D. VENTURA 'VIÑA CANEIRO'
Mencia, *Ribeira Sacra, Galicia, Spain*

DAOU 'RESERVE'
Cabernet Sauvignon, *Paso Robles, California*

STAG'S LEAP 'ARTEMIS'
Cabernet Sauvignon, *Napa Valley, California*

CAYMUS 'SPECIAL SELECTION'
Cabernet Sauvignon, *Napa Valley, California*

RAMEY 'ANNUM'
Cabernet Sauvignon, *Napa Valley, California*

PIO CESARE
Nebbiolo, *Barolo, Italy*

DUCKHORN
Merlot, *Napa Valley, California*

CHÂTEAU LASSEGUE
Merlot Blend, *Saint-Émilion, Bordeaux, France*

JOSEPH PHELPS 'INSIGNIA'
Blend, *Napa Valley, California*

COUDOULET DE BEAUCASTEL
Grenache Blend, *Côtes-du-Rhône, France*

LOS BERMEJOS
'MACERACIÓN CARBÓNICA'
Listán Negro, *Maceración Carbónica, Canary Islands, Spain*

FIRRIATO 'HARMONIUM'
Nero d'Avola, *Sicily, Italy*

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