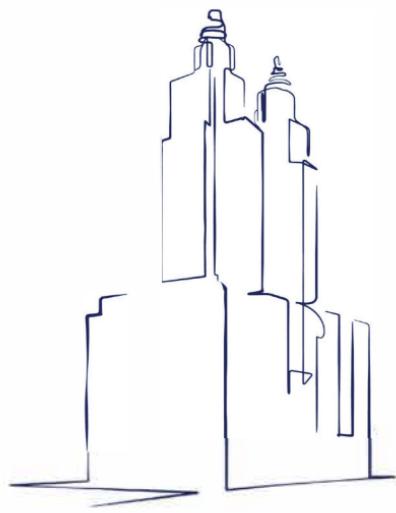


## WELCOME

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

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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

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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  
Chardonnay, *Sta. Rita Hills, California* 30

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*

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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 'IN SIGNIA'  
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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