

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 reimaged, 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	55
Organic fruit plate with bee pollen and mint, warm ancient grains cereal with preserved orchard fruits and oat milk <i>Choice of two pastries</i>	
TWO CAGE-FREE ORGANIC EGGS ^{GF}	36
Herb-roasted breakfast potatoes, <i>choice of accompaniment</i>	
BAKED EGG FRITTATA	36
Asparagus, goat cheese, sourdough croutons, roasted tomato <i>Choice of: Cage-free organic eggs, egg whites, JUST Egg vegan eggs</i>	
EGGS BENEDICT	38
Poached eggs, leeks, hollandaise <i>Choice of: smoked salmon or Benton's country ham</i>	
SMOKED SALMON TARTINE	38
Crushed avocado, dill yogurt, sourdough	
AVOCADO TOAST	32
Two poached eggs, radish, toasted seeds, sumac yogurt, sourdough	
OMELETTE ^{GF}	37
Served with a choice of fresh fruit or breakfast potatoes <i>Choice of: Cage-free organic eggs, egg whites, JUST Egg vegan eggs</i> <i>Choice of: country ham, applewood-smoked bacon, pork & herb sausage, chicken sausage, spinach, bell pepper, caramelized Vidalia onions, confit tomato, roasted mushrooms, broccolini, crumbled goat cheese or aged cheddar cheese</i>	

Pancakes, Waffles & French Toast

Served with New York maple syrup and cultured butter

BUTTERMILK PANCAKES	32
Market berry compote, Tahitian vanilla, Chantilly cream	
BELGIAN WAFFLE	30
Strawberries Romanoff	
CINNAMON FRENCH TOAST ^N	34
Caramelized banana, toasted walnut	

New York Bagels

CLASSIC FLAVOR	19
Plain, sesame, poppy seed, everything or cinnamon raisin <i>Served with choice of:</i> <i>cultured butter, whipped cream cheese, scallion cream cheese, honey-walnut cream cheese ^N, vegan cream cheese ^{VE}</i>	
SMOKED SALMON PLATTER ^{GF}	35
Heirloom tomato, pickled red onion, capers	

BREAKFAST

6:00 AM - 11:00 AM

Orchard & Oats

ORGANIC FRUIT PLATE	GF, VE	28
Bee pollen, honey		
ORGANIC GREEK OR COCONUT YOGURT		26
Fresh organic berries, seeded granola		
CHIA PUDDING	VE	24
Seasonal fruits, crunchy cacao nibs, toasted coconut		
WARM ANCIENT GRAIN CEREAL	VE	26
Preserved orchard fruits, oat milk		
ORGANIC BERRY BOWL		24
Whipped crème fraîche, mint		

Baked Goods

24

Your choice of two (2) pastries, served with cultured butter, small batch fruit preserves

BUTTER CROISSANT
PAIN AU CHOCOLAT
DARK CHOCOLATE MUFFIN
GF, VE
WILD BLUEBERRY CRUMBLE MUFFIN
SEASONAL MUFFIN
STRAWBERRY-RHUBARB STREUSEL LOAF

Accompaniments

DOUBLE-SMOKED BACON	GF	18
HERITAGE PORK & HERB SAUSAGE	GF	16
ORGANIC TURKEY BACON	GF	17
SMOKED SALMON	GF	18
CHICKEN APPLE SAUSAGE	GF	15
AVOCADO	GF, VE	9
HERB-ROASTED BREAKFAST POTATOES	GF	16

ALL DAY



ALL-DAY DINING

11:00 AM - 11:00 PM

Appetizers

GREEN MARKET CRUDITÉS GF	29
Roasted and raw vegetables, lemon garlic hummus	
SEASONAL MARKET CRUDO	36
Radish, cucumber, white soy	
SHRIMP COCKTAIL GF	38
Louie sauce, cocktail sauce, lemon	
NYC PRETZEL	26
Whipped cheddar, spicy brown mustard	
CRISPY BREADED CHICKEN TENDERS	34
Buttermilk dip	
THE ONLY GOLDEN OSCIETRA CAVIAR GF	MP
Potato chips, sour cream, chive oil	

Soups & Salads

CHICKEN NOODLE SOUP	26
Market vegetables, egg noodles, fresh herbs	
GREEN GARDEN MINESTRONE SOUP	25
Baby zucchini, white beans, turnips, spring onion pesto	
WALDORF SALAD GF, N	32
Celery, apples, grapes, walnuts, white cheddar cheese, lemon dressing	
GREEN MARKET SALAD	28
Shaved baby vegetables, puffed quinoa, buttermilk dressing	
LITTLE GEM CAESAR SALAD	32
Sourdough croutons, crispy parmesan, anchovies, creamy Caesar dressing	
COBB SALAD	34
Bacon, blue cheese, egg, avocado, red wine vinaigrette	

Salad Enhancements

ROASTED CHICKEN BREAST GF	30
GRILLED SHRIMP GF	32
PRIME HANGER STEAK GF	42
ARCTIC CHAR GF	34

ALL-DAY DINING

11:00 AM - 11:00 PM

Handmade Pasta

MEZZE RIGATONI	36
Spicy tomato sauce, roasted Nardello peppers, garlic breadcrumbs	
RICOTTA CAVATELLI	36
Alpha Tolman fonduta, bacon, spring peas, pickled chilis, herbs	
TAGLIATELLE BOLOGNESE	38
Beef and pork bolognese, San Marzano tomatoes, black pepper, parmesan cheese	

Simply Prepared Entrées

Includes Chef's seasonal accompaniment

MARKET FISH OF THE DAY GF	MP
Seasonal preparation	
BUTTER-POACHED MAINE LOBSTER GF	MP
ROASTED AMISH CHICKEN GF	48
PRIME STRIPLOIN GF	88
Herb butter	
PRIME CENTER-CUT FILET OF BEEF GF	90
Peppercorn crust	
PRIME BEEF RIBEYE GF	155
Peppercorn crust	

Additional Sauces

9

LEMON BASIL BUTTER GF
SPRING ONION JUS GF
GRAINY MUSTARD GF

Sides

20

ROASTED MARKET MUSHROOMS GF
GRILLED SEASONAL VEGETABLE GF
SAUTÉED TENDER STEM BROCCOLI GF
SAUTÉED OR CREAMED SPINACH
WEDGE-CUT FRENCH FRIES GF
HERB-ROASTED FINGERLING POTATOES GF
POTATO PURÉE GF
CAROLINA GOLD RICE PILAF GF

ALL-DAY DINING

11:00 AM - 11:00 PM

Pizza

32

MARGHERITA | Tomato, mozzarella, basil

MUSHROOM | Fontina, black truffle cream

PEPPERONI | Mozzarella, crushed tomato

Sandwiches

Served with choice of wedge-cut french fries or salad

HOUSE-ROASTED TURKEY CLUB 36

Crispy bacon, arugula, avocado aioli, sourdough

MAINE LOBSTER CLUB 88

Crispy bacon, little gem lettuce, heirloom tomatoes,
milk bread

PASTRAMI REUBEN 38

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

PARK AVENUE BURGER 45

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

GRILLED CHEESE 30

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

CRISPY CHICKEN PAILLARD SANDWICH 36

Shaved fennel, charred scallion aioli, arugula, ciabatta

CAPRESE SANDWICH 32

Buffalo mozzarella, heirloom tomatoes,
Italian basil pesto, herbed focaccia

DESSERT MENU

11:00 AM - 6:00 AM

Dessert

NY-STYLE CHEESECAKE 26

Seasonal fruit compote

CARROT CAKE 23

Orange carrot caramel sauce, cream cheese frosting

BANANA CARAMEL ^N 26

Devil's food cake, peanut praline

DULCEY TOFFEE COOKIE 24

Dulcey chocolate, toffee bits, caramel

ICE CREAM ^{GF, N} 22

Vanilla bean, double-chocolate or strawberry

SORBET ^{GF} 22

Chef's seasonal selection

COCONUT PINEAPPLE CRÈME BRÛLÉE ^{GF, V} 21

Coconut crème brûlée, roasted caramelized pineapple

LATE NIGHT



LATE NIGHT

11:00 PM - 6:00 AM

Breakfast

ORGANIC FRUIT PLATE GF, VE	28
Bee pollen, honey	
ORGANIC GREEK OR COCONUT YOGURT	26
Organic fresh berries, seeded granola	
TWO CAGE-FREE ORGANIC EGGS GF	36
Herb-roasted breakfast potatoes, <i>choice of accompaniment</i>	
AVOCADO TOAST	32
Two poached eggs, radish, toasted seeds, sumac yogurt, sourdough	

Accompaniments

DOUBLE-SMOKED BACON GF	18
HERITAGE PORK & HERB SAUSAGE GF	16
ORGANIC TURKEY BACON GF	17
SMOKED SALMON GF	18
CHICKEN APPLE SAUSAGE GF	15
AVOCADO GF, VE	9
HERB-ROASTED BREAKFAST POTATOES GF	16

Appetizers

GREEN MARKET CRUDITÉS GF	29
Roasted and raw vegetables, lemon garlic hummus	
NYC PRETZEL	26
Whipped cheddar, spicy brown mustard	
CRISPY BREADED CHICKEN TENDERS	34
Buttermilk dip	
SHRIMP COCKTAIL GF	38
Louie sauce, cocktail sauce, lemon	
CHICKEN NOODLE SOUP	26
Market vegetables, egg noodles, fresh herbs	
GREEN GARDEN MINESTRONE SOUP	25
Baby zucchini, white beans, turnips, spring onion pesto	
GREEN MARKET SALAD	28
Shaved baby vegetables, puffed quinoa, buttermilk dressing	
LITTLE GEM CAESAR SALAD	32
Sourdough croutons, crispy parmesan, anchovies, creamy Caesar dressing	

Salad Enhancements

ROASTED CHICKEN BREAST GF	30
GRILLED SHRIMP GF	32
PRIME HANGER STEAK GF	42
ARCTIC CHAR GF	34

LATE NIGHT

11:00 PM - 6:00 AM

Sandwiches

Served with choice of wedge-cut french fries or salad

HOUSE-ROASTED TURKEY CLUB	36
Crispy bacon, arugula, avocado aioli, sourdough	
MAINE LOBSTER CLUB	88
Crispy bacon, little gem lettuce, heirloom tomato, milk bread	
PASTRAMI REUBEN	38
Gruyère cheese, caramelized onion-sauerkraut, spicy brown mustard, Russian dressing, seeded rye	
PARK AVENUE BURGER	45
New York cheddar, caramelized onions, Thousand Island, brioche bun	
GRILLED CHEESE	30
Aged cheddar, Alpha Tolman, apples, bacon jam, sourdough	
CRISPY CHICKEN PAILLARD SANDWICH	36
Shaved fennel, charred scallion aioli, arugula, ciabatta	
CAPRESE SANDWICH	32
Buffalo mozzarella, heirloom tomatoes, Italian basil pesto, herbed focaccia	

Pizza & Handmade Pasta

MARGHERITA PIZZA	32
Tomato, mozzarella, basil	
PEPPERONI PIZZA	32
Mozzarella, crushed tomato	
MEZZE RIGATONI	36
Spicy tomato sauce, roasted Nardello peppers, garlic breadcrumbs	
RICOTTA CAVATELLI	36
Alpha Tolman fonduta, bacon, spring peas, pickled chilis, herbs	
TAGLIATELLE BOLOGNESE	38
Beef and pork bolognese, San Marzano tomatoes, black pepper, parmesan cheese	

CHILDREN'S MENU



CHILDREN'S MENU

Breakfast

ONE ORGANIC EGG GF	22
Choice of bacon or sausage	
BUTTERMILK PANCAKE	22
Choice of blueberry or chocolate	
BUTTERMILK WAFFLE	22
Maple syrup	

All Day

KID'S SLIDERS	28
Cheddar cheese, brioche bun, wedge-cut french fries	
CRISPY BREADED CHICKEN TENDERS	26
Buttermilk dip, wedge-cut french fries	
RICOTTA CAVATELLI	26
Parmesan, tomato sauce	
PB&J N	19
Creamy peanut butter, fresh berries, berry jam	
GRILLED CHEESE	26
Aged cheddar	

Entrées

Choice of wedge-cut french fries or broccoli

ROASTED MARKET FISH GF	32
PETITE BEEF TENDERLOIN GF	48
ROASTED ORGANIC CHICKEN GF	32

BEVERAGES



BEVERAGES

AVAILABLE ALL DAY

NON-ALCOHOLIC

Barista Drinks

COFFEE 14 / 19

Small or large pot of coffee

ESPRESSO 12 / 15

Single or double

CAPPUCCINO OR LATTE 15

TEA LEAVES 12

Selection of black and herbal teas.

Choice of: English Breakfast, Imperial Earl Grey, Healthy Wellbeing Green, Floral Jasmine, Passionate Pear, Calming Chamomile, Mountain Berry, Peppermint

Water

ACQUA PANNA STILL 10 / 19

250ml / 750 ml

S.PELLEGRINO SPARKLING 10 / 19

250ml / 750 ml

Juices, Milk & Smoothies

FRESHLY SQUEEZED 15

Orange or grapefruit

JUICE 12

Cranberry, apple, tomato or pineapple

LEMONADE 11

MILK 9

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

Wellness

ORGANIC GREEN JUICE ^{VE} 20

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

REVITALIZING RED JUICE ^{VE} 20

Beet, pomegranate, red grape, hibiscus, lime

BLUEBERRY SUPER SMOOTHIE ^N 24

Organic blueberry, banana, almonds, chia seeds

STRAWBERRY BANANA SMOOTHIE ^N 24

Organic strawberry, banana, cashews, bee pollen

COLD BREW CACAO NIB SMOOTHIE 24

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

Soft Drinks

RED BULL OR RED BULL SUGARFREE 12

SOFT DRINKS 10

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

BEVERAGES

11:00 AM - 12:00 AM

COCKTAILS

COSMOPOLITAN	26
Vodka, triple sec, cranberry, lime	
MARGARITA	26
Blanco tequila, orange liqueur, lime, salt	
VESPER MARTINI	30
Gin, vodka, vermouth, lemon	
NEGRONI	30
Gin, aperitivo, vermouth, orange	
OLD FASHIONED	30
Bourbon, demerara bitters	
ESPRESSO MARTINI	28
Vodka, espresso, coffee liqueur	
DRAGON FRUIT MARTINI <i>NON-ALCOHOLIC</i>	21
Dragon fruit, kiwi, black tea, lemon, soda	
UME SPRITZ <i>NON-ALCOHOLIC</i>	21
Ume plum, grapefruit, white tea, sea buckthorn, soda	
ST. AGRESTIS NEGRONI <i>NON-ALCOHOLIC</i>	22
Aperitivo, orange twist	

BEER

MILLER LITE	12
Wisconsin	
STELLA ARTOIS	12
Colorado	
THREES BREWING 'VLIET' PILSNER	12
New York	
VON TRAPP 'BOHEMIAN' PILSNER	14
Vermont	
BROOKLYN BREWERY AMERICAN AMBER LAGER	14
New York	
OMMEGANG 'RARE VOS' AMBER ALE	15
New York	
GUINNESS	14
Ireland	
BLUE MOON	12
Colorado	
ATHLETIC BREWING 'RUN WILD' IPA (N/A)	13
Connecticut	
GOOD TIME BREWING PILSNER (N/A)	12
New York	

BEVERAGES

11:00 AM - 1:00 AM

WINE BY THE GLASS

Champagne

RUINART	65
Blanc de Blancs, <i>Champagne, France</i>	
BILLECART-SALMON	54
Brut Rosé, <i>Reims, France</i>	

White & Rosé Wine

DOMAINE FIRMIN DEZAT	28
Sancerre, <i>Loire Valley, France</i>	
CAKEBREAD CELLARS	30
Sauvignon Blanc, <i>Napa Valley, California</i>	
DROUHIN-VAUDON 'RÉSERVE DE VAUDON'	38
Chablis, Chardonnay, <i>Burgundy, France</i>	
RACINES	30
Chardonnay, <i>Sta. Rita Hills, California</i>	
VIGNE SURRAU 'BRANU'	26
Vermentino, <i>Sardinia, Italy</i>	
SELBACH-OSTER	25
Riesling, <i>Mosel, Germany</i>	
CHÂTEAU D'ESCLANS 'ROCK ANGEL'	26
Grenache Blend, <i>Côtes de Provence, France</i>	

Red Wine

CHÂTEAU DE LA CHAIZE	24
Gamay, <i>Brouilly, Beaujolais, France</i>	
GOLDENEYE	40
Pinot Noir, <i>Anderson Valley, California</i>	
CASTELLO ROMITORIO	43
Sangiovese, Brunello di Montalcino, <i>Tuscany, Italy</i>	
CHARLES JOGUET 'CUVÉE TERROIR'	28
Cabernet Franc, <i>Chinon, France</i>	
ROBERT CRAIG 'AFFINITY'	35
Cabernet Sauvignon, <i>Napa Valley, California</i>	
CHÂTEAU MARGAUX	
'MARGAUX DU CHÂTEAU MARGAUX'	60
Bordeaux Blend, <i>Margaux, France</i>	

BEVERAGES

11:00 AM - 1:00 AM

WINE BY THE BOTTLE

750 ML

Champagne & Sparkling Wine

BISOL 'JEIO'	72
Prosecco Brut, Valdobbiadene, Italy	
PERRIER-JOUËT 'GRAND BRUT'	188
Reims, France	
TAITTINGER, 'COMTES DE CHAMPAGNE'	
BLANC DE BLANCS 2014	585
Reims, France	
GASTON CHIQUET GRAND CRU 2015	325
Reims, France	
KRUG 'GRANDE CUVÉE 171'ÈME ÉDITION'	475
Brut, Reims, France	
DOM PÉRIGNON 2015	686
Brut, Épernay, France	
LOUIS ROEDERER 'COLLECTION 246'	146
Brut, Reims, France	
BILLECART-SALMON	181
Brut Rosé, Reims, France	
LAURENT-PERRIER	258
Brut Rosé, Reims, France	
RAVENTÓS I BLANC 'DE NIT'	78
Brut Rosé Cava, Catalunya, Spain	

White Wine

TERLATO FAMILY	74
Pinot Grigio, Colli Orientali del Friuli, Italy	
DO FERREIRO	95
Albariño, Rías Baixas, Galicia, Spain	
DOMAINE DELAPORTE	126
Sauvignon Blanc, Sancerre, Loire Valley, France	
CLOUDY BAY	99
Sauvignon Blanc, Marlborough, New Zealand	
DUCKHORN	102
Sauvignon Blanc, North Coast, California	
CHAMPALOU VOUVRAY SEC	84
Chenin Blanc, Loire Valley	

BEVERAGES

11:00 AM - 1:00 AM

WINE BY THE BOTTLE750 ML

White Wine

DROUHIN-VAUDON Chablis, Chardonnay, <i>Burgundy, France</i>	140
DOMAINE FAIVELEY Chardonnay, <i>Meursault, France</i>	320
SANFORD Chardonnay, <i>Sta. Rita Hills, California</i>	112
CAKEBREAD Chardonnay, <i>Napa Valley, California</i>	92
SELBACH-OSTER Riesling, <i>Feinherb, Mosel, Germany</i>	72
KÜNSTLER 'KIRCHENSTÜCK', GROSSES GEWÄCHS Riesling, <i>Rheingau, Germany</i>	168
SCHLOSSKELLEREI GOBELSBURG Grüner Veltliner, <i>Kamptal DAC, Austria</i>	64
BRÜNDLMAYER 'ALTE REBEN RESERVE' Grüner Veltliner, <i>Kamptal DAC, Austria</i>	149

Rosé Wine

CHÂTEAU D'ESCLANS 'WHISPERING ANGEL' <i>Côtes de Provence, France</i>	82
CHÂTEAU D'ESCLANS 'ROCK ANGEL' <i>Côtes de Provence, France</i>	102
COMMANDERIE DE PEYRASSOL <i>Côtes de Provence, France</i>	104
CHÂTEAU MINUTY 'ROSÉ ET OR' 2024 <i>Côtes de Provence, France</i>	98

BEVERAGES

11:00 AM - 1:00 AM

WINE BY THE BOTTLE

750 ML

Red Wine

CRISTOM 'EILEEN VINEYARD' <i>Pinot Noir, Eola-Amity Hills, Oregon</i>	212
BELLE GLOS 'BALADE' <i>Pinot Noir, Sta. Rita Hills, California</i>	168
SANFORD 'LA RICONADA VINEYARD' <i>Pinot Noir, Sta. Rita Hills, California</i>	144
DENIS MORTET 'MES CINQ TERROIRS' GEVREY-CHAMBERTIN 2023 <i>Pinot Noir, Burgundy, France</i>	296
DAOU 'RESERVE' <i>Cabernet Sauvignon, Paso Robles, California</i>	165
STAG'S LEAP 'ARTEMIS' <i>Cabernet Sauvignon, Napa Valley, California</i>	221
CAYMUS 'SPECIAL SELECTION' <i>Cabernet Sauvignon, Napa Valley, California</i>	604
RAMEY 'ANNUM' <i>Cabernet Sauvignon, Napa Valley, California</i>	292
PIO CESARE <i>Nebbiolo, Barolo, Italy</i>	202
DUCKHORN <i>Merlot, Napa Valley, California</i>	139
CHÂTEAU LASSEGUE <i>Merlot Blend, Saint-Émilion, Bordeaux, France</i>	185
JOSEPH PHELPS 'INSIGNIA' <i>Blend, Napa Valley, California</i>	780
COUDOULET DE BEAUCASTEL <i>Grenache Blend, Côtes-du-Rhône, France</i>	89
FIRRIATO 'HARMONIUM' <i>Nero d'Avola, Sicily, Italy</i>	119
CHÂTEAU GISCOURS, MARGAUX 2018 <i>Bordeaux, France</i>	282

DOG MENU



DOG MENU

AVAILABLE 24 HOURS

STEAMED SALMON	28
Spinach & quinoa	
ROASTED ORGANIC CHICKEN	28
Carrots & pumpkin purée	
GRASS-FED BEEF	28
Broccolini & sweet potato	
POACHED TUNA	28
Green beans & brown rice	
BONE MARROW	28
JENNIE'S PEANUT BUTTER OAT TREATS N	28

