

ELEVENSES X LOHR ASTOR 45

Inspired by the British tradition of Elevenes—a moment of pause between morning and afternoon—this offering introduces a set-price, per-person tea service in personalized handcrafted fine bone china heirlooms.

Welcome Sparkling

Copenhagen Sparkling Tea, **LYSERØD**
Oolong, Silver Needle, Hibiscus Tea (Non Alcoholic)

Loose Leaf Tea

Choice of any of our selected green, black or herbal teas

Petit Fours

Chamomille Honey Tart | Pear Green Tea | Macaron Earl Grey | Yuzu Sable

ADAPTOGENIC BOTANICAL LATTES 14

*Blended with the finest teas and botanicals,
our collection brings nature's restorative power to your daily ritual.*

Golden Turmeric Chai

Anti-Inflammatory, Warming, Grounding

Wild Dandelion Cocoa

Restorative, Heart-Healthy, Indulgent Wellness

Lavender London Fog

Uplifting, Calming, Mood-Enhancing

Ashwagandha Beetroot Boost

Stress-Relieving, Focused Energy, Adaptogenic

Kyoto Tencha Matcha

Antioxidant-Rich, Mindful Energy, Ceremonial Grade

SPARKLING (Non-Alcoholic)

Copenhaguen Sparkling Tea, **LYSERØD**

Oolong, Silver Needle, Hibiscus Tea

22

Franch Bloom, Le Rosé

Limoux, France

24

SPECIALTY TEA

Our organic tea selection is curated in partnership with TEALEAVES

GREEN TEAS

Health & Well-Being

Refreshing, Anti-Oxidant, Toasty

Floral Jasmine

Golden Jasmine Blossoms, Aromatic

Organic Pear Tree

Freshly Plucked Ripe Pears, Crisp, Sweet

Himalayan Mountain Wild Grown Rose

Buds, Berries, Fruit-Forward

BLACK TEAS

Golden Assam

High Energy, Bold, Malty

English Breakfast

Bright, Elegant, Classic, Decaf available

Imperial Earl Grey

Vibrant, Natural Bergamot Oil

HERBAL & TISANES

Organic Peppermint Leaves

Minty, Refreshing, Vibrant

Ginger Yuzu

Ginger Root, Orange Peel, Citrus Oil

Organic Himalayan Meadow Chamomile

Lemongrass, Orange Peel, Rose Petals

LUNCH

CAVIAR & SEAFOOD

The Only Caviar Service

Potato Chips, Sour Cream, Chive Oil

White Sturgeon	<i>Clean, Lightly Briny, Delicate</i>	150
Oscietra	<i>Creamy, Buttery, Softly Nutty</i>	170
Golden Oscietra	<i>Nutty, Complex, Decadent</i>	210

Jumbo Tiger Prawns	32
<i>Cocktail Sauce</i>	

Island Creek Oysters	30
<i>Seasonal Mignonette</i>	

Fluke Tartare	32
<i>Cucumber, Melon, Sesame</i>	

Maine Lobster Roll	58
<i>Caviar, Trout Roe, Black Truffle, Shiso</i>	

Seafood Platter	170
<i>Jumbo Tiger Prawns, Island Creek Oysters, Lobster Rolls</i>	

SALADS

New Waldorf Salad	28
<i>Celery, Walnuts, Grilled Stonefruits, Ricotta Salata</i>	

Caesar Salad	30
<i>Little Gems, Parmesan Fricca, Anchovy Dressing</i>	

Market Greens Salad	26
<i>Radishes, Peas, Buttermilk Dressing</i>	

Add Protein:

Hanger Steak +30

Shrimp +18

Chicken +16

Arctic Char +24

Consuming raw or undercooked fish, shellfish, eggs or meat increases your risk of foodborne illness. Please alert your server to any allergies.

SIGNATURE CLASSICS

Smoked Turkey Club Sandwich <i>Bacon, Tomato, Lettuce, Avocado Aioli</i>	32
Lobster Club Sandwich <i>Maine Lobster Salad, Bacon, Little Gem Lettuce, Tomatoes</i>	55
Crispy Chicken Paillard Sandwich <i>Arugula, Shaved Fennel, Charred Scallion Aioli</i>	32
Caprese Sandwich <i>Mozzarella, Heirloom Tomatoes, Sweet Basil</i>	30
Veggie Sliders <i>Napa Cabbage Slaw, Pickled Peppers</i>	30
Beef Sliders <i>Caramelized Onion, Vermont Cheddar, Katsu</i>	32
Pappardelle <i>Short Rib Ragu, Cipollini Onions, Olives</i>	34
Kyoto Rice Balls <i>Pickled Rhubarb, Roasted Carrot Dip</i>	21
Crispy Baby Artichokes <i>Leeks, Fava Beans, Meyer Lemon</i>	21
Beef Fat Fries <i>Charred Onion Sour Cream Sauce</i>	18

DESSERTS

Red Velvet Cake <i>Cream Cheese Filling, Vanilla Buttercream</i>	22
Dulcey Toffee Cookie <i>Dulcey Chocolate, Toffee Bits, Caramel À la Mode +8</i>	16
Coconut Pineapple Crème Brulée <i>Vegan Coconut Crème, Roasted Caramelized Pineapples</i>	16

APERITIVO SPECIALS 25

Enjoy our rotating selection of aperitivo cocktails, designed for a leisurely midday escape.

Mimosa

Champagne, Orange Juice

Garibaldi

Campari, Freshly Squeezed Orange Juice

Aperol Spritz

Aperol, Prosecco

Negroni Sbagliato

Campari, Carpano Sweet Vermouth, Prosecco

Bloody Mary

Tito's Vodka, Tomato Juice, Horseradish

Espresso Martini

Tito's Vodka, Borghetti Coffee Liquor

SEASONAL SIGNATURE COCKTAILS

Waldorf Martini

Ford's Gin, Mancino Secco Vermouth, Castelveirano Olive

35

Ember & Earth

Patron Silver Tequila, Agua Magica Mezcal, Passionfruit, Agave, Celery Bitters

36

Sergeant Pepper

El Tesoro Blanco, Pineapple, Lime, Orange Bell Pepper, Habanero

34

Nara Negroni

Awayuki Gin, Heiwa Tsuru Umesu, Cocchi Vermouth di Torino, Campari

32

Emerald Atrium

Roku Gin, Yuzu, Lemon, Cucumber, Tonic

28

Starlight Spritz

Aperol, Dolin Blanc, Rhubarb, Lemon, Grapefruit, Prosecco

29

CHAMPAGNE

Dunoyer de Segonzac, Blanc de Blancs, 1er Cru, 2015 <i>Champagne, France</i>	38
Ruinart, Blanc de Blancs <i>Champagne, France</i>	65
Billecart-Salmon, 'Le Rosé' Brut <i>Champagne, France</i>	54

WHITE

Sancerre, Domaine Firmin Dezat <i>Loire Valley, France</i>	28
Vermentino, Vigne Surrau, 'Branu' <i>Sardinia, Italy</i>	26
Riesling, Selbach-Oster, 'Feinherb' <i>Mosel, Germany</i>	25
Chardonnay, Racines <i>Sta. Rita Hills, California</i>	30
Chablis, Drouhin Vaudon Reserve <i>Burgundy, France</i>	34
Domaine Vincent et Sophie Morey Chassagne-Montrachet 1er Cru <i>Burgundy, France</i>	56

ROSÉ

Château d'Esclans, 'Rock Angel' <i>Côtes de Provence, France</i>	26
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RED

Gamay, Château de la Chaize, Brouilly <i>Beaujolais, France</i>	24
Pinot Noir, Goldeneye <i>Anderson Valley, California</i>	38
Sangiovese, Castello Romitorio, Brunello di Montalcino <i>Tuscany, Italy</i>	43
Cabernet Franc, Charles Joguet 'Cuvée Terroir' <i>Chinon, France</i>	28
Cabernet Sauvignon, Robert Craig 'Affinity' <i>Napa Valley, California</i>	35
Château Margaux, 'Margaux du Château Margaux' <i>Bordeaux, France</i>	60

BEER

Three's Brewing 'Vliet Pilsner'	12
Barrier Brewing, 'Money' IPA	12
Ommegang Rare Vos Amber Ale	15
Brooklyn Brewery Lager	14
Von Trapp 'Bohemian Pilsner'	14
Blue Moon	12
Guinness	14
Miller Lite	14
Athletic Brewing, Golden Dawn Non-Alcoholic Pilsner	13
Good Time Brewing, Non-Alcoholic IPA	12

SPECIALTY COFFEE

DELL'ARIA

LOCALLY-ROASTED ESPRESSO BLEND

Medium to full-bodied with notes of dark chocolate, caramel, and a hint of toasted nuts.

Espresso	10
Macchiato	12
Cortado	12
Flat White	12
Americano	12
Latte	12
Cappuccino	12
Mocha Latte	12
Masala Chai Latte <i>Dona, Brooklyn</i>	14
Freshly Brewed Coffee <i>Dell'Aria Specialty Icon, Dark Roast</i>	10
Cold Brew <i>Dell'Aria Il Freddo, Medium Roast</i>	10

ICED TEAS

Noir	10
<i>High Energy, Brisk, Revitalizing</i>	
Berry Herbal	10
<i>Delicate, Red Berries, Refreshing</i>	

SIGNATURE JUICES

Freshly Squeezed	14
<i>Organic Valencia Orange or Organic Ruby Grapefruit</i>	
Cucumber & Green Apple Juice	16
<i>Celery, Lemon, Kale, Ginger</i>	
Beet & Pomegranate Juice	16
<i>Red Grape, Hibiscus, Lime</i>	

An automatic 20% gratuity will be added to parties of 6 guests or more and is distributed to the service team and not retained by Waldorf Astoria New York.