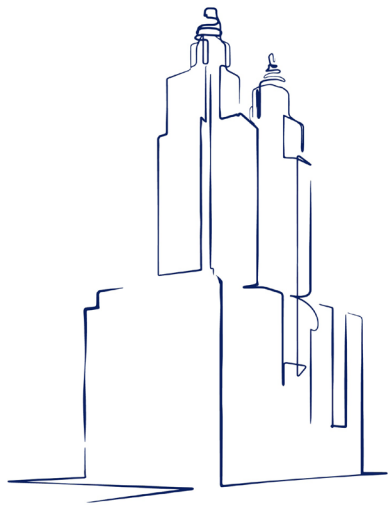
WELCOME

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 define the Waldorf Astoria New York.

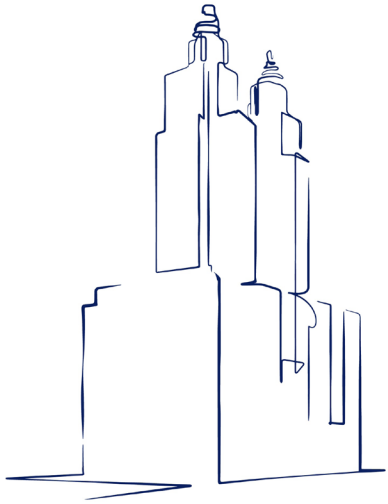
Enjoy the tradition of excellence delivered to your door.



BREAKFAST

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
Choice of two pastries

TWO CAGE-FREE ORGANIC EGGS GF 36
Herb-roasted breakfast potatoes, *choice of accompaniment*

BAKED EGG FRITTATA 36
Asparagus, goat cheese, sourdough croutons, roasted tomato
Choice of: cage-free organic eggs, egg whites, JUST Egg vegan eggs

EGGS BENEDICT 38
Poached eggs, leeks, hollandaise
Choice of: smoked salmon or Benton's country ham

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
Choice of: cage-free organic eggs, egg whites, JUST Egg vegan eggs
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

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
Seasonal Fruit Romanoff

CINNAMON FRENCH TOAST N 34
Caramelized banana, toasted walnut

New York Bagels

CLASSIC FLAVOR 19
Plain, sesame, poppy seed, everything or cinnamon raisin
Served with choice of:
cultured butter, whipped cream cheese, scallion cream cheese, honey-walnut cream cheese N, vegan cream cheese VE

SMOKED SALMON PLATTER GF 35
Heirloom tomato, pickled red onion, capers

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

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BREAKFAST

6:00 AM - 11:00 AM

Orchard & Oats

ORGANIC FRUIT PLATE GF 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 GRAINS CEREAL VE 26
Preserved orchard fruits, date syrup, 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

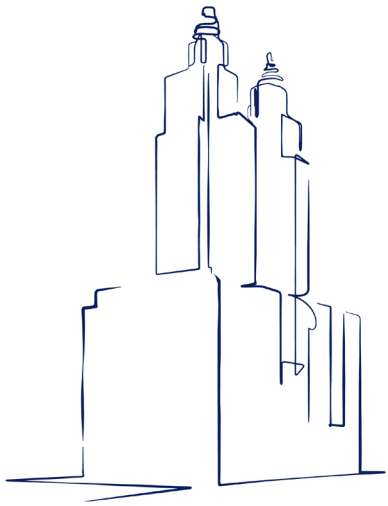
BUTTER CROISSANT
PAIN AU CHOCOLAT
DARK CHOCOLATE MUFFIN GF, VE
WILD BLUEBERRY CRUMBLE MUFFIN
SEASONAL MUFFIN
SEASONAL STREUSEL LOAF
SEASONAL DANISH

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

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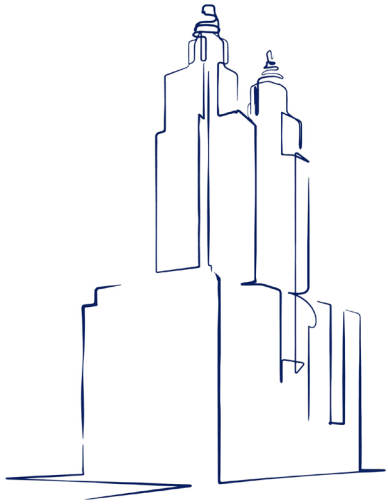
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ALL DAY



ALL DAY



ALL-DAY DINING

11:00 AM - 11:00 PM

Appetizers

GREEN MARKET CRUDITÉS GF 29
Roasted and raw vegetables, sweet onion dip

SEASONAL MARKET CRUDO 36
Radish, scallion, 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

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

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

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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

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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

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

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DESSERT MENU

11:00 AM - 6:00 AM

Dessert

NY-STYLE CHEESECAKE 26
Seasonal coulis, marscarpone cream

RED VELVET CAKE 22
Cream cheese frosting, vanilla buttercream

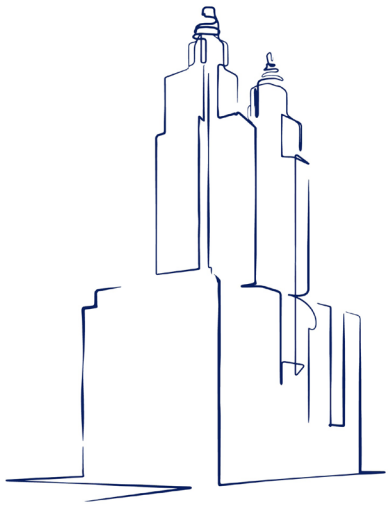
DOUBLE CHOCOLATE CRÈME BRÛLÉE GF, V 21
Seasonal berries, vanilla chantilly

ICE CREAM GF, N 22
Vanilla bean, chocolate, strawberry

SORBET GF 22
Chef's seasonal selection

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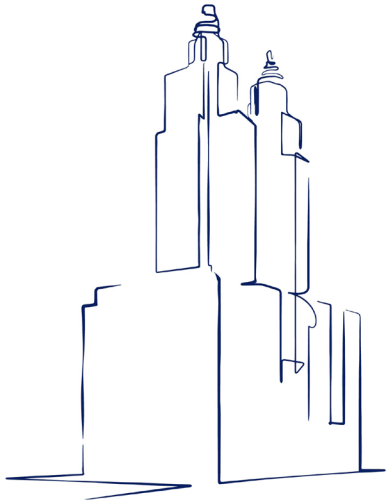


LATE NIGHT



LATE NIGHT

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, *choice of accompaniment*

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, sweet onion dip

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 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

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

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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

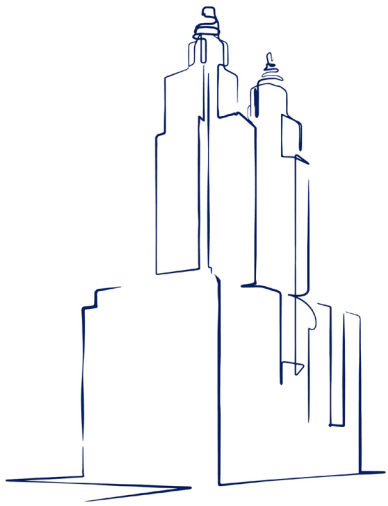
MEZZE RIGATONI 36
Spicy tomato sauce, roasted Nardello peppers, garlic breadcrumbs

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

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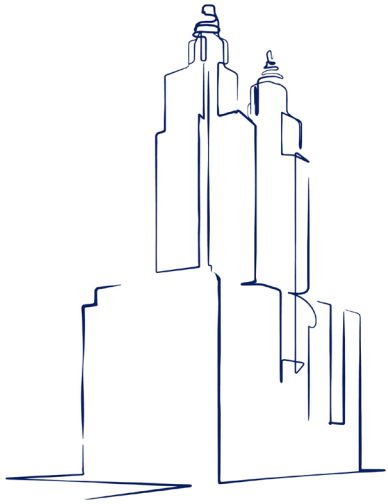


CHILDREN'S MENU



CHILDREN'S MENU

CHILDREN'S MENU



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

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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

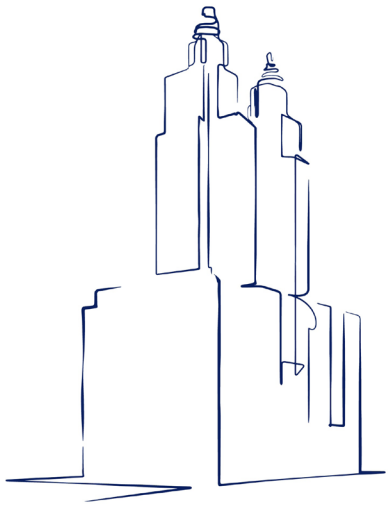
ROASTED MARKET FISH GF 32

PETITE BEEF TENDERLOIN GF 48

ROASTED ORGANIC CHICKEN GF 32

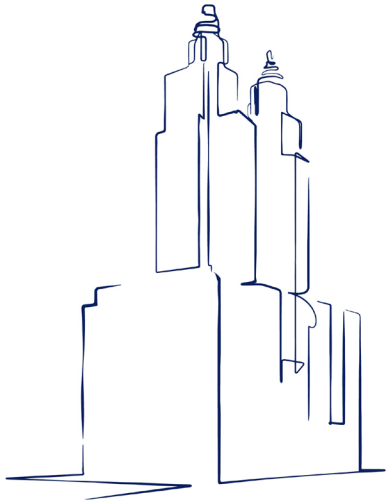
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BEVERAGES





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

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

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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

APLÓS DRAGON FRUIT *NON-ALCOHOLIC* 21
Dragon fruit, kiwi, black tea, lemon, soda

APLÓS UME SPRITZ *NON-ALCOHOLIC* 21
Ume plum, grapefruit, white tea, sea buckthorn, soda

ST. AGRESTIS NEGRONI *NON-ALCOHOLIC* 22
Aperitivo, orange twist

BEER

MILLER LITE 12
Wisconsin

STELLA ARTOIS 12
Belgium

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

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BEVERAGES

11:00 AM - 1:00 AM

WINE BY THE GLASS

Champagne

RUINART 65
Blanc de Blancs, *Champagne, France*

BILLECART-SALMON 54
Brut Rosé, *Reims, France*

White & Rosé Wine

DOMAINE FIRMIN DEZAT 28
Sancerre, *Loire Valley, France*

CAKEBREAD CELLARS 30
Sauvignon Blanc, *Napa Valley, California*

DROUHIN-VAUDON 'RÉSERVE DE VAUDON' 38
Chablis, *Burgundy, France*

SELBACH-OSTER 25
Riesling, *Mosel, Germany*

CHÂTEAU D'ESCLANS 'ROCK ANGEL' 26
Grenache Blend, *Côtes de Provence, France*

Red Wine

CHÂTEAU DE LA CHAIZE 24
Gamay, *Brouilly, Beaujolais, France*

GOLDENEYE 40
Pinot Noir, *Anderson Valley, California*

CASTELLO ROMITORIO 43
Sangiovese, Brunello di Montalcino, *Tuscany, Italy*

CHARLES JOGUET 'CUVÉE TERROIR' 28
Cabernet Franc, *Chinon, France*

ROBERT CRAIG 'AFFINITY' 35
Cabernet Sauvignon, *Napa Valley, California*

CHÂTEAU MARGAUX
'MARGAUX DU CHÂTEAU MARGAUX' 60
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

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*

DOMAINE DELAPORTE 126
Sancerre, *Loire Valley, France*

CLOUDY BAY 99
Sauvignon Blanc, *Marlborough, New Zealand*

DUCKHORN 102
Sauvignon Blanc, *North Coast, California*

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BEVERAGES

11:00 AM - 1:00 AM

WINE BY THE BOTTLE

750 ML

White Wine

DROUHIN-VAUDON 140
Chablis, *Burgundy, France*

DOMAINE FAIVELEY 320
Chardonnay, *Meursault, France*

SANFORD 112
Chardonnay, *Sta. Rita Hills, California*

CAKEBREAD CELLARS 92
Chardonnay, *Napa Valley, California*

SELBACH-OSTER 72
Riesling, Feinherb, *Mosel, Germany*

KÜNSTLER 'KIRCHENSTÜCK',
GROSSES GEWÄCHS 168
Riesling, *Rheingau, Germany*

Rosé Wine

CHÂTEAU D'ESCLANS 'WHISPERING ANGEL' 82
Côtes de Provençe, France

CHÂTEAU D'ESCLANS 'ROCK ANGEL' 102
Côtes de Provençe, France

COMMANDERIE DE PEYRASSOL 104
Côtes de Provençe, France

CHÂTEAU MINUTY 'ROSÉ ET OR' 2024 98
Côtes de Provençe, 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

Red Wine

CRISTOM 'EILEEN VINEYARD' — 212
Pinot Noir, *Eola-Amity Hills, Oregon*

BELLE GLOS 'BALADE' — 168
Pinot Noir, *Sta. Rita Hills, California*

DENIS MORTET 'MES CINQ TERROIRS' GEVREY-CHAMBERTIN 2023 — 296
Pinot Noir, *Burgundy, France*

DAOU 'RESERVE' — 165
Cabernet Sauvignon, *Paso Robles, California*

STAG'S LEAP 'ARTEMIS' — 221
Cabernet Sauvignon, *Napa Valley, California*

CAYMUS 'SPECIAL SELECTION' — 604
Cabernet Sauvignon, *Napa Valley, California*

PIO CESARE — 202
Nebbiolo, *Barolo, Italy*

DUCKHORN — 139
Merlot, *Napa Valley, California*

CHÂTEAU LASSÈGUE — 185
Merlot Blend, Saint-Émilion, *Bordeaux, France*

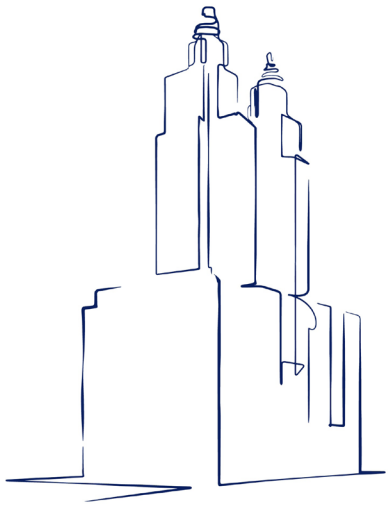
JOSEPH PHELPS 'INSIGNIA' — 780
Blend, *Napa Valley, California*

COUDOULET DE BEAUCASTEL — 89
Grenache Blend, *Côtes-du-Rhône, France*

CHÂTEAU GISCOURS, MARGAUX 2018 — 282
Bordeaux, France

Dial extension 4406 or press the In-Room Dining button on your phone to place an order.

A combined administrative charge and gratuity totaling 23% will be added to your check. 18% of this charge is a gratuity that is distributed to the service team and not retained by the Hotel. The remaining 5% is not a gratuity and is retained by the Hotel to help defray administrative costs associated with your service. An additional $10 in-room dining delivery surcharge will also be added to your check; this is not a gratuity and is retained by Waldorf Astoria New York.

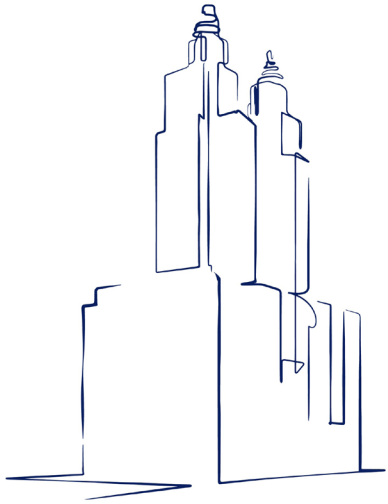


DOG MENU

DOG MENU



DOG MENU



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

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

DOG MENU

AVAILABLE 24 HOURS

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

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