

THE TIMES SQUARE EDITION®

ROOM SERVICE

To place your order, please press the Guest Experience button on your telephone. For your convenience, an 18% gratuity will be added to all orders to be distributed in its entirety to the Room Service employees. A separate \$10 per check delivery fee will be added and retained by the hotel to cover its administrative expenses and is not a staff gratuity. Appropriate sales taxes will be added to your check.

All prices are in U.S. dollars.

BREAKFAST (6:00am to 11:30am)

Continental Breakfast 28

Fruit, choice of pastry, choice of juice, coffee or tea

SAVORY

Avocado Toast 28

Heirloom seeds, jalapeño, torn herbs

Add egg, any style +4

New York Style Bagel Platter 32

ACME smoked salmon, sliced tomato, sliced red onion, caperberries, whipped cream cheese, toasted Brooklyn bagel

HERITAGE EGGS

Two Eggs Any Style 28

Two eggs, breakfast potatoes, broiled tomato, choice of toast

Eggs Benedict 25

Grilled Canadian bacon, poached eggs, hollandaise

Protein, per substitution 5

Bacon, chicken sausage, smoked salmon

Egg Sandwich 28

Chicken sausage, kale, gruyère, calabrian chili aioli

Broccoli Frittata 32

White cheddar, bacon, sour cream, pine nuts

Classic Omelet 32

Fines herbs, breakfast potatoes, broiled tomato

White Omelet 32

Fines herbs, fresh cut lettuces

Add to any omelet, per filling +3

Ham, cheddar cheese, mushrooms, spinach, vidalia onions, bell peppers

Lobster Soft Scramble 40

Confit fennel, spinach, crème fraîche, focaccia

Skirt Steak and Eggs 40

Two eggs any style, breakfast potatoes, broiled tomato

SWEETS

Whole Wheat Pumpkin Skillet Cake 32

Whipped mascarpone, stewed apples

Lemon Ricotta Pancakes 32

Honeycomb butter, fresh strawberries

Maple French Toast 32

Maple custard, bitter orange marmalade, warm maple syrup

BAKERY

Bagel 16

Plain, sesame, cinnamon raisin, everything

Toast 12

Brioche, flax seed, pumpkinnickel

Croissant or Pain au Chocolat 10

Dulce de Leche Kouign Amann 10

SIDES

Avocado 14

Broiled Tomato 14

Breakfast Potatoes 14

Bacon 14

Sausage 14

Pork or Chicken

Smoked Salmon 22

Side Egg 6

Any style

CEREAL, GRAINS, AND FRUIT

Five Acre Greek Yogurt 26

Granola, berries, almonds, walnuts

Steel Cut Oatmeal 26

Fresh blueberries and preserves, toasted marcona almonds

Tropical Fruit Plate 20

Pineapple, citrus, kiwi, limoncello, mint

Bowl of Berries 20

ALL-DAY

11:30am to 2:00am Tuesday – Saturday, 11:30am to 12:00am Sunday – Monday

SALADS

Tie Dye Salad 28

Boston lettuce, roasted beets, Coach Farm goat cheese, pistachios,
blackberry vinaigrette

Add roasted chicken +16

Caesar Salad 28

Gem lettuce, sourdough croutons

Add roasted chicken +16

Chinese Chicken Salad 28

Cabbage, water chestnuts, almonds, sesame

Cobb Salad 28

Avocado, bacon lardon, blue cheese, roasted chicken, egg, tomato

SANDWICHES

Fried Chicken Sandwich 38

Black garlic aioli, cured cabbage, shiso leaf

Cheeseburger 42

Dry-aged, bacon-mushroom marmalade, French fries

MAIN COURSES

Broccoli Cacio e Pepe 34
Rigatoni, pecorino, pine nuts

Half Roasted Chicken 38
Pommes purée, roasted carrots

Petite Filet and Miso Spinach 56
6oz LaFrieda filet, miso creamed spinach, hazelnuts

Tagliatelle Pomodoro 34
Fresh ricotta, basil

SIDES

Steamed Broccoli 16
Roasted garlic aioli

French Fries 16
Truffle aioli

DESSERTS

11:30am to 2:00am Tuesday – Saturday, 11:30am to 12:00am Sunday – Monday

Seasonal Crème Brûlée 16

Coconut tuile, fresh berries

TSQ Brownie Sundae 16

Vanilla ice cream, caramel sauce, chocolate sauce, whipped cream

The New York Cheesecake 16

Cheesecake mousse, graham cracker, raspberry jam

Ice Cream 16

Vanilla, Chocolate

Sorbet 16

Raspberry, Mango

Cheese Board 18

Seasonal jam, toasted crackers, spiced nuts

KIDS MENU

11:30am to 2:00am Tuesday – Saturday, 11:30am to 12:00am Sunday – Monday

Carrots 12

Ranch

Peanut Butter and Jelly 12

French fries

Grilled Cheese 15

French fries

Homemade Rigatoni 16

Butter or red sauce

Chicken Fingers 18

French fries

COFFEE

Large Pot of Coffee 18

Small Pot of Coffee 10

Caffè Latte 9

Cappuccino 9

Macchiato 9

Double Espresso 8

Single Espresso 6

Americano 6

TEA

Herbal, caffeine free 7

Lemon Verbena, Greece

Chamomile, Croatia

Oolong 7

Nantou, Taiwan

Black 7

Earl Grey, Sri Lanka

English Breakfast, Assam, India

Green 7

Genmaicha, Japan

Jasmine Pearl, China

BEVERAGES

Boxed Water 500ml, still 8

Pellegrino Water, sparkling 8

Soft Drinks 8

Pepsi, Diet Pepsi

Fever Tree 6

Tonic, ginger ale, club soda

Red Bull 8

Regular

Hot Chocolate 7

Milk 6

Whole, half and half, 2%, skim, almond, oat

JUICES (available 6:30am to 11:30am)

Green Juice 14

Cucumber, celery, spinach, lemon, kale, parsley

Orange, grapefruit, apple, cranberry, tomato, pineapple 9

| WINE | GL | BT |
|---|----|-----|
| CHAMPAGNE / SPARKLING | | |
| Veuve Clicquot, Champagne, France | | 250 |
| L'Ermitage Brut, Roederer Estate, Mendocino, California | 45 | 195 |
| Brut Rosé Cuvée Niña, La Caravelle, Champagne, France | 30 | 135 |
| Brut Reserve, Moët Et Chandon, Champagne, France | 30 | 120 |
| Brut Prosecco, Bisol 'Jeio', Veneto, Italy | 18 | 80 |
| WHITE | | |
| Sauvignon Blanc, Jolivet 'Attitude', Sancerre, France | 17 | 77 |
| Riesling Dry, Herman J Weimer, Finger Lakes, New York | 17 | 77 |
| Pinot Grigio, Tifenbrunner, Trentino-Alto Adige, Italy | 16 | 72 |
| Chardonnay, Flowers, Sonoma Coast, California | 16 | 60 |
| ROSÉ | | |
| Le Fête du Rosé, Côtes de Provence, France | 17 | 64 |
| RED | | |
| Cabernet Sauvignon, Frank Family, Napa Valley, California | 40 | 180 |
| Bordeaux Blend, Chateau Turcaud, Bordeaux, France | 24 | 108 |
| Pinot Noir, L'Umami, Willamette, Oregon | 20 | 90 |
| Malbec, Bodini, Mendoza, Argentina | 17 | 75 |

BEER

EDITION Lovebird Lager 12

BOTTLED COCKTAILS

Wandering Barman

Boomerang 15

Burnt Maple Old Fashioned

Fomo 15

Spicy Vodka Pineapple Sling

Iron Lady 15

Rose Hops Gin Sling

La Niña 15

Marigold Margarita

Miss Casanova 15

Spicy Hibiscus Daiquiri

Socialite 15

Cucumber Gin Old Fashioned

Wandering Barman Flight 65

One of each bottled cocktail

SPIRITS

Choice of one mixer

Vodka, Grey Goose 16

Gin, Hendrick's 16

Rum, Diplomatico Reserve 16

Whiskey, Makers Mark 16

Whiskey, Jameson 16

Scotch, Macallan 12 year 16

Scotch, Chivas Regal 16

BOTTLED SPIRITS

Choice of six mixers

Vodka

Absolut Elyx 240

Tito's 150

Gin

Hendrick's 220

Greenhook Dry 210

Rum

Zacapa XO 680

Banks 5 Island 180

Mezcal

Gem and Golt 300

Scotch

Johnnie Walker Blue Label 1200

Johnnie Walker Black Label 280

Whiskey

Hudson Baby Bourbon 320