



LOTTE NEW YORK PALACE

IN-ROOM DINING MENU

BREAKFAST

served daily from 6:00 a.m. until 11:30 a.m. • "TOUCH" EXTENSION 3

COMPLETE BREAKFASTS

Continental Breakfast 33

morning bakery basket or toast, juice, coffee or tea

American Breakfast 40

two eggs with potatoes, bacon or sausage, toast, juice, coffee or tea

Detox Breakfast 36

oatmeal with chia seeds, bowl of berries, fresh green juice, ginger tea

Energizer Breakfast 38

egg white omelet with asparagus and tomato confit, bowl of berries, juice, coffee or tea

FROM THE GRIDDLE

served with vermont maple syrup

Brioche French Toast 26

Buttermilk Pancakes 26

Waffles 26

choice of:

- nutella with banana brûlée
- strawberries with whipped cream
- local apple & huckleberry compote

EGGS AND SPECIALTIES

all eggs are cage-free and locally sourced

Two Farm-Fresh Eggs Any Style 24

breakfast potatoes, choice of toast

Egg White Frittata 27

mushroom fricassee, asparagus, heirloom tomatoes, fines herbes, toast

Eggs Benedict 28

canadian bacon, toasted english muffin, hollandaise sauce, breakfast potatoes

Farm-Fresh Three Egg Omelet 25

breakfast potatoes, toast

choice of:

mushroom fricassee • red onion • spinach • heirloom tomato
bell pepper • black forest ham • clothbound cheddar
vermont creamery goat cheese

Smoked Salmon with New York Bagel 29

gold label catskill mountain smoked salmon, vine-ripened tomatoes, onions, capers, cream cheese, choice of bagel

ON THE SIDE 12 each

Maple-Glazed Peppered Bacon

Turkey Bacon

Country Ham

Sausage Links

Smoked Chicken and Apple Sausage

Breakfast Potatoes

Seasonal Berries

la Fermière Yogurt

plain, raspberry blueberry, vanilla, orange blossom honey
local NY state low-fat yogurt, unsweetened seasonal fruit compote

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

19% gratuity, applicable sales tax and a guest room dining surcharge of \$12 per order will be applied to all orders.



BREAKFAST

served daily from 6:00 a.m. until 11:30 a.m. · "TOUCH" EXTENSION 3

HEALTHY BEGINNING

Avocado Toast 22

radish, cherry tomato, sunflower seeds, cilantro, pickled red onion, jalapeño on sourdough bread

Grapefruit 14

prepared as half or segmented

Seasonal Sliced Fruit and Berries 24

Cereals 12

mini wheats, corn flakes, special k, all bran, raisin bran, cheerios, rice krispies

Steel-Cut Oatmeal 18

brown sugar, dried cranberries and toasted almonds

Vermont Creamery Fromage Blanc Parfait 18

pomegranate honey, housemade granola, berries

Smoothies made with fat-free plain yogurt **14**

- Berry Blast: strawberries, blueberries, raspberries
- Tropical: mango, banana and pineapple
- Green: honeydew, kiwi, apple and chia seeds

Fresh Juices 18

- Green: cucumber, apple, lemongrass, watercress, parsley, spinach
- Purple: red beet, apple, watermelon, horseradish
- Orange: carrot, orange, ginger, agave

FROM THE BAKERY

Toasted New York Bagel with Cream Cheese 16

plain, wheat, everything, cinnamon-raisin or sesame

Freshly Baked Morning Bakery Basket 18

croissant, chocolate croissant, fruit danish and muffin

Hearth-Baked Breads 12

semolina, rye, seven-grain, sourdough or english muffin

BEVERAGES

Freshly Brewed Regular or Decaffeinated Coffee 16

Espresso 10

Cappuccino or Latte 14

Hot Chocolate 10

Selection of Teas 14

organic breakfast, earl grey, chamomile blossoms, peppermint or jasmine green

Juice 10

orange, grapefruit, cranberry, carrot, apple, prune, pineapple or V8

Bottled Water small **9** large **12**

Mimosa or Bellini 21

Bloody Mary 21

LITTLE ROYALS' BREAKFAST

Scrambled Egg and Cheese 16

Silver Dollar Pancakes with Maple Syrup 16

French Toast Sticks with Nutella and Banana 16

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ALL DAY DINING

served daily from 11:30 a.m. until 11:00 p.m. • "TOUCH" EXTENSION 3

STARTERS

Free-Range Chicken Soup 18

egg noodles, carrots, celery

French Onion Soup 18

gruyère cheese, baguette

Creamy Maine Lobster Bisque 26

butter-poached lobster

Jumbo Lump Crab Cakes 26

arugula, tomatillo coulis, watercress salad

Chilled Jumbo Shrimp 28

horseradish, cocktail sauce

Macaroni & Cheese Fritters 16

sriracha mayonnaise

BBQ Chicken Wings 19

honey-lime chipotle glaze

SALADS

Panzanella 26

tomato, cucumber, red onions, olives, basil, white balsamic, rosemary focaccia croutons, dijon mustard

Cobb 28

grilled chicken, peppered bacon, avocado, blue cheese, tomato, eggs, buttermilk dressing

Ahi Tuna Niçoise 27

lettuce, cherry tomatoes, haricots vert, potatoes, eggs, niçoise olives, lemon-basil vinaigrette

Local Beets & Bitter Greens 22

roasted beets, frisée, baby kale, escarole, radicchio, fines herbes, toasted pistachios, sherry vinaigrette

Baby Romaine Caesar 25

garlic croutons, creamy parmesan dressing

choice of: grilled chicken **8** | grilled shrimp **16**

BURGERS AND SANDWICHES

Grilled Certified Angus Beef Blend Burger 34

lettuce, tomato, pickles, red onions
additions: cheddar, gruyère, blue cheese, bacon, caramelized onions, grilled mushrooms

Salmon Burger 28

lettuce, tomato, pickles, red onions, dill remoulade, potato chips

"The Beyond" Burger 28

plant-based protein patty, lettuce, tomato, pickles, red onions

"Brie L.T." 28

seven-grain bread, brie, maple-glazed peppercorn bacon, tomato and lettuce, french fries or salad

Classic Turkey Club 26

roasted turkey breast, smoked bacon, tomato, avocado, boston lettuce, french fries or salad

Croque Monsieur 28

country bread, madrange ham, mornay, gruyère, dijon mustard with black truffles **65**

PIZZA

Margherita Pizza 26

crushed tomato, fresh mozzarella, basil
add: pepperoni • mushrooms • broccoli rabe • peppers
red onions • prosciutto • arugula

GUILTY PLEASURES

Ossetra Caviar 220

warm tater tots or blinis, crème fraîche, crunchy garnish

Selection of Local Farmer's Cheeses 26

fig cake, honeycomb

Foie Gras Verrine 55

toast points, spiced quince marmalade

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ALL DAY DINING

served daily from 11:30 a.m. until 11:00 p.m. • "TOUCH" EXTENSION 3

MEAT PACKING DISTRICT

Cut -

dry-aged NY strip, 12 oz.	52
filet mignon, 9 oz.	45
double colorado lamb chop	58

Sauces -

au poivre, bordelaise, perigourdine, chimichurri,
beurre maître d' hôtel

Sides -

grilled asparagus, creamed or sautéed spinach, french fries,
potato gratin, roasted heirloom carrots, jasmine rice,
brussels sprouts, mashed potato

Roasted Half Sasso Chicken 36

roasted potatoes, lardons, mushrooms, pearl onions, herb jus

FULTON FISH MARKET

Roasted Local Black Sea Bass 36

ratatouille, sauce vierge, castelvetroano olives

Grilled Atlantic Salmon 38

brussels sprouts, seasonal squash, mustard emulsion

Roasted Diver Scallops 36

saffron risotto cake, seasonal radishes, sun-dried tomato coulis

PASTAS

Rigatoni al Pomodoro 26

crushed tomato, parmesan cheese, basil

Linguine Cacio e Pepe 28

pancetta, peas, parmigiano-reggiano, cracked black pepper

Housemade Lasagna 32

angus beef, basil, ricotta cheese, mozzarella

gluten-free pastas available

LITTLE ROYALS'

Grilled Cheese Sandwiches 16

Mini Burgers 16

Macaroni & Cheese 16

Pasta 16

tomato sauce, parmesan

Buttermilk Fried Chicken Tenders and Fries 16

PB&J Finger Sandwiches 16

Warm Chocolate Chip Cookies and Milk 14

Mini Cupcakes 14

vanilla, chocolate

DESSERTS

Dark Chocolate Fudge Brownie 16

café latte ice cream

"Pomme Palais" Éclairs 14

chocolate, mocha, raspberry

Apple Tart 16

vanilla sauce, salted caramel ice cream

New York-Style Cheesecake 16

Pint of Ice Cream 16

whipped cream, chocolate sauce, toasted almonds

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LATE NIGHT

served nightly from 11:00 p.m. until 6:00 a.m. • "TOUCH" EXTENSION 3

ALL NIGHT SNACKS

French Onion Soup 16

gruyère cheese, baguette

Buttermilk Fried Chicken Tenders 21

garlic, ginger

Palace Doggies 24

beef hot dog, slaw, sauerkraut, scallions, crispy shallots, jalapeño

Macaroni & Cheese Fritters 16

sriracha mayonnaise

BBQ Chicken Wings 19

honey-lime chipotle glaze

Baby Romaine Caesar 25

garlic croutons, creamy parmesan dressing

choice of: grilled chicken **8** shrimp **16**

Margherita Pizza 26

crushed tomato, fresh mozzarella, basil

add: pepperoni • mushrooms • broccoli rabe • peppers

red onions • prosciutto • arugula

Classic Turkey Club 26

roasted turkey breast, smoked bacon, tomato, avocado,

boston lettuce, french fries or salad

Grilled Certified Angus Beef Blend Burger 34

lettuce, tomato, cheddar cheese, pickles, red onions

Steak Frites 48

filet mignon, french fries, compound butter

Linguine Cacio e Pepe 28

pancetta, peas, parmigiano-reggiano, cracked black pepper

Rigatoni al Pomodoro 26

crushed tomato, parmesan cheese, basil

SWEETS

New York-Style Cheesecake 16

Pint of Ice Cream 16

whipped cream, chocolate sauce, toasted almonds

Dark Chocolate Fudge Brownie 16

café latte ice cream

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BEVERAGES

"TOUCH" EXTENSION 3

BAR

Domestic Beer 8 Imported Beer 9 Local Beer 9

BOTTLE SERVICE

VODKA

Ketel One	18	200
Belvedere	18	215
Grey Goose	18	250
Tito's Handmade	18	250

GIN

Beefeater	16	175
Bombay Sapphire	18	200
Tanqueray 10	18	200

RUM

Bacardí Silver	17	215
Captain Morgan	17	215
Myers's Dark Rum	18	250

TEQUILA

Patrón Silver	20	250
Don Julio Añejo	21	275

SINGLE MALT SCOTCH

The Macallan 12 yr	20	250
Glenfiddich 12 yr	21	275
Oban 14 yr	22	300
The Glenlivet 18 yr	26	395

BOURBON, AMERICAN WHISKEY

Jack Daniel's	18	250
Bulleit	18	250
Maker's Mark	17	215
Woodford Reserve	18	260

COGNAC

Remy Martin VSOP	26	350
Hennessy VSOP	26	350
Hennessy XO	42	525

WINE LIST

"TOUCH" EXTENSION 3

WINES

SPARKLING

	glass	bottle
Chandon, Rosé, California NV	14	65
Louis Roederer, Estate Brut, Anderson Valley, California NV	16	76
Veuve Clicquot, Champagne, France NV	28	125

WHITE

Pinot Grigio, Bottega Vinaia, Trentino, Italy 2012	12	48
Riesling, Chateau Ste. Michelle & Dr. Loosen, Eroica, Washington 2010	15	60
Chardonnay, Newton, Sonoma, California	16	64
Sauvignon Blanc, Craggy Range, Te Muna Road, Martinborough, New Zealand	16	64
Chablis, Joseph Drouhin, 1er Cru, Burgundy, France	22	88
Rosé, Chateau Minuty, M de Minuty, Provence, France	14	56

RED

Malbec, Decero, Remolinos Vineyard, Agrelo - Mendoza, Argentina	14	56
Chianti Classico, Antinori, Peppoli, Tuscany, Italy	15	60
Pinot Noir, Au Bon Climat, Santa Barbara, California	17	68
Cabernet Sauvignon Blend, Stag's Leap Wine Cellars, "Hands of Time," Napa Valley, California	19	76
Haut-Medoc, Chateau Bernadotte, Bordeaux, France	20	80

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RESERVE WINE LIST

"TOUCH" EXTENSION 3

WINES BY THE BOTTLE

SPARKLING

Perrier-Jouët, Special Cuvée, Champagne, France	140
Billecart-Salmon, Rosé, Champagne, France, NV	205
Louis Roederer, "Cristal", Brut, Champagne, France	650
Moët et Chandon, "Dom Perignon", Champagne, France	495

WHITE

Sancerre, Lucien Crochet, Le Chene, Loire Valley, France	98
Sauvignon Blanc, Cakebread, Napa Valley, California	85
Chardonnay, Far Niente, Napa Valley, California	165
Chardonnay, Flowers, Sonoma Coast, California	120
Chardonnay, Patz & Hall, Sonoma Coast, California	95
Pouilly-Fuisse, Louis Jadot, Burgundy, France	85

RED

Cabernet Sauvignon, Faust, Napa Valley, California	120
Cabernet Sauvignon, Joseph Phelps, Napa Valley, California	185
Cabernet Sauvignon, Joseph Phelps, Insignia, Napa Valley, California	575
Cabernet Sauvignon, Opus One, Napa Valley, California	750
Merlot, Duckhorn, Napa Valley, California	120
Pinot Noir, Merry Edwards, Russian River Ranches, Sonoma, California	135
"Super Tuscan", Antinori, "Tignanello", Tuscany, Italy	260
"Super Tuscan", Tenuta San Guido, "Sassicaia", Tuscany, Italy	520
Pauillac, Chateau Pichon-Longueville Comtesse de Lalande, Bordeaux, France	450

WINES BY THE HALF BOTTLE

WHITE

Chardonnay, Sonoma Cutrer, Sonoma, California	35
Sancerre, Jean-Paul Ballard, Loire Valley, France	35

RED

Cabernet Sauvignon, Merryvale, Starmont, Napa, California	35
Pinot Noir, Bergstrom, Cumberland Reserve, Willamette Valley, Oregon	50

ADDITIONAL SERVICES

Lotte New York Palace is delighted to assist you with any special In-Room Dining arrangements. Please contact the In-Room Dining Department by touching extension 3.

BUTLER SERVICE

Bartender and Servers can be provided by the hour with two-hour minimum. Please contact the In-Room Dining Department for availability and pricing.

IN-ROOM COFFEE AND TEA SERVICE

We are pleased to offer In-Room coffee makers and tea kettles to our guests upon request.

Coffee Maker \$20

Tea Kettle \$20

In-Room Beverage Service may be refreshed for \$15 a day.

SET-UP

In the event that food and/or beverages not purchased from the hotel are consumed requiring silverware, china or glasses, a set-up fee of \$10 will apply on a per person basis.

NEW YORK STATE LAW

New York State Law does not allow the sale of alcoholic beverages between the hours of 4:00 a.m. to 10:00 a.m. on Sundays.

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