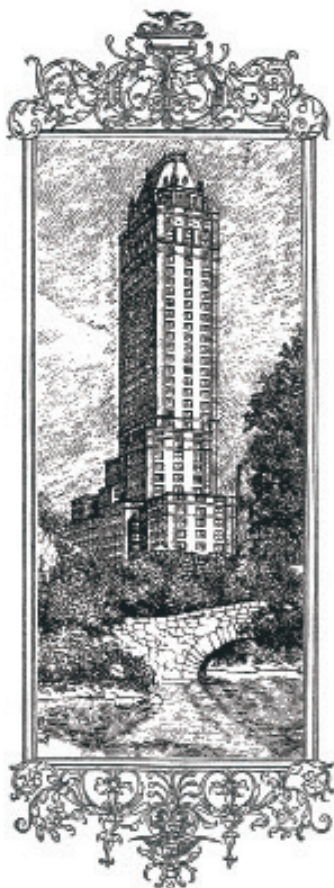


ROOM SERVICE MENU

SPRING 2019



The Pierre

NEW YORK
A TAJ HOTEL



ROOM SERVICE MENU

PLEASE DIAL 6170 TO PLACE YOUR ORDER

Celebrated for our culinary excellence since Auguste Escoffier presided over our opening in 1930, we are delighted to offer our feasts ensuite. Plan a dinner or event in your Grand Suite with our culinary team. Treat yourself to breakfast in bed before heading onto Manhattan's bustling avenues. Let us pack you a picnic basket to take along as you explore Central Park. Or simply ease into your Pierre robe, ring for a glass of wine, and enjoy your home away from home.

MOBILE ROOM SERVICE ORDERING

We encourage you to download our complimentary mobile service application, ALTA, during your stay.

Discover a new way to place an order from our Room Service Menu, check the weather, explore our Neighborhood Guide from our Les Clefs d'Or Concierge Team, book a car, or request a table at Perrine or at the Two E Lounge.





BREAKFAST

SERVED 6:00AM - 11:00AM



CONTINENTAL BREAKFAST 31

Choice of coffee, tea, espresso, cappuccino or latte

Choice of juice or fresh fruit salad

— *select one of the following* —

basket of breakfast pastries

English muffin, toast or bread selection

sliced melon & papaya with lime

steel cut Irish oatmeal, dry cereal

cold cuts, French & Virginia ham, prosciutto, mortadella add 6

AMERICAN BREAKFAST 42

Choice of coffee, tea, espresso, cappuccino or latte

Choice of juice or fresh fruit salad

Choice of breakfast pastries, muffin or toast

— *select one of the following* —

two eggs any style with sausage or bacon

three egg ham & cheese omelet with Swiss cheese

egg white omelet with spinach, tomatoes, asparagus

smoked salmon, bagel, red onions, capers

eggs Benedict, Canadian bacon or smoked salmon add 3

additional side of breakfast meat add 8

substitute pastry for a wellness juice or side order

INDIAN BREAKFAST 39

Choice of coffee, tea, espresso, cappuccino or latte

Choice of juice or fresh fruit salad

— select one of the following —

aloo paratha - flat bread with potato stuffing served with yogurt & Indian pickle

masala omelet - well-done omelet with green chilies, onions, tomato & cilantro

idlis & sambhar- steamed rice & lentil cakes served with spicy curry & chutneys

upma- roasted semolina hash with fresh peas, cashew & curry leaf tempering

JAPANESE BREAKFAST 42

green tea

teriyaki salmon on steamed rice

onsen egg, Japanese pickles, steamed spinach & miso soup

seasonal fruit plate

WELLNESS BREAKFAST

ENERGY

ancient grains with mushrooms, kale, poached egg served with our wellness juice 34

VITALITY

housemade high fiber granola with Greek yogurt served with a pot

of Tie Guan Yin Imperial tea (single estate oolong tea) 32

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BREAKFAST

SERVED 6:00AM - 11:00AM



PLATES

CORNED BEEF HASH

our special recipe with two organic eggs 31

VANILLA WAFFLE

strawberry compote & whipped cream 25

BRIOCHE FRENCH TOAST

cinnamon sugar 25

BUTTERMILK PANCAKES

choice of chocolate chip, blueberry or banana 25

FROM THE BAKERY

PARISIAN CROISSANTS 14

selection of four butter or chocolate

BAKERY BASKET 14

selection of four Danish pastries or muffins

BREAKFAST BAGUETTE 9

TOAST OR BAGEL 9

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SIDES

HALF GRAPEFRUIT 8

FRUIT SALAD 9 | 18

SLICED MELON & PAPAYA 14

SLICED FRUIT PLATTER 18

MIXED BERRIES 11 | 22

AVOCADO 6

PLAIN OR GREEK YOGURT 10

COTTAGE CHEESE 10

CATSKILLS SMOKED SALMON 12

BREAKFAST MEATS 8

*choice of Applewood smoked bacon, Canadian or turkey
bacon, Virginia ham, chicken or pork sausage*

BEVERAGES

POT OF COFFEE OR
TEA 10 | 20 | 30

ESPRESSO 8 | 12

CAPPUCCINO,
LATTÉ 10

HOT CHOCOLATE 10

FRESH JUICE 9.50

WELLNESS JUICE 12

*fresh pressed kale, spinach, green
apple, celery, carrot, red beets,
ginger, parsley & orange*

YOGURT SMOOTHIES 9

mango, mixed berry or papaya

MANGO LASSI 9



PERRINE AT THE PIERRE

SERVED 11:00AM - 11:00PM

from the Restaurant's kitchen



APPETIZERS

CHICKEN NOODLE SOUP

chicken dumplings, kale, chervil 17

ROASTED CARROT SOUP

fennel, ginger, lemon olive oil 16

GREEN BEAN SALAD

*shallots, olives, local feta cheese, mint,
preserved lemon dressing 17*

PERRINE SALAD

mixed greens, carrots, radishes, Comté cheese, sherry vinaigrette 16 | 23

CAESAR SALAD

little gem lettuce, sourdough croutons, parmesan 16 | 23

grilled chicken 6 | poached shrimp 9

half poached lobster 19

CATSKILL SMOKED SALMON

sliced fennel, crème fraîche, potato salad 19

HERB-POACHED SHRIMP COCKTAIL

celery root, horseradish rémoulade 24

MAINE LOBSTER SALAD

endives, radishes, green apple rémoulade 29 | 44

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MAINS

UPSTATE FARMS ROASTED
VEGETABLES
honey & chilies, toasted barley, feta cheese 29

DOVER SOLE
*sauce meunière,
Parisienne potatoes, wilted greens* 72

ROASTED SALMON FILET
*beluga lentils, gribiche,
sorrel sauce* 34

GRILLED LAMB CHOPS
*all natural New Jersey lamb, rutabaga purée,
spring vegetables, rosemary sauce* 45

BLACK SEA BASS
*seafood broth, fresh fava beans,
fines herbes* 38

DORADE ROYALE
*cauliflower, green olives, tomatoes,
lemon caper vinaigrette* 35

SPRING CHICKEN
*local farm raised chicken, white wine,
peewee potatoes, mushrooms* 34

FILET MIGNON
*leek & turnip gratin, peas & carrots,
red wine sauce* 45

BEEF SHORT RIBS
parsnip purée, roasted romanesco 42

INDIAN SPECIALTIES

MALABAR SHRIMP CURRY
*Jumbo shrimp poached in
South Indian curry of coconut,
curry leaves & tamarind* 38

YELLOW DAL TADKA
*Lentils stewed with tomatoes, chilies,
garlic, cumin & cilantro* 27

CHICKEN CURRY
*From the famed Pierre Grill,
chicken in fenugreek scented
tomato butter sauce* 36

MATTAR PANEER MASALA
*Fresh peas & paneer cheese cooked in a
tomato onion gravy with fresh ginger* 33

*All Indian curries are served with fragrant basmati rice,
flat-iron baked Indian bread, papadums & pickles*



COMFORT CLASSICS

SERVED 11:00AM - 11:00PM



CLASSIC FRENCH ONION SOUP 19

CURED MEATS & LOCAL CHEESES

fig jam, local honey, grilled bread 29

CAPRESE SALAD

heirloom tomato & burrata, arugula, fresh basil pesto 23

PIZZA DI BUFALA

Roma tomatoes, fresh bufala cheese & basil 29

CLASSIC PIZZA

*choice of three toppings: pepperoni, roasted chicken, Virginia ham, onions,
peppers, mushrooms, sundried tomatoes, olives, jalapeno 29*

add shrimp 9 add lobster 15

PASTA ARRABIATTA

spaghetti or penne pasta, spicy tomato & basil sauce 29

GLUTEN FREE RIGATONI

eggplant, spicy tomato, oregano, basil 32

CAVATELLI

homemade chicken sausage, scallions, white wine 34

CLASSIC CLUB SANDWICH

poached chicken, crispy bacon, lettuce, tomato & mayonnaise 28

REUBEN SANDWICH

corned beef, Swiss cheese & sauerkraut on toasted rye 31

THE PIERRE BURGER

grass-fed beef, grilled onion, spicy rémoulade, Rupert cheese 29

All sandwiches are served with your choice of French fries, potato chips, or green salad

SIMPLY PREPARED

grilled or roasted

ATLANTIC SALMON 33

BLACK SEA BASS 34

LEMON SHRIMP 34

MAINE LOBSTER 45

ROASTED CHICKEN 34

28 DAY DRY-AGED STRIP STEAK 49

SIDES

GLAZED CARROTS

lime, orange & chilies 12

GRILLED ASPARAGUS

Dijon mustard, boiled egg, capers, dill 12

BRAISED TUSCAN KALE

charred sweet onions 11

SUGAR SNAP PEAS

lemon, mint, peppers, puffed grains 12

FRAGRANT BASMATI RICE 8

POMMES FRITES 9

FINGERLING POTATOES

rosemary, sea salt 10

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AFTERNOON TEA

served from 3:00pm until 6:00 pm

TRADITIONAL AFTERNOON TEA 74 WITH A GLASS OF TAITTINGER BRUT CHAMPAGNE 89

*assorted tea sandwiches, pastries, freshly baked scones
served with Devonshire cream, lemon curd,
preserves & your choice of tea*

TIFFIN TEA 74

In the British Raj, the British custom of afternoon tea was supplanted by the local Indian practice of taking a light meal at that hour and came to be called Tiffin, derived from the English colloquial "tiffing" meaning to take a little drink. By 1897, it became naturalized amongst Anglo-Indians in the north of British India to mean luncheon.

We are delighted to share this beloved riff on Afternoon Tea by offering a selection of small bites with Indian and Raj flair, complimented by homemade Indian sweets.



CAVIAR

1 oz sustainable farm-raised Osetra Caviar 195

1 oz sustainable Imperial Sturgeon Caviar 95

classic condiments & buckwheat blinis

DESSERTS

STRAWBERRY RHUBARB

PIE FOR TWO

chantilly cream, streusel crumb, vanilla bean ice cream 17

CLASSIC CRÈME BRÛLÉE

citrus madeleines 10

RUM SAVARIN

confit apricots, elderflower cream 12

PETIT FOURS

plate of mini cakes & chocolates 12

WARM CHOCOLATE CAKE

pistachio nougat ice cream 12

NEW YORK CHEESECAKE

classic Manhattan dessert 12

ICE CREAM & SORBET

daily selection of flavors 11

CHEESE PLATE

local cheeses, huckleberry compote, raisin walnut bread,

NY State honeycomb 18

YOUNG DINER'S MENU

SMALL PIZZA

ham & cheese, chicken, pepperoni,

margherita, three cheeses 18

FREE RANGE

CHICKEN NUGGETS

homemade nuggets with mashed

potatoes, BBQ sauce 19

ICE CREAM FLOAT

orange, cola, root beer 9

BANANA SPLIT 12

KID'S PASTA

spaghetti with tomato basil

or Bolognese 18

MANHATTAN MAC 'N' CHEESE

cheesy pasta & French bread 18

CONEY ISLAND HOT DOG

French fries 12

MILK SHAKE

chocolate, vanilla, mango,

strawberry, banana 11



OVERNIGHT MENU

SERVED 11:00PM - 6:00AM



CHICKEN NOODLE SOUP

chicken dumplings, kale, chervil 17

CLASSIC FRENCH ONION SOUP 19

CAESAR SALAD

little gem lettuce, sourdough croutons, parmesan 16 | 23
grilled chicken 6 | poached shrimp 9 | half poached lobster 19

CAPRESE SALAD

heirloom tomato & burrata, arugula, fresh basil pesto 23

HAM & CHEESE OMELET

three organic eggs, French ham, Swiss cheese 26

CLASSIC CLUB SANDWICH

poached chicken, crispy bacon, lettuce, tomato & mayonnaise 28

THE PIERRE BURGER

grass-fed beef, grilled onion, spicy rémoulade, Rupert cheese, pommes frites 29

CLASSIC PIZZA

*choice of three toppings: pepperoni, roasted chicken, Virginia ham, onions,
peppers, mushrooms, sundried tomatoes, olives, jalapeno 29*
add shrimp 9 add lobster 15

PASTA ARRABIATTA

spaghetti or penne pasta, spicy tomato & basil sauce 29

CAVATELLI

homemade chicken sausage, scallions, white wine 34

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20% Service Charge (17% of which is distributed to the server and a portion of the remainder
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FROM THE OVERNIGHT GRILL

served with french fries & sautéed seasonal vegetables

ATLANTIC SALMON 40

ROASTED CHICKEN 42

LAMB CHOPS 48

28 DAY DRY-AGED STRIP STEAK 56

DESSERTS

NEW YORK CHEESECAKE

classic Manhattan dessert 12

WARM CHOCOLATE CAKE 12

pistachio nougat ice cream

ICE CREAM & SORBET

daily selection of flavors 11



BEER

DOMESTIC

- Lagunitas IPA (Petaluma, California) 13*
- Blue Moon (Golden, Colorado) 13*
- Brooklyn Lager (Brooklyn, New York) 12*
- Samuel Adams (Boston, Massachusetts) 11*

IMPORTED

- Stella Artois (Belgium) 13*
- Pilsner Urquell (Czech Republic) 11*
- Peroni (Italy) 11*
- Heineken (Holland) 11*
- Corona (Mexico) 11*
- Amstel Light (Holland) 12*
- Kaliber, non-alcoholic (Ireland) 10*

SOFT DRINKS 8

- Coca Cola*
- Diet Coke*
- Sprite*
- Ginger Ale*
- Club Soda*
- Tonic Water*

WATER 8 / 12

- Evian*
- Fiji*
- San Pellegrino*
- Perrier*
- Badoit*

WINE LIST

SPARKLING & CHAMPAGNE Btg Btl

100	<i>Cremant de Limoux Gérard Bertrand Languedoc-Roussillon 2015</i>	16	65
110	<i>Champagne Taittinger Cuvée Prestige Brut nv</i>	25	110
116	<i>Champagne Laurent Perrier Rosé</i>	35	145

WHITE

205	<i>Sancerre Patient Cottat 2017</i>	19	85
210	<i>Chablis William Fevre Champs Royeaux 2017</i>	18	80
212	<i>Beaune du Ch. Bouchard Père et Fils Premier Cru Bourgogne 2013</i>	27	125
801	<i>Chardonnay Newton Red Label Sonoma 2015</i>	20	80
275	<i>Geürztraminer Domain Weinbach 2016</i>	20	80

ROSÉ

604	<i>Rosé Miraval Côtes de Provence 2017</i>	18	75
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RED

309	<i>Bourgogne Thibault Liger Belair 2015</i>	21	100
701	<i>Pinot Noir Lynmar Estate Russian River Valley 2016</i>	26	110
703	<i>Château Clarisse Puisseguin-Saint-Emilion 2014</i>	18	80
705	<i>Malbec Bodega Colome Estate Calchaquies Argentina 2015</i>	17	70
711	<i>Cabernet Sauvignon Daou Pasa Robles 2015</i>	30	120

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PIERRE'S PRIVATE RESERVE



CHAMPAGNE

114	<i>Taittinger Brut Rosé</i>	<i>nv</i>	120
118	<i>Dom Ruinart Rosé</i>	<i>nv</i>	300
122	<i>Moët & Chandon "Dom Pérignon"</i>	2009	420
119	<i>Krug "Grande Cuvée"</i>	<i>nv</i>	400
125	<i>Louis Roederer "Cristal" Brut</i>	2007	300

CHAMPAGNE | HALF BOTTLES

502	<i>Veuve Clicquo Brut</i>	<i>nv</i>	70
503	<i>Taittinger Rose</i>	<i>nv</i>	90

WHITE | HALF BOTTLES

510	<i>Chardonnay Grgich Hills Napa Valley</i>	2013	60
511	<i>Chardonnay Kongsgaard Napa Valley</i>	2013	120

RED | HALF BOTTLES

523	<i>Pinot Noir Domain Drouhin Willamette Valley</i>	2014	70
521	<i>Cabernet Sauvignon Rombauer Napa Valley</i>	2013	100



PIERRE'S PRIVATE RESERVE



WHITE | FRANCE

211	<i>Pouilly Fuisse Joseph Drouhin Burgundy</i>	2014	95
214	<i>Mersault, Jean-Michel Ganoux, Burgundy</i>	2014	150
204	<i>Pouilly Fumé Ladoucette Baron De "L"</i>	2009	220
215	<i>Chassange Montrachet 1 Cru Rene Leauin Colin</i>	2014	315
290	<i>Vermentino Dave Phinney Corsica</i>	2014	70

WHITE | DOMESTIC

244	<i>Chardonnay Sonoma Cutrer Sonoma Coast</i>	2016	85
243	<i>Chardonnay Au Bon Climat Santa Barbara</i>	2015	55
280	<i>Sauvignon Blanc Cakebread Napa Valley</i>	2015	80
252	<i>Chardonnay Ramey Sonoma</i>	2013	175
281	<i>Riesling Poet's Leap</i>	2015	60
247	<i>Chardonnay Trefethen Nappa Valley</i>	2016	130

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PIERRE'S
PRIVATE RESERVE



RED | DOMESTIC

351 <i>Pinot Noir Roserock Amity Hills</i>	2015	55
367 <i>Zinfandel Seghesio Family Vineyards Sonoma</i>	2015	70
373 <i>Cabernet Sauvignon Freemark Abby Napa Valley</i>	2013	140
376 <i>Cabernet Sauvignon Caymus Vineyards Napa Valley</i>	2015	280
382 <i>Cabernet Sauvignon Mondavi-Rothschild "Opus One" Napa Valley</i>	2010	1400

RED | FRANCE

310 <i>Corton Hospice de Beaune 'Pierre Private Label'</i>	2006	155
344 <i>Côte Rotie Champon's Domaine Pichat 2013</i>	2013	205
305 <i>Volnay Vincent Girardin Burgundy</i>	2015	150
342 <i>Châteauneuf- du- Pape Château Beaucastel South Rhône</i>	2014	260
331 <i>Ch. Pichon Longueville Comptess de Lalande Pauillac</i>	2012	360



BESPOKE CULINARY SERVICES & AMENITIES



BIG APPLE AMENITY 29

*chocolate covered candy Red Delicious apple,
miniature apple lollipops & hand-rolled truffles*

EMPIRE STATE AMENITY 40

*chocolate Empire State Building, chocolate base & skyline,
macarons, hand-rolled truffles, candied ginger*

MACARON AMENITY 29

*assorted French macarons on a chocolate
stand, chocolate crunchy pearls*

RETRO NEW YORK GOODIES 25

*candied nuts, hand-rolled cake pops, mini s'mores,
mini cupcake truffles, chocolate NYC accents*

PET AMENITY 34

*pet meal with choice of protein (ground beef, chicken or tuna),
homemade cheddar oatmeal biscuits, bottle of Evian water, specialty
ice cream or glass of organic milk*

petsitting, grooming & walking available upon request

ENSUITE SERVICES

prices available upon request

- specialty menus prepared ensuite by Pierre chefs —*
- personalized menu consultation for events & private dining —*
 - custom Central Park picnic baskets —*
 - grocery shopping & delivery —*
- kitchen set-up (cutlery, glassware, china, cookware) —*
 - Nespresso & tea service —*

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