

In-Room Dining

Order in advance by using our online ordering portal [here](#).

BREAKFAST

Monday - Sunday 7:00am - 11:00am

LUNCH & DINNER

Monday - Sunday 12:00pm - 3:00pm
5:00pm - 10:00pm

ALL DAY DINING

Monday - Sunday 12:00pm - 10:00pm

LATE NIGHT

Monday - Sunday 10:00pm - 1:00am

**TRUMP INTERNATIONAL
HOTEL & TOWER®**

NEW YORK

Breakfast (7:00am - 11:00am)

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| <i>American Breakfast</i> | 58 |
| Two eggs any style with crispy potatoes and toast | |
| Choice of Snake River Farms Ham, Niman Ranch Smoked Bacon, Pork and Herb Sausage, or Chicken and Jalapeño Sausage | |
| Choice of Coffee or Tea | |
| Choice of Orange or Grapefruit Juice | |

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| <i>Healthy Breakfast</i> | 44 |
| Chia Bbowl with coconut milk, dates, Brazil nuts, goji berries, and fresh berries | |
| Green juice | |
| Choice of coffee or tea | |

Eggs

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| <i>2 Eggs Any Style</i> | 26 |
| <i>Omelet</i> | 29 |
| Choice of mushroom, cheese, ham | |
| With Russ & Daughters Smoked Salmon 10 | |
| <i>Egg White Omelet with Fresh Herbs</i> | 29 |
| <i>Eggs Benedict with Ham</i> | 32 |
| <i>Eggs Benedict with Russ & Daughters Smoked Salmon</i> | 32 |
| <i>Poached Eggs with Roasted Mushrooms</i> | 26 |
| Parmesan and herbs | |
| <i>Egg Sandwich</i> | 26 |
| Snake River Farms ham and gruyere cheese | |
| <i>Scrambled Eggs</i> | 26 |
| Mozzarella, cherry tomatoes, and basil | |

Pancakes and French Toast

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| <i>Buttermilk Pancakes</i> | 24 |
| <i>Buttermilk Pancakes with Market Berries</i> | 29 |
| Bananas and maple syrup | |
| <i>Brioche French Toast</i> | 29 |
| With caramelized stone fruits (peach, plums, sweet cherries) | |

For your convenience, an 20% service charge, \$6.50 delivery charge and applicable taxes have been added to your check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Cereals, Yogurt & Fruit

Cereal 14
Rice Krispies or Corn Flakes

Irish Steel Cut Oatmeal or Cream of Wheat 17

Organic Yogurt 14

Seasonal Mix Fruit Platters 30

Chia Bowl with Coconut Milk 25
With dates, Brazil nuts, goji, and fresh berries

Breads & Pastries

Avocado Toast 25
With olive oil and red chili flakes

With Russ and Daughters Smoked Salmon 20

With Poached Eggs 10

Smoked Salmon Bagel 34
Russ & Daughters smoked salmon with cream cheese on a
toasted plain bagel

Bagel 10
Plain or sesame

Toast 7
White, sourdough, gluten free, nine grain, English muffin,
baguette

Pastries 10
Butter croissant, pain au chocolat, chocolate muffin, matcha-
blueberry muffin

Smoked Meats and Fish

Chicken and Jalapeño Sausage 12

Pork and Herb Sausage 12

Snake River Farms Ham 12

Niman Ranch Smoked Bacon 12

Smoked Organic Turkey Bacon 12

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Russ & Daughters Smoked Salmon 20

Organic Juices

Freshly Squeezed Orange or Grapefruit 14

Green Juice 16
Granny Smith Apple, kale, cucumber, spinach, lemon, ginger

Ruby Red 16
Carrots, orange, beet, lemon, ginger

Turmeric Tonic 16
Lime, lemon, honey

Sides

Organic Berries 17

Organic Bananas 8

Granola 10

Avocado 10

Cheese 6

Mesculin Salad 7

Crispy Potatoes 10

Spinach 17

Lunch (12:00pm - 3pm), Dinner (5pm-10pm)

Crudo

Shrimp Cocktail, Garlic Aioli, and Shiso 31

Sashimi with Spicy White Ponzu 70
Shima aji, Tasmanian sea trout, yellowfin tuna, and scallops

Sea Trout Crispy Sushi 34
Chipotle mayonnaise, and soy glaze

Tuna Tartare 36
Avocado, spicy radish, and ginger marinade*

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Appetizer

Egg Toast, Caviar and Herbs 106

Burrata 35
Cherry vinaigrette,, arugula and basil

Crispy Calamari 34
Ginger-scallion condiment and lime

Foie Gras Terrine Brûlée 46
Spiced fig jam, and toasted brioche

Salads & Soup

Cream of Tomato Soup 23
Sourdough, basil, and cheddar

Kale Salad 26
Parmesan dressing, serrano chili, croutons

Heirloom Tomatoes 34
Sweet onion, calabrian chili vinaigrette, and basil

Warm Shrimp Salad 35
Avocado, tomato, champagne vinegar dressing

Beet Salad 29
Red wine vinaigrette, feta cheese, and nicoise olives

Watermelon and Goat Cheese 30
Olive ol and crushed black pepper

Pasta

Rigatoni with Meatballs 43
Smoked pepper-tomato ragu and parmesan cheese

Spaghetti 38
Sungold tomato sauce, summer squash, parmesan, and chili

Fish

Lobster Burger 43
Green chili mayonnaise, gruyère cheese, pickles

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| <i>Black Sea Bass</i> | 58 |
| Sweet and sour jus, spring vegetables | |
| <i>Sesame Crusted Faroe Island Salmon</i> | 53 |
| Grilled maitake mushroom, lemon, and basil | |
| <i>Maine Lobster</i> | 106 |
| Sweet and spicy black pepper condiment, lemon braised fennel and herbs | |
| <i>Dover Sole</i> | 107 |
| Lemon potatoes, crispy onion, beurre blanc | |

Meat

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| <i>Cheeseburger</i> | 38 |
| Yuzu pickles, cripsy onions, and French fries | |
| <i>Parmesan Crusted Organic Chicken</i> | 55 |
| Artichoke, lemon butter, and basil | |
| <i>Veal Milanese</i> | 58 |
| Spring peas, lemon potatoes, and horseradish | |
| <i>Roasted Beef Tenderloin</i> | 70 |
| Glazed carrots and miso mustard | |
| <i>28 Day Dry Aged Ribeye for Two</i> | 226 |
| Crispy potato and herbal greens | |

Simply Cooked

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| <i>Black Sea Bass</i> | 54 |
| <i>Faroe Island Salmon</i> | 52 |
| <i>Maine Lobster</i> | 78 |
| <i>Organic Chicken</i> | 52 |
| <i>Beef Tenderloin</i> | 66 |

SIMPLY COOKED SAUCE CHOICES

Black pepper, salsa verde, hot sauce, or basil vinaigrette

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Sides

Pomme Purée 17

French Fries 17

Sauteed Corn, Sacllion, and Lime 17

Sweet Potato Fries 17

Market Beans, Olive Oil, and Lemon 17

Desserts

Carrot Cake with Cream Cheese Frosting 20

Decadent Chocolate Pudding Cake 20

Butterscotch Pudding, Crème Fraiche, Sea Salt Caramel 20

Chocolate Chip Cookie 9

All Day Dining (12:00pm - 10pm)

Egg Toast, Caviar and Herbs 106

Kale Salad 26

Parmesan dressing, and croutons

Tuna Tartar 36

Avocado, spicy radish, and ginger marinade

Cream of Tomato Soup 23

Sourdough, basil, and cheddar

Rigatoni with Meatballs 43

Parmesan cheese foam and smoked pepper-tomato ragu

Cheeseburger 38

Yuzu pickles, crispy onions, and French fries

Sesame Crusted Faroe Island Salmon 53

Citrus-tahini emulsion, summer beans, and cherry tomatoes

Warm Shrimp Salad 35

Avocado, tomato, champagne vinegar dressing

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Sides

French Fries 17

Potato Purée 17

Desserts

Chocolate Chip Cookie 9

Decadent Chocolate Pudding Cake 20

Carrot Cake with Cream Cheese Frosting 20

Butterscotch Pudding, Crème Fraiche, Sea Salt Caramel 20

Late Night (10:00pm - 1:00am)

Cream of Tomato Soup 23

Sourdough, basil, and cheddar

Watermelon and Goat Cheese 30

Olive oil and crushed black pepper

Kale Salad 26

Parmesan dressing, and croutons

Add Chicken Paillard +18

Add Baked Salmon +20

Sea Trout Crispy Sushi 34

Chipotle mayonnaise and soy glaze

Cheeseburger 38

Yuzu pickles, crispy onions, and French fries

Rigatoni with Meatballs 43

Parmesan cheese foam and smoked pepper-tomato ragu

Sesame Crusted Faroe Island Salmon 53

Citrus-tahini emulsion, summer beans, and cherry tomatoes

Warm Shrimp Salad 35

Avocado, tomato, champagne vinegar dressing

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Sides

French Fries 17

Desserts

Chocolate Chip Cookie 9

Decadent Chocolate Pudding Cake 20

Carrot Cake with Cream Cheese Frosting 20

Signature Cocktails

Cucumber Martini 22

Ginger Margarita 21

Lychee- Raspberry Bellini 20

Wines by The Glass/Bottle

Prosecco, BiancaVigna, Brut 19/76
Conegliano, Italy 2022

Champagne, Franck Bonville Grand Cru Brut..... 41/184
Blanc de Blancs France

Sauvignon Blanc, Lucien Crochet 24/96
Sancerre, France 2023

Grenache Blend (rose), Chateau La Coste 19/76
Provence, France 2022

Chardonnay, Alain & Adrien Gautherin 30/120
Chablis, Burgundy, France 2023

Chardonnay, Bitouzet-Prieur Les Corbins 46/192
Meursault, Burgundy, France 2018

Pinot Noir, Camille Giroud Les Longeroies, 48/192
Gevrey-Chambertin, Burgundy, France 2016

Cabernet Sauvignon, Edge 30/120
Sonoma Valley, California 2019

For additional bar inquiries, dial in-room dining at 5445.

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