

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)

<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	

Healthy Breakfast 44

Chia Bbowl with coconut milk, dates, Brazil nuts, goji berries, and fresh berries
Green juice
Choice of coffee or tea

Eggs

2 Eggs Any Style 26

<i>Omelet</i>	29
Choice of mushroom, cheese, ham	
With Russ & Daughters Smoked Salmon 10	

Egg White Omelet with Fresh Herbs 29

Eggs Benedict with Ham 32

Eggs Benedict with Russ & Daughters Smoked Salmon 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

Buttermilk Pancakes 24

<i>Buttermilk Pancakes with Market Berries</i>	29
Bananas and maple syrup	

Brioche French Toast 29

With caramelized stone fruits (peach, plums, sweet cherries)

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Cereals, Yogurt & Fruit

<i>Cereal</i>	14
Rice Krispies or Corn Flakes	
<i>Irish Steel Cut Oatmeal or Cream of Wheat</i>	17
<i>Organic Yogurt</i>	14
<i>Seasonal Mix Fruit Platter</i>	30
<i>Chia Bowl with Coconut Milk</i>	25
With dates, Brazil nuts, goji, and fresh berries	

Breads & Pastries

<i>Avocado Toast</i>	25
With olive oil and red chili flakes	
With Russ and Daughters Smoked Salmon	20
With Poached Eggs	10
<i>Smoked Salmon Bagel</i>	34
Russ & Daughters smoked salmon with cream cheese on a toasted plain bagel	
<i>Bagel</i>	10
Plain or sesame	
<i>Toast</i>	7
White, sourdough, gluten free, nine grain, English muffin, baguette	
<i>Pastries</i>	10
Butter croissant, pain au chocolat, chocolate muffin, matcha-blueberry muffin	

Smoked Meats and Fish

<i>Chicken and Jalapeño Sausage</i>	12
<i>Pork and Herb Sausage</i>	12
<i>Snake River Farms Ham</i>	12
<i>Niman Ranch Smoked Bacon</i>	12
<i>Smoked Organic Turkey Bacon</i>	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

<i>Egg Toast, Caviar and Herbs</i>	106
<i>Burrata</i>	35
Cherry vinaigrette,, arugula and basil	
<i>Crispy Calamari</i>	34
Ginger-scallion condiment and lime	
<i>Foie Gras Terrine Brûlée</i>	46
Spiced fig jam, and toasted brioche	

Salads & Soup

<i>Cream of Tomato Soup</i>	23
Sourdough, basil, and cheddar	
<i>Kale Salad</i>	26
Parmesan dressing, serrano chili, croutons	
<i>Heirloom Tomatoes</i>	34
Sweet onion, calabrian chili vinaigrette, and basil	
<i>Warm Shrimp Salad</i>	35
Avocado, tomato, champagne vinegar dressing	
<i>Beet Salad</i>	29
Red wine vinaigrette, feta cheese, and nicoise olives	
<i>Watermelon and Goat Cheese</i>	30
Olive oil and crushed black pepper	

Pasta

<i>Rigatoni with Meatballs</i>	43
Smoked pepper-tomato ragu and parmesan cheese	
<i>Spaghetti</i>	38
Sungold tomato sauce, summer squash, parmesan, and chili	

Fish

<i>Lobster Burger</i>	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

<i>Cheeseburger</i>	38
Yuzu pickles, crispy 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

<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

<i>Pomme Purée</i>	17
<i>French Fries</i>	17
<i>Sautéed Corn, Scallion, and Lime</i>	17
<i>Sweet Potato Fries</i>	17
<i>Market Beans, Olive Oil, and Lemon</i>	17

Desserts

<i>Carrot Cake with Cream Cheese Frosting</i>	20
<i>Decadent Chocolate Pudding Cake</i>	20
<i>Butterscotch Pudding, Crème Fraîche, Sea Salt Caramel</i>	20
<i>Chocolate Chip Cookie</i>	9

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

<i>Egg Toast, Caviar and Herbs</i>	106
<i>Kale Salad</i>	26
Parmesan dressing, and croutons	
<i>Tuna Tartar</i>	36
Avocado, spicy radish, and ginger marinade	
<i>Cream of Tomato Soup</i>	23
Sourdough, basil, and cheddar	
<i>Rigatoni with Meatballs</i>	43
Parmesan cheese foam and smoked pepper-tomato ragu	
<i>Cheeseburger</i>	38
Yuzu pickles, crispy onions, and French fries	
<i>Sesame Crusted Faroe Island Salmon</i>	53
Citrus-tahini emulsion, summer beans, and cherry tomatoes	
<i>Warm Shrimp Salad</i>	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 Fraîche, 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

<i>French Fries</i>	17
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Desserts

<i>Chocolate Chip Cookie</i>	9
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<i>Decadent Chocolate Pudding Cake</i>	20
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<i>Carrot Cake with Cream Cheese Frosting</i>	20
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Signature Cocktails

<i>Cucumber Martini</i>	22
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<i>Ginger Margarita</i>	21
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<i>Lychee- Raspberry Bellini</i>	20
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Wines by The Glass/Bottle

<i>Prosecco, BiancaVigna, Brut</i>	19/76
Conegliano, Italy 2022	

<i>Champagne, Franck Bonville Grand Cru Brut</i>	41/184
Blanc de Blancs France	

<i>Sauvignon Blanc, Lucien Crochet</i>	24/96
Sancerre, France 2023	

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

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

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

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

<i>Cabernet Sauvignon, Edge</i>	30/120
Sonoma Valley, California 2019	

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

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