

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)

American Breakfast 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 Bowl with coconut milk, dates, Brazil nuts, goji berries, and fresh berries
Green juice
Choice of coffee or tea

Eggs

2 Eggs Any Style 26

Omelet 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

Poached Eggs with Roasted Mushrooms 26

Parmesan and herbs

Egg Sandwich 26

Snake River Farms ham and gruyere cheese

Scrambled Eggs 26

Mozzarella, cherry tomatoes, and basil

Pancakes and French Toast

Buttermilk Pancakes 24

Buttermilk Pancakes with Market Berries 29

Bananas and maple syrup

Brioche French Toast 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

<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 Platters</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

Tasmanian sea trout, yellowfin tuna, and kampachi

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, Petrossian Caviar JG Select, Herbs</i>	106
<i>Burrata Cranberry Compote</i>	35
Olive oil and sourdough bread	
<i>Crispy Calamari</i>	34
Basil salt, sweet chili dipping sauce	
<i>Foie Gras Terrine Brûlée</i>	46
Candied pistachios, sour cherries, and Port Gelée	

Salads & Soup

<i>Butternut Squash Soup</i>	23
Shiitake mushrooms and chives	
<i>Kale Salad</i>	26
Parmesan dressing, serrano chili, croutons	
<i>Heirloom Tomatoes</i>	34
Italian chicories, citrus, gorgonzola cheese, and basil	
<i>Warm Shrimp Salad</i>	35
Avocado, tomato, champagne vinegar dressing	
<i>Tender Baby Beets</i>	32
Lemon-coconut, yogurt Pink Lady apples, herbs	

Pasta

<i>Rigatoni with Meatballs</i>	43
Smoked pepper-tomato ragu and parmesan cheese	
<i>Spaghetti</i>	38
Torchio pasta, basil-pistachio pesto, and brussel sprouts	

Fish

<i>Lobster Burger</i>	43
Green chili mayonnaise, gruyère cheese, pickles	
<i>Steamed Bass</i>	58
Roasted cauliflower, fragrant sesame emulsion	

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Roasted Faroe Island Salmon 53
Smoked trout, roe beurre blanc, Pomme Puree

Maine Lobster 106
Poached celeriac, green curry, and shiso

Dover Sole 107
Lemon potatoes, crispy onion, beurre blanc

Meat

Cheeseburger 38
Yuzu pickles, crispy onions, and French fries

Parmesan Crusted Organic Chicken 55
Artichoke, lemon butter, and basil

Prosciutto Wrapped Pork Chop 59
Glazed mushroom and sage

Soy Glazed Beef Short Rib 70
Apple-jalapeno purpurée and rosemary breadcrumbs

28 Day Dry Aged Ribeye for Two 226
Crispy potato and herbal greens

Simply Cooked

Black Sea Bass 54

Faroe Island Salmon 52

Maine Lobster 78

Organic Chicken 52

Pork Chop 66

SIMPLY COOKED SAUCE CHOICES

Black pepper, green curry, guajillo vinaigrette, or sesame emulsion

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Sides

<i>Pomme Purée</i>	17
<i>French Fries</i>	17
<i>Roasted Mushrooms</i>	17
<i>Sweet Potato Fries</i>	17
<i>Roasted Brussel Sprouts</i>	17

Desserts

<i>Carrot Cake with Cream Cheese Frosting</i>	20
<i>Decadent Chocolate Pudding Cake</i>	20
<i>Butterscotch Pudding, Crème Fraiche, 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>Butternut Squash Soup</i>	23
Shiitake mushrooms and chives	
<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

<i>French Fries</i>	17
<i>Potato Purée</i>	17

Desserts

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

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

<i>Butternut Squash Soup</i>	23
Shiitake mushrooms and chives	
<i>Kale Salad</i>	26
Parmesan dressing, and croutons	
Add Chicken Paillard +18	
Add Baked Salmon +20	
<i>Sea Trout Crispy Sushi</i>	34
Chipotle mayonnaise and soy glaze	
<i>Cheeseburger</i>	38
Yuzu pickles, crispy onions, and French fries	
<i>Rigatoni with Meatballs</i>	43
Parmesan cheese foam and smoked pepper-tomato ragu	
<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	

Sides

<i>French Fries</i>	17
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Desserts

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

Signature Cocktails

<i>Cucumber Martini</i>	22
<i>Ginger Margarita</i>	21
<i>Lychee- Raspberry Bellini</i>	20

Wines by The Glass/Bottle

<i>Prosecco, Bianca Vigna, 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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