

# *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 3:00pm - 5:00pm**

## **LATE NIGHT**

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

**TRUMP INTERNATIONAL  
HOTEL & TOWER<sup>®</sup>**

**NEW YORK**

## *Breakfast (7am - 11am)*

*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  
Accompanied by Crispy Potatoes and Toast

*Healthy Breakfast* GF|DF|N ..... 44

Chia Bowl with coconut milk, dates, Brazil nuts, goji berries, and fresh berries  
Green Juice, Ruby Red, or Turmeric Tonic  
Choice of Coffee or Tea

## *Eggs*

*Egg Toast, Petrossian Caviar JG Select, Herbs\** ..... 106

*2 Eggs Any Style with Toast* ..... 26

*Omelet* GF|DF ..... 29

Choice of mushroom, cheese, ham  
With Russ & Daughters Smoked Salmon 10

*Egg White Omelet with Fresh Herbs* GF|DF ..... 29

*Eggs Benedict with Ham* ..... 32

*Eggs Benedict with Russ & Daughters Smoked Salmon* ..... 32

*Poached Eggs with Roasted Mushrooms* GF ..... 26

Parmesan and herbs

*Egg Sandwich* ..... 26

Snake River Farms ham and gruyere cheese

*Scrambled Eggs* GF ..... 26

Mozzarella, cherry tomatoes, and basil

Add 10g of Caviar to any Egg Dish +90

*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.*

## *Pancakes and French Toast*

<i>Buttermilk Pancakes Plain</i> .....	24
<i>Buttermilk Pancakes with Market Berries</i> .....	29
Organic berries and bananas	
<i>Brioche French Toast</i> .....	29
With caramelized golden delicious apples	

## *Cereals, Yogurt & Fruit*

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

## *Breads & Pastries*

<i>Avocado Toast</i> DF V .....	25
With 9 Grain, olive oil, red chili flakes and lime	
With Russ and Daughters Smoked Salmon .....	20
With Poached Eggs.....	10
<i>Bagel</i> .....	10
Plain or sesame	
<i>Toast</i> .....	7
White, sourdough, gluten free, nine grain, English muffin	
<i>Butter Croissant, Pain au Chocolate</i> .....	10
<i>Matcha Blueberry Muffin</i> GF DF V.....	7
<i>Chocolate Chip Muffin</i> .....	7

## *Smoked Meats and Fish*

<i>Chicken and Jalapeño Sausage</i> .....	12
---	----

*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.*

<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
<i>Russ &amp; Daughters Smoked Salmon</i> .....	20

## *Organic Juices*

<i>Freshly Squeezed Orange or Grapefruit</i> .....	14
<i>Green Juice</i> .....	16
Granny Smith Apple, kale, cucumber, spinach, lemon, ginger	
<i>Ruby Red</i> .....	16
Carrots, orange, beet, lemon, ginger	
<i>Turmeric Tonic</i> .....	16
Lime, lemon, honey	

## *Sides*

<i>Organic Berries</i> .....	17
<i>Organic Bananas</i> .....	8
<i>Granola</i> .....	10
<i>Avocado</i> .....	10
<i>Cheese</i> .....	6
<i>Mesculin Salad</i> .....	7
<i>Crispy Potatoes</i> .....	10
<i>Spinach</i> .....	17

## *Lunch (12pm - 3pm), Dinner (5pm-10pm)*

### *Crudo*

<i>Shrimp Cocktail, Garlic Aioli, and Shiso</i> GF DF.....	31
--	----

*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.*

*Sashimi with Spicy White Ponzu*<sup>\* DF</sup>..... 70  
Tasmanian sea trout, yellowfin tuna, and kampachi

*Sea Trout Crispy Sushi*<sup>DF</sup> ..... 34  
Chipotle mayonnaise, and soy glaze\*

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

## *Appetizer*

*Egg Toast, Petrossian Caviar JG Select, Herbs*<sup>\*</sup> .....106

*Roasted Whole Artichoke*<sup>GF</sup>..... 34  
Garlic, Parsley and Lemon

*Burrata* .....32  
Rhubarb Compote, Black Pepper, Basil, Sourdough

*Crispy Calamari*..... 34  
Basil salt, sweet chili dipping sauce

*Foie Gras Terrine Brûlée* ..... 46  
Slowly roasted strawberries, aged balsamic

## *Salads & Soup*

*Kale Salad*<sup>v</sup> .....26  
Parmesan dressing, serrano chili, croutons

*Green Asparagus*<sup>VIGF</sup>..... 34  
Grainy mustard vinaigrette, avocado and herbs

*Warm Shrimp Salad* ..... 35  
Avocado, tomato, champagne vinegar dressing

*Sweet Pea Soup*<sup>v</sup> .....23  
Parmesan foam and sourdough croutons

## *Pasta*

*Rigatoni with Meatballs* ..... 43  
Parmesan cheese smoked pepper-tomato ragu

*Spaghetti Pasta*<sup>VIN</sup>.....35  
Mushroom bolognese and fennel walnuts

*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.*

## *Fish*

<i>Lobster Burger</i> .....	43
Green chili mayonnaise, gruyère cheese, pickles	
<i>Steamed Bass</i> GF DF .....	58
Roasted cauliflower, fragrant sesame emulsion	
<i>Faroe Island Salmon</i> .....	55
Pomme puree, bok choy, ginger-chili vinaigrette	
<i>Maine Lobster</i> .....	106
Lemon braised fennel, black pepper condiment, herbs	
<i>Dover Sole</i> .....	107
Lemon potatoes, crispy onion, beurre blanc	

## *Meat*

<i>Cheeseburger</i> .....	38
Yuzu pickles, crispy onions	
<i>Parmesan Crusted Organic Chicken</i> .....	55
Artichoke, lemon butter, and basil	
<i>Veal Milanese</i> .....	67
Horseradish crème fraiche, spring peas and dill	
<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> GF .....	52
<i>Maine Lobster</i> GF .....	78
<i>Organic Chicken</i> GF .....	52
<i>Beef Tenderloin</i> GF .....	66

*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.*

## SIMPLY COOKED SAUCE CHOICES

Black Pepper, Ginger-Chili Vinaigrette, or Miso Mustard

### *Sides (add on)*

*Sauteed Spring Peas*.....17

*Roasted Asparagus* .....17

*French Fries*.....17

*Sweet Potato Fries* .....17

*Pomme Purée*.....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 (3pm - 5pm)*

*Egg Toast, Caviar and Herbs* ..... 106

*Kale Salad* v .....26

Parmesan dressing, serrano chili, croutons

*Tuna Tartar* .....36

Avocado, spicy radish, and ginger marinade

*Sweet Pea Soup* v ..... 23

Parmesan foam and sourdough croutons

### *Entrées*

*Rigatoni with Meatballs* ..... 43

Parmesan cheese and smoked pepper-tomato ragu

*Cheeseburger* .....38

Russian dressing, yuzu pickles and crispy onions

*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.*

*Faroe Island Salmon*..... 55  
Butternut squash, lime infusion and chili crisp

## *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* ..... 20

## *Late Night (10pm - 1am)*

*Sweet Pea Soup*..... 23

Parmesan foam and sourdough croutons

*Kale Salad* v..... 26

Parmesan dressing, serrano chili, croutons

Add Chicken Paillard +18

Add Baked Salmon +20

*Sea Trout Crispy Sushi* DF ..... 34

Chipotle mayonnaise and soy glaze

## *Entrées*

*Cheeseburger*..... 38

Yuzu pickles, crispy onions and french fries

*Rigatoni with Meatballs*..... 43

Parmesan cheese, smoked pepper-tomato ragu

*Faroe Island Salmon* ..... 53

Butternut squash, lime infusion and chili crisps

*Warm Shrimp Salad*..... 35

Avocado, tomato, champagne vinegar dressing

*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.*

## *Sides*

*French Fries* ..... 17

## *Desserts*

*Chocolate Chip Cookie* ..... 9

*Decadent Chocolate Pudding Cake* ..... 20

*Carrot Cake with Cream Cheese Frosting* ..... 20

## *Organic Juices*

*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

## *Artisanal Bottled Juices*

*Apple, Cranberry, Pineapple* ..... 12

## *Wines by The Glass/Bottle*

*Prosecco, BiancaVigna, Brut* ..... 20/76

Conegliano, Italy MV

*Champagne, Delamotte* ..... 38/158

Blanc de Blancs, Brut NV

*Sauvignon Blanc, Lucien Crochet* ..... 24/96

Sancerre, France 2024

*Grenache Blend (rose), Chateau La Coste* ..... 19/76

Provence, France 2022

*Chardonnay, Sebastien Dammpt* ..... 28/188

Chablis, Burgundy, France 2023

*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.*

*Pinot Noir, Paul Blanck*.....19/78  
Alsace, France, 2024

*Cabernet Sauvignon, Ridge*..... 50/200  
Santa Cruz Mountains, California, US

*Bordeaux Blend, Chateau Latour-Martillac*.....52/208  
Pessac-Leognan, Bordeaux 2017

## *Beer*

*Koshihikari Echigo* .....12  
Niigata Japan

*Kronenbourg 1664* .....12  
Strasbourg, Alsace, France

*Rothaus Pils Tannen Zäpfle* .....13  
Baden-Württemberg, Germany

*Reissdorf Kölsch* .....14  
Cologne, Germany

*Orval Trappist Ale* .....15  
Villers-Devant-Orval, Belgium

*Westmalle Trappist Tripel Ale*.....15  
Antwerpsesteenweg, Belgium

*Southern Tier IPA* .....12  
Lakewood, New York

*Einbecker Brauherren, Alcohol Free*..... 10  
Germany

## *Alcohol-Free Cocktails*

*Sparkling Ginger Mojito*.....12

*Raspberry Lychee Soda*.....12

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

*For your convenience, a 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.*