

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®**

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

Buttermilk Pancakes Plain24

Buttermilk Pancakes with Market Berries29

Organic berries and bananas

Brioche French Toast29

With caramelized golden delicious apples

Cereals, Yogurt & Fruit

Cereal.....14

Rice Krispies or Corn Flakes

Irish Steal Cut Oatmeal or Cream of Wheat GF|DF17

Organic Yogurt.....14

Seasonal Mix Fruit Plate GF|DF 30

Chia Bowl with Coconut Milk GF|DF|N25

With dates, Brazil nuts, goji, and fresh berries

Breads & Pastries

Avocado Toast DF|V25

With 9 Grain, olive oil, red chili flakes and lime

With Russ and Daughters Smoked Salmon 20

With Poached Eggs..... 10

Bagel..... 10

Plain or sesame

Toast 7

White, sourdough, gluten free, nine grain, English muffin

Butter Croissant, Pain au Chocolate..... 10

Matcha Blueberry Muffin GF|DF|V 7

Chocolate Chip Muffin 7

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Smoked Meats and Fish

Chicken and Jalapeño Sausage12

Pork and Herb Sausage.....12

Snake River Farms Ham12

Niman Ranch Smoked Bacon12

Smoked Organic Turkey Bacon.....12

Russ & Daughters Smoked Salmon 20

Organic Juices

Freshly Squeezed Orange or Grapefruit.....14

Green Juice16
Granny Smith Apple, kale, cucumber, spinach, lemon, ginger

Ruby Red16
Carrots, orange, beet, lemon, ginger

Turmeric Tonic.....16
Lime, lemon, honey

Sides

Organic Berries17

Organic Bananas 8

Granola 10

Avocado 10

Cheese..... 6

Mesculin Salad 7

Crispy Potatoes 10

Spinach17

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

Crudo

Shrimp Cocktail, Garlic Aioli, and Shiso GF|DF31

Sashimi with Spicy White Ponzu* DF 70
Tasmanian sea trout, yellowfin tuna, and kampachi

Sea Trout Crispy Sushi DF 34
Chipotle mayonnaise, and soy glaze*

Tuna Tartare36
Avocado, spicy radish, and ginger marinade*

Appetizer

Egg Toast, Petrossian Caviar JG Select, Herbs*106

Roasted Whole Artichoke GF 34
Garlic, Parsley and Lemon

Burrata32
Cherry Vinaigrette, Arugula, 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 v26
Parmesan dressing, serrano chili, croutons

Watermelon Salad v|GF32
Goat cheese, olive oil, black pepper

Heirloom Tomatoes and Basil v|GF|DF 34
Shaved red onion, sherry vinaigrette

Warm Shrimp Salad 35
Avocado, tomato, champagne vinegar dressing

Sweet Pea Soup v23
Parmesan foam and sourdough croutons

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Pasta

Rigatoni with Meatballs 43
Parmesan cheese smoked pepper-tomato ragu

Spaghetti Pasta V|N 35
Mushroom bolognese and fennel walnuts

Fish

Lobster Burger 43
Green chili mayonnaise, gruyère cheese, pickles

Steamed Black Sea Bass GF|DF 58
Green olive dressing, grilled spring onions and spinach

Faroe Island Salmon 55
Pomme puree, bok choy, ginger-chili vinaigrette

Maine Lobster 106
Lemon braised fennel, black pepper condiment, herbs

Dover Sole 107
Lemon potatoes, crispy onion, beurre blanc

Meat

Cheeseburger 38
Yuzu pickles, cripsy onions

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

Veal Milanese 67
Horseradish crème fraiche, spring peas and dill

Roasted Beef Tenderloin 70
Glazed carrots and miso mustard

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

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Simply Cooked

Black Sea Bass 54

Faroe Island Salmon GF 52

Maine Lobster GF 78

Organic Chicken GF 52

Beef Tenderloin GF..... 66

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

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<i>Sweet Pea Soup</i> v	23
Parmesan foam and sourdough croutons	

Entrées

<i>Rigatoni with Meatballs</i>	43
Parmesan cheese and smoked pepper-tomato ragu	
<i>Cheeseburger</i>	38
Russian dressing, yuzu pickles and crispy onions	
<i>Faroe Island Salmon</i>	55
Butternut squash, lime infusion and chili crisp	

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</i>	20

Late Night (10pm - 1am)

<i>Sweet Pea Soup</i>	23
Parmesan foam and sourdough croutons	
<i>Kale Salad</i> v	26
Parmesan dressing, serrano chili, croutons	
Add Chicken Paillard +18	
Add Baked Salmon +20	
<i>Sea Trout Crispy Sushi</i> DF	34
Chipotle mayonnaise and soy glaze	

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Entrées

Cheeseburger.....38
Yuzu pickles, crispy onions and french fries

Rigatoni with Meatballs 43
Parmesan cheese, smoked pepper-tomato ragu

Faroe Island Salmon53
Butternut squash, lime infusion and chili crisps

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

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 Grapefruit14

Green Juice16
Granny smith apple, kale, cucumber, spinach, lemon, ginger

Ruby Red16
Carrots, orange, beet, lemon, ginger

Turmeric Tonic.....16
Lime, lemon, honey

Artisanal Bottled Juices

Apple, Cranberry, Pineapple.....12

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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	
Pinot Noir, Paul Blanck.....	19/78
Alsace, Frances, 2024	
Cabernet Sauvignon, Ridge.....	50/200
Santa Cruz Mountains, California, US	
Bordeaux Blend, Chateau Latour-Martillac.....	52/208
Pessac-Leognarn, 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	

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

Alcohol-Free Cocktails

Sparkling Ginger Nojito.....12

Raspberry Lychee Soda.....12

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