



BREAKFAST

Served Daily from 6:00 AM – 11:00 AM

THE CONTINENTAL BREAKFAST 36

Choice of Juice, Choice of Breakfast Pastries, Preserves, Honey, Butter,
La Colombe Coffee or Blended Tea

THE HEALTHY BREAKFAST 48

Farm Fresh Egg Whites, Braised Leeks, Grilled Artichoke, Roasted Cherry Tomatoes,
Montchevre Goat Cheese, Arugula Pesto, Seasonal Berries & Greek Yogurt,
Choice of Juice, La Colombe Coffee or Blended Tea

THE AMERICAN BREAKFAST 47

Two Eggs Any Style, Choice of Breakfast Meat, Herb Roasted Potatoes,
Choice of Juice, Choice of Breakfast Pastries, Preservers, Honey, Butter
La Colombe Coffee or Blended Tea

EGGS BENEDICT 32

Poached Eggs, Canadian Bacon, Hollandaise Sauce

THREE EGG OMELETTE 28

Choice of: Ham, Tomato, Bell Pepper, Onion, Mushrooms,
Spinach, Swiss, American Cheese, Goat Cheese, Cheddar Cheese

Add Smoked Salmon 12

AVOCADO SOURDOUGH TOAST 28

Oven Roasted Tomatoes, Breakfast Radish, Citrus Vinaigrette

SMOKED SALMON BAGEL 32

Smoked Salmon, Fried Capers, Pickled Red Onion, Dill Cream Cheese

BLUEBERRY & LEMON PANCAKES 27

Blueberry and Lemon Compote, Citrus Whipped Mascarpone

SEASONAL FRESH FRUIT PLATE 26

SELECTION OF COLD CEREALS 13

All Bran, All Natural Granola, Cheerios, Complete, Corn Flakes,
Frosted Flakes, Froot Loops, Honey Nut Cheerios, Raisin Bran,
Rice Krispies, Shredded Wheat, Special K
Choice of Milk: Whole, Low Fat, Skim, Soy, Almond

Add Fresh Seasonal Berries or Sliced Banana 8

STEEL-CUT OATMEAL 23

House-Made Trail Mix, Catskill Honey, Seasonal Fresh Berries

BREAKFAST PASTRY BASKET 17

Croissants, Muffins, Danishes

GLUTEN-FRIENDLY BREADS AND MUFFINS 20

BREAKFAST SIDES 12

Choice of: Breakfast Potatoes, Bacon, Pork Sausage,
Turkey Bacon, Turkey Sausage

ORDERS

For service, please dial 5430 to place an order.

THE RITZ - CARLTON

NEW YORK, CENTRAL PARK

ALL DAY

Served Daily from 11:00 AM – 10:00 PM

CHEF'S DAILY SOUP 16

SELECTION ARTISANAL CHEESES 38

Honeycomb, Leaven Co. Parmesan Lavash, Grilled Sourdough Bread

SELECTION OF CURED MEATS 42

Whole Grain Mustard, Marinated Olives, Leaven Co. Parmesan Lavash,
Grilled Sourdough Bread

CAESAR SALAD 24

Romaine Hearts, Traditional Caesar Dressing, Artisanal Croutons,
Marinated Anchovies

HEALTHY AVOCADO QUINOA BOWL 26

Herbed Red Quinoa, Avocado Mash, Cherry Tomatoes,
Goat Cheese, Seasonal Greens

Add Grilled Chicken 10 Add Grilled Salmon 16

KINGS COUNTY BURGER 36

Chuck and Brisket Blend, White Cheddar Cheese,
Oven-Roasted Tomatoes, Crispy Onions, Smoked Bacon,
Kings County Bourbon BBQ Sauce, French Fries

CENTRAL PARK CHICKEN CLUB 30

Grilled Chicken Breast, Smoked Bacon, Lettuce and Tomato, Avocado Mash,
Horseradish Aioli, Grilled Sour Dough Bread, French Fries

CAVATELLI PASTA 30

Seasonal Pesto, Seasonal Vegetables

ROASTED CHICKEN 37

Murray's Farm Chicken Breast, Baby Leeks & Turnips,
Asparagus, Bacon & Kohlrabi Purée

PAN ROASTED BEEF FILET 56

Carrot Purée, Spiced Baby Carrots, Glazed Pearl Onions, Seasonal Cress

SEARED SALMON 42

White Beans, Mustard Greens, Wild Garlic Purée, Romesco Sauce

Please inform your order taker of any allergy or dietary requests.
For your convenience, an 18% service charge will be added to all orders
to be distributed amongst room service waiters and ordertakers.
A \$6 per person delivery fee will be retained by the hotel to offset administrative
and other expenses. Note: consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness.

LATE NIGHT

Served Daily from 10:00 PM – 6:00 AM

CHEF'S DAILY SOUP 16

SELECTION ARTISANAL CHEESES 38

Honeycomb, Leaven Co. Parmesan Lavash, Grilled Sourdough Bread

SELECTION OF CURED MEATS 42

Whole Grain Mustard, Marinated Olives, Leaven Co. Parmesan Lavash,
Grilled Sourdough Bread

CAESAR SALAD 24

Romaine Hearts, Traditional Caesar Dressing, Artisanal Croutons,
Marinated Anchovies

HEALTHY AVOCADO QUINOA BOWL 26

Herbed Red Quinoa, Avocado Mash, Cherry Tomatoes,
Goat Cheese, Seasonal Greens

Add Grilled Chicken 10 Add Grilled Salmon 16

KINGS COUNTY BURGER 36

Chuck and Brisket Blend, White Cheddar Cheese,
Oven-Roasted Tomatoes, Crispy Onions, Smoked Bacon,
Kings County Bourbon BBQ Sauce, French Fries

CENTRAL PARK CHICKEN CLUB 30

Grilled Chicken Breast, Smoked Bacon, Lettuce and Tomato, Avocado Mash,
Horseradish Aioli, Grilled Sour Dough Bread, French Fries

CAVATELLI PASTA 30

Seasonal Pesto, Seasonal Vegetables

DESSERT

NEW YORK CHEESE CAKE 16

Graham Crusted, Sweet Cream, Seasonal Berries

THE RITZ-CARLTON CAKE 16

Valrhona Chocolate, Grand Marnier Ganaché,
Candied Orange Cubes

SEASONAL DESSERT 16

ICE CREAM OR SORBET 16

Chef's Selection of Flavors

GOURMET COOKIES 16

Valrhona Chocolate Chip, Oatmeal Raisin,
White Chocolate Macadamia

ORDERS

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THE RITZ - CARLTON

NEW YORK, CENTRAL PARK

CHAMPAGNES & WINES

BUBBLES

	GLASS	BOTTLE	HALF BOTTLE
Prosecco, Nino Franco, Italy	18	72	
Pierre Moncuit, Brut Rosé, NV	34	165	
Domaine Carneros, Ultra Brut, Napa Valley	21	95	
Veuve Clicquot,“Yellow Label,” NV Reims, France		160	80
Moët & Chandon “Imperial,” NV		130	
Laurent Perrier, Rosé, NV		195	
Ruinart, Rosé, NV		230	
Krug, Grand Cuvée, NV		525	
Cristal, Louis Roederer		575	

WHITES

Pinot Grigio, Elena Walch, Alto Adige, Italy	18	80	
Sauvignon Blanc, Ferrari-Carano, Sonoma	18	80	
Sancerre, Karine Lauverjat, Loire, France	20	90	
Chardonnay, Gundlach Bundschu, Sonoma	20	90	
Riesling, Hermann J. Wiemer, Finger Lakes, New York		85	
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand		95	
Pouilly-Fuisse, Bret Brothers, Climat Burgundy, France		120	
Chardonnay, Cakebread Cellars, Napa valley		130	70
Chardonnay, Jordan, Sonoma		165	
Sancerre, Pascal Jolivet, Loire, France			41

REDS

Pinot Noir, Acacia, California	18	72	
Merlot, Rutherford Hill, Napa Valley	20	80	
Cabernet Sauvignon, Justin, Paso Robles	20	80	
Zinfandel, Ridge, Lytton Springs, Sonoma County		91	45
Pinot Noir, Merry Edwards, Sonoma Coast		125	
Malbec, Catena Zapata, “Alta,” Mendoza, Argentina		127	
Merlot, Duckhorn Napa Valley		125	
Cabernet, Caymus Napa Valley		180	
Joseph Phelps “Insignia,” Napa valley		600	
Proprietary Red Blend, Quintessa, Napa valley		625	
Opus One, Meritage		700	
Pinot Noir, Merry Edwards, Russian River Valley			60

BEVERAGES

JUICE 9

Prune
Apple
Tomato
Pineapple
Cranberry
V8®

FRESH JUICES 13

Orange
Grapefruit
Carrot

WATER

Large 13 | Small 9
Voss Artisan Still
Voss Artisan Sparkling
San Pellegrino

BEERS

DOMESTIC 12

Blue Moon
Budweiser
Bud Light
Miller Lite
Samuel Adams
Sierra Nevada Pale Ale
Brooklyn Lager

COFFEE

Large 13 | Small 12

ESPRESSO

Solo 11 | Doppio 14

HOT BEVERAGES 13

TEALEAVES Tea
Cappuccino Latte
Hot Chocolate

SOFT DRINKS 8

Pepsi | Diet Pepsi
Sprite
Club Soda
Tonic
Red Bull 10

IMPORTED 12

Buckler Non-Alcoholic
Corona Extra
Amstel Light
Heineken
Stella Artois
Bass Ale

MIXOLOGY YOUR WAY

Our bartenders are readily available to create a classic or custom-made cocktail of your choice, just how you like it. Please dial 5430 to place an order.

ADDITIONAL SERVICE FEES

Servers and bartenders are available upon request for a fee. When consumption of food and beverage items purchased from outside the hotel require glass, china, or silverware, a fee of \$6.00 per place setting plus standard gratuity will be applied.

The Ritz-Carlton New York, Central Park is the licensed authority to serve alcohol on the premises. A corkage fee of \$50 per bottle will be assessed for all outside beverages consumed on the premises, which will be retained by the hotel.

RITZ KIDS

Children ages 12 and under

BREAKFAST 24

Served Daily from 6:00 AM – 11:00 AM
Entrées Include Fruit Salad
Selection of Milk or Juice

STEEL-CUT OATMEAL

House-Made Trail Mix, Catskill Honey,
Fresh Berries

BUTTERMILK PANCAKES

Warm Maple Syrup, Butter

KITCHEN SCRAMBLED

Scrambled Eggs, Bacon, Sausage, Potatoes, Cheddar Cheese

ALL DAY 28

Served Daily from 11:00 AM – 10:00 PM
Entrée Includes Fruit Salad
Selection of Milk or Juice

GLUTEN FRIENDLY PENNE [GF]

Grilled Organic Chicken
Choice of Butter or Marinara

RITZ KIDS BURGER

Lettuce, Tomatoes, American Cheese, Brioche Bun, French Fries

GRILLED CHEESE SANDWICH

Melted Cheddar Cheese, Wheat Bread, French Fries

CHEESE AND VEGGIE QUESADILLA

Low Fat Cheese, Sautéed Vegetables

CHICKEN AND VEGGIE STIR-FRY

Grilled Organic Chicken, Seasonal Vegetables, Steamed Rice

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