

# CONRAD®

NEW YORK  
DOWNTOWN

## Breakfast In-Room Dining Menu 6:00am to 11:30am

### BREAKFAST CLASSICS

Served with your choice of toast:  
wheat, white, brioche, sourdough,  
English muffin or Udi's gluten-free

#### Battery Park Continental 24

Assorted freshly baked morning pastries  
Seasonal fruits and berries  
Freshly squeezed orange or grapefruit juice  
Conrad blend coffee, tea or hot chocolate

#### Full American (GF, NF) 27

Two eggs any style\*  
Choice of Applewood smoked bacon\*,  
farmer pork\* or chicken apple sausage\*,  
potato medley scented with herbs, caramelized  
shallots and grilled tomato  
Freshly squeezed orange or grapefruit juice,  
Conrad blend coffee, tea or hot chocolate

#### Three Egg Omelet (GF, NF) 21

Breakfast potatoes or baby  
mixed greens and your choice of three fillings:  
Vermont cheddar | gruyère | goat cheese  
bacon | ham | Farmer pork sausage  
Heirloom tomato | spinach | peppers | onion  
mushroom | asparagus

### BREAKFAST SPECIALTIES

#### Goat Cheese Quiche (NF) 22

Mushroom, leek, roasted tomato,  
mixed herbs and baby greens salad

#### Blueberry Pancakes (NF) 17

Buttermilk Tahitian vanilla pancakes,  
blueberry compote and lemon curd

#### Market Fresh Fruit and Berries (GF, NF) 16

Seasonal sliced fruit and organic berries,  
candid-ginger, low-fat Greek yogurt

#### Steel Cut Oatmeal (DF) 15

Choice of golden raisin, brown sugar, light  
agave, mixed berries and maple pecan

#### Tuscan Avocado Toast (NF) 17

Heirloom cherry tomato, goat cheese, micro  
herbs, balsamic reduction  
Boiled or poached egg\* +3  
Udi's gluten-free bread available

#### Rise & Shine Parfait 14

Homemade granola, seasonal fruit and berries,  
low-fat Greek yogurt scented with mint

### CEREAL

#### Cereal 10

Corn Flakes | Frosted Flakes | Special K  
Shredded Mini Wheats | All Bran | Raisin Bran  
Rice Krispies | Cheerios | Bircher Muesli  
Choice of: almond, soy, coconut, skim milk,  
2% or whole milk

### SIDES

Gluten- Free | Nut- Free  
Applewood smoked bacon\* 9  
Farmer pork sausage\* 8  
Chicken apple sausage\* 9  
Organic turkey bacon\* 8  
Breakfast potatoes (V) 7  
Smoked salmon\* 13  
Market fresh berries (V) 8  
Avocado (V) 7

### BEVERAGES

#### Juice 9

Orange | Grapefruit  
Carrot | Tomato | Cranberry  
V8 Juice | Apple

#### Water

Sparkling or still bottled water  
Small 7 | Large 12

#### Soft Drinks 7

#### Coffee and Tea

Small pot coffee | Tea (2-3 cups) 10  
Large pot coffee | Tea (5-6 cups) 16  
Espresso 6  
Double 10  
Cappuccino | Latte 8  
Intelligentsia cold brew 7  
Intelligentsia nitro cold brew 8

#### Hot Chocolate with Whipped Cream 7

Skim | low-fat | whole milk  
soy milk | almond milk 4

#### Milk 4

Skim | low-fat | whole milk  
soy milk | almond milk

GF- Gluten-Free | NF- Nut-Free  
V- Vegan | DF- Dairy-Free

18% is charged as a Gratuity and is distributed to hotel employees. Applicable taxes will apply.

\$5.00 is charged as a Service Charge and is retained by the Hotel to cover administrative and discretionary costs.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# CONRAD®

NEW YORK  
DOWNTOWN

Dinner In-Room Dining Menu  
5:30pm to 11:00pm

## STARTERS & SALADS

Soup of the Day 12

Hummus (DF) 15

Walnut salsa verde and preserved orange,  
sumac flatbread

Caesar Salad 18

Hearts of romaine, focaccia croutons,  
shaved Parmigiano  
Grilled chicken\* +6, Roasted salmon\* +10

Cobb Salad 24

Chicken, avocado, bacon, cucumber, red  
onion, olives, blue cheese, egg, heirloom  
cherry tomatoes, mesclun greens

## ENTREES

Steak Frites\* 43

12 oz. New York Strip, French fries,  
hearts of romaine, gruyère, brunoise  
vegetables, chimichurri

Pan Seared Wild Salmon\* 31

Fall vegetables, basil oil,  
orange-ginger vinaigrette

Fettuccine Bolognese 22

Veal ragù, Parmesan, basil

Chef's Daily Special MP

## DESSERTS

New York Style Cheesecake 13

Berry compote

Chocolate Mousse Cake (GF, V) 13

Raspberry coulis

Gelato & Sorbets

Vanilla, Chocolate, Strawberry Cream,  
Raspberry, Mango

## PIZZAS

Whole wheat pizza available

Margherita Pizza 20

San Marzano tomato confit, mozzarella,  
sweet basil

B.Y.O. Pizza\* (choice of three toppings) 24

Pepperoni | sausage | chorizo | ham,  
peppers | mushrooms | onions | taggiasca olives  
each additional topping +3

## SANDWICHES & BURGERS

Served with choice of French fries or seasonal  
green salad

Black Angus Burger\* 28

Aged cheddar, heirloom tomato, garlic aioli,  
house made pickles

Beyond Burger 26

Almond milk mozzarella, lettuce, avocado,  
heirloom tomato, vegenaïse

Grilled Mennella Farms Chicken Sandwich\* 23

Fresh mozzarella, prosciutto, baby arugula,  
roasted red pepper, spicy tomato aioli,  
sourdough

## SIDES

French fries 7

Truffle-Parmesan fries 9

Market fall vegetables 8

Mixed baby greens 8

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