

THE PENINSULA

NEW YORK

IN - ROOM
DINING

IN – ROOM DINING MENU

BREAKFAST

From 6:00 am to 11:30 am

CONTINENTAL BREAKFAST 42

Choice of fruit juice, coffee, tea or hot chocolate
Breakfast basket choice of 3: croissant, Danish, muffin, or toast

BREAKFAST ON FIFTH 58

Continental breakfast served with a choice of:

Two Fresh Farm Eggs, any style

or

Egg White Frittata

Kale, asparagus, tomato, avocado, herbs

With choice of accompaniments from our local butchers:
Applewood smoked bacon, turkey bacon, chicken sausage,
Breakfast sausage, grilled ham, Canadian bacon

CHINESE BREAKFAST 72

Choice of fruit juice, coffee, or tea
Steamed dim sum basket with shrimp and pork shumai and Har Gow, BBQ pork bun, congee,
Soy boiled egg, stir fried noodles

WELLNESS BREAKFAST 62

Choice of fruit juice, coffee or tea
Coconut chia seed pudding, strawberries, granola, Basil
Egg white frittata, kale, asparagus, tomato, avocado, herbs
Side of fruit and berries

Please inform In-Room Dining of any allergies.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

A delivery charge of \$10, applicable taxes, and a 20% gratuity will be added to your check.

BREAKFAST CLASSICS

Free Range Farm Eggs 30

Two eggs any style with breakfast potatoes, choice of toast
with choice of accompaniment from our local butchers: 38
Applewood smoked bacon, turkey bacon, chicken sausage,
Breakfast sausage, grilled ham, Canadian bacon

Egg White Frittata 34

Kale, asparagus, tomato, avocado, herbs, choice of toast

Eggs Avocado Toast 34

Two free-range poached eggs, mashed avocado on sourdough, pickled jalapeño

Eggs Benedict 38

Two free-range poached eggs on English muffins, hollandaise sauce
choice of: Canadian bacon or smoked salmon

Shakshuka 34

Roasted tomato sauce, eggs, fine herbs, Greek feta, Pita bread

Huevos Rancheros 39

Sunny side up free-range eggs, roasted tomato sauce, Mexican corn tortilla,
refried beans, avocado, sour cream

Catskill's Gold Smoked Salmon 36

Sliced tomatoes, red onions, capers, cream cheese, toasted New York bagel

Steak and Eggs 64

Beef tenderloin, free-range eggs, breakfast potatoes, choice of toast

Truffle Omelet 62

Soft omelet, fresh shaved truffle, breakfast potatoes, choice of toast

Tofu Scramble 35

Mushrooms, spinach, tomato, breakfast potatoes, choice of toast

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FROM THE GRIDDLE

Classic Buttermilk Pancakes 32

Choice of banana-pecan, blueberry, or chocolate chip, Vermont maple syrup

Belgian Waffles 32

Mixed berries, Vermont maple syrup

Cornflakes crusted French Toast 32

Berry compote, Vermont maple syrup

WELLNESS CLASSICS

Seasonal Sliced Fruit Plate 34

Honey dew, cantaloupe, pineapple, mixed berries

Mixed Berries 32

Strawberry, raspberry, blueberry, blackberry

Non-Dairy Gluten-Free Steel-Cut Irish Oatmeal 28

Mixed berries or banana, brown sugar, golden raisins

Coconut Chia Seed Pudding 28

Strawberries, meringue, granola, basil

Granola Parfait 28

Greek yogurt, berry Coulis, mixed berries

Bircher Muesli 28

Granny Smith, banana, blueberries, Clementine, walnuts

CEREALS 19

Special K, Corn Flakes, All Bran, Frosted Flakes,

Rice Krispies, Raisin Bran, Cheerios

with mixed organic berries or banana 26

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SIDES

Bread Basket 12

Choice of: white, whole wheat, gluten free, seven-grain, Rye, Sourdough, English muffin

Pastry 23

Croissant, chocolate croissant, Danish, blueberry muffin

From our Local Butchers 16

Turkey bacon
Chicken sausage
Applewood-smoked bacon
Grilled ham
Breakfast sausage
Canadian bacon

Breakfast Side 16

Breakfast potatoes
Yogurt (choice of Greek or plain)
Sliced cucumber
Sliced tomato
Half avocado
Side mixed green salad
Roasted mushroom
Sautéed spinach

Catskill's Gold Smoked Salmon 20

Side of Berries 18

BEVERAGES

Coffee

Cappuccino 14
Café latte 14
Espresso 12
Double espresso 16
Small coffee (2-3 cups) 14
Large coffee (5-6 cups) 22

"Palais des Thés" Tea 12

Chamomile
Earl-grey
English breakfast
Peppermint
Sencha green
Jasmine

Fruit Juice 14

Orange, cranberry, grapefruit, apple, V8

Fresh Fruit Juice 19

Orange, grapefruit, carrot

Super Green 19

Cucumber, green apple, green grapes, celery,
spinach, ginger, lemon

Garden Vegetable 19

Beet, carrot, ginger

Milk 10

Skim milk, low-fat milk, whole milk, oat milk, almond milk, soy milk

Water

Small Still or sparkling water 11
Large still or sparkling water 15

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ALL DAY DINING

From 11:30 am to 10:30 pm

APPETIZERS

Oysters ½ Dozen 24 / 1 Dozen 40
Lemon, Mignonette

Petrossian Royal Baika Caviar 30g 165
Blinis, sour cream, chopped egg, chives, and onion

Caprese Bruschetta 26
Suytown Focaccia, Heirloom tomatoes, Burrata, Fig jam, basil

Tuna Poke Bowl 29
Avocado, chili, mango, cilantro, radish, cucumber, edamame, seaweed salad

Shrimp Cocktail 36
Cocktail sauce, lemon

SOUPS

Tomato Soup 25
San Marzano Plum tomatoes, basil, small grilled cheese

Chicken Wonton Soup 23
Bok Choy, mushroom, scallions, chili oil

French Onion Soup 23
Crouton, Gruyere cheese

Seasonal Soup 21
Inquire with our In Room Dining Team

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SALADS

Peninsula Salad 31

Roasted cauliflower, golden beet, savory granola, goat cheese

Caesar Salad 29

Romaine lettuce, Parmesan, croutons

Brussels Sprouts Salad 27

Apple, Manchego, pickled onions, fennel

Cobb Salad 30

Chopped egg, tomato, bacon, Blue cheese, Romaine, Ranch Dressing

Add protein:

Tofu 15, chicken 16, prawns 19, Salmon 25

MAIN COURSE

Chicken Caesar Wrap 36

Choice of chips, French fries or mixed greens

Grilled chicken, Romaine lettuce, Parmesan, Caesar dressing, croutons, whole wheat wrap

New England Lobster Roll 42

Choice of chips, French fries or mixed greens

Maine lobster, brioche, celery

The Peninsula Club Sandwich 36

Choice of chips, French fries or mixed greens

Grilled chicken, fried egg, bacon, lettuce, tomato, Mayonnaise

The Peninsula Beef Burger 40

Choice of chips, French fries or mixed greens

Wagyu beef, Brioche bun, tomato, pickles, lettuce, red onion

Choice of:

American cheese, Cheddar cheese, Swiss cheese

Add toppings:

Fried egg, caramelized onions, Applewood smoked bacon, sautéed mushrooms (4 each)

Mussels 38

Provençale, tomato, white wine, herb, garlic bread

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Red Snapper a la Provençale 49

Saffron Fennel Jus, mussels, scallops, beans, garlic bread

Fish Taco 38

Gulf Reed Catch, corn tortilla, Salsa Verde, Pico de Gallo, avocado

Fish and Chips 39

Seabass tempura, Tartar sauce, peas, French fries

Lobster Mac and Cheese 38

Maine lobster, spinach, elbow pasta

Ground Lamb Kabob 38

Tabouli, Zatar and mint yogurt, pita

Peninsula Fried Rice 25

Fish sauce, egg, mixed vegetable, Thai chili, scallions

Add protein:

Tofu 15, chicken 16, prawns 19, Salmon 22

Bucatini Bolognese 38

Beef ragout, San Marzano tomatoes, Basil, Parmesan

Penne Pomodoro 36

Cherry tomato, basil, Pelati, Parmesan

Shrimp Scampi 39

Prawns, lemon, butter, olive oil, garlic, parsley, Squid Ink pasta

available upon request: gluten-free pasta

FROM THE GRILL

Land & Sea served with small garnish and choice of one sauce

LAND

Lamb Chops 62

New York Strip Steak 58

Half Roasted Chicken 46

Tenderloin 59

SEA

Shrimp 30

Chilean Seabass 52

Ora King Salmon 46

Red Snapper 44

Half lobster, butter glazed 50

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SIDES 16

Sautéed baby spinach
Balsamic glazed brussels sprouts
Sautéed asparagus
Sautéed broccolini
Yukon gold potato purée
Steamed seasonal vegetables

Oven roasted vegetables
French fries
Fried Rice
Sautéed mushroom
Mixed green salad
Potato Gratin

SAUCES 9

Port wine Demi-Glace
Bearnaise
Green peppercorn sauce
Old-fashioned steak sauce
Seasonal spiced butter

DESSERTS

New York Cheesecake 19
Mixed berries, raspberry coulis

Mascarpone Mousse Cake 19
Vanilla Sponge, raspberries, lemon

Guanaja 19
Chocolate cake, crèmeux, Piedmont hazelnut

Crème Brûlée 19
Mixed berries

Seasonal Selection of Homemade Ice Creams and Sorbets 19
add toppings:
Mixed berries, brownie bites, chocolate sauce (3 each)

Fresh Baked Peninsula Signature Cookies 16
Chocolate chip, oatmeal raisin, peanut butter

XXL Chocolate Sundae 51
Brownie, chocolate fudge, marshmallow, Chantilly cream, wafer crunch

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LATE NIGHT MENU

From 10:30 pm to 6:00 am

APPETIZERS

Shrimp Cocktail 36
Cocktail sauce, lemon

SOUPS

Tomato Soup 25
San Marzano Plum tomatoes, basil, small grilled cheese

Chicken Wonton Soup 23
Bok Choy, mushroom, scallions, chili oil

SALADS

Caesar Salad 34
Romaine lettuce, Parmesan, croutons
Add protein:
Tofu 15, chicken 16, prawns 19, Salmon 22

Cobb Salad 30
Chopped egg, tomato, bacon, blue cheese, Romaine, Ranch Dressing

MAIN COURSE

New England Lobster Roll 42
Choice of chips, French fries or mixed greens
Maine lobster, Brioche, celery

The Peninsula Club Sandwich 36
Choice of chips, French fries or mixed greens
Grilled chicken, fried egg, bacon, lettuce, tomato, Mayonnaise

The Peninsula Beef Burger 40
Choice of chips, French fries or mixed greens
Wagyu beef, Brioche bun, tomato, pickles, lettuce, red onion

With a choice of:
American cheese, Cheddar cheese, Swiss cheese
Add toppings:
Fried egg, caramelized onions, Applewood smoked bacon, sautéed mushrooms (4 each)

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Bucatini Bolognese 38

Beef ragout, San Marzano tomatoes, Basil, Parmesan

Penne Pomodoro 36

Cherry tomato, basil, Pelati, Parmesan

Shrimp Scampi 39

Prawns, lemon, butter, olive oil, garlic, parsley, Squid Ink pasta

available upon request: gluten-free pasta

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Land & Sea served with small garnish and choice of one sauce

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Lamb Chops 62

New York Strip Steak 58

Half Roasted Chicken 46

Tenderloin 59

SEA

Shrimp 30

Chilean Seabass 52

Ora King Salmon 46

Red Snapper 44

SIDES 16

Sautéed baby spinach

Balsamic glazed brussels sprouts

Sautéed asparagus

Sautéed broccolini

Yukon gold potato purée

Steamed seasonal vegetables

Oven roasted vegetables

French fries

Fried Rice

Sauteed mushroom

Mixed green salad

Potato Gratin

SAUCES 9

Port wine Demi-Glace

Bearnaise

Green peppercorn sauce

Old-fashioned steak sauce

Seasonal spiced butter

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DESSERTS

New York Cheesecake 19
Mixed berries, raspberry coulis

Seasonal Selection of Homemade Ice Creams and Sorbets 19

add toppings:
Mixed berries, brownie bites, chocolate sauce (3each)

Fresh Baked Peninsula Signature Cookies 16
Chocolate chip, oatmeal raisin, peanut butter

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CHILDREN'S MENU

Grilled Cheese Sandwich 21
White bread, American cheese, French fries

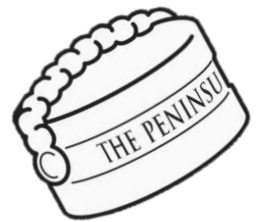
Crispy Chicken Tenders 24
French fries, Honey Mustard, BBQ sauce

Macaroni & Cheese 26
Elbow pasta, Cheddar cream sauce

Kids Pasta Marinara 26
Penne, tomato sauce, Parmesan cheese

Kids Beef Burger 32
Smash Patty, American cheese, Brioche bun, French fries

Hot Dog 28
Brioche bun, beef frank, condiments, French fries



THE PENINSULA

NEW YORK

Thank you to our local farmers and cultivators from the Tri State Area, farmers and cultivators that provide us with the freshest and consciously sourced products. Their commitment is to provide our guests with authentic natural flavors from high-quality ingredients. Located in New York, New Jersey, and Pennsylvania, they are dedicated to cultivating and sourcing the finest products, creating unique dining experiences with minimal impact on the environment.



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