



INTERCONTINENTAL[®]
NEW YORK TIMES SQUARE



03/25

IN-ROOM DINING
Dial "0"

BREAKFAST
6:00AM TO 11:30AM

CONTINENTAL 32

Choice of Three Fresh Pastries: Butter Croissant, Pain Au Chocolat, Seasonal Danish, Seasonal Muffins, Toasted Breads or Bagel. Seasonal Fruit, Jams, Cream Cheese, and Butter.

AMERICAN 38

Eggs Any Style, Bacon, Breakfast Potatoes, Seasonal Fruit, Choice of White or Wheat Toast with Jams and Butter.

Both are served with juice and
coffee, tea, or hot chocolate.

GOOD MORNING NEW YORK

McCann's Steel Cut Irish Oatmeal ^{V/GF}	15
Brown Sugar, Dried Fruit	
Greek Yogurt Parfait ^{GF}	18
Granola, Berries, Local Honey	
Assorted Cereals	12
Add to above a Sliced Banana or Mixed Berries	4

EGGS

Three-Egg Omelet ^{GF} or Egg White Omelet ^{GF}	28
Select Three Items: Ham, Turkey, Bacon, Chicken Sausage, Onions, Tomato, Peppers, Cheddar Cheese, Feta Cheese, Mushrooms, Spinach. Served with Breakfast Potatoes and Choice of Toast.	
Two Eggs Any Style ^{GF}	19
Breakfast Potatoes with Choice of Toast.	


SIDES

Chobani® Greek Yogurt ^{GF}	8
Seasonal Fruit Bowl ^{GF, V}	9
Mixed Assorted Berries ^{GF, V}	10
Toast: White, Wheat, Rye	9
Toasted English Muffin	9
Muffin or Croissant	9
Breakfast Potatoes ^{GF, V}	9
Toasted Bagel	9
Applewood Smoked Bacon ^{GF}	11
Chicken Apple Sausage ^{GF}	11

BIG APPLE BREAKFAST

Acai Bowl	22
Coconut, Banana, Strawberry, Blueberry, Granola, Chia Seeds	
The Stinger Avocado Toast	24
Smashed Avocado, Radishes, Pickled Shallots	
Add Poached Egg 6 Smoked Salmon 9	
Elevated Egg Sandwich	28
Scrambled Eggs, Bacon, Gruyere, Arugula, Sliced Avocado. Served on a Toasted Ciabatta Bun with Breakfast Potatoes	
Classic Eggs Benedict	28
Poached Eggs, Canadian Bacon, Hollandaise, English Muffin, Breakfast Potatoes	
Sub Spinach 3 Sub Smoked Salmon 9	
Traditional Buttermilk Pancakes or Waffles	26
Served with Upstate Maple Syrup and Butter	
Add Chocolate Chips, Banana, or Blueberries	4
Bagel and Smoked Salmon	32
Red Onions, Tomato, Cream Cheese, Capers	

BEVERAGES

Tea Selection Harney & Sons	9.50
English Breakfast, Earl Grey, Decaf Earl Grey, Egyptian Chamomile, Organic Peppermint, Mint Verbena, Organic Green, Japanese Sencha	
Coffee 	
Small Pot 10 Large Pot 15	
Cappuccino 9	Espresso 7
Latte 9	
Juice	9
Orange, Grapefruit, Apple, or Cranberry	
Tropical Green Smoothie	14
Pineapple Lemon, Banana, Spinach, Wheatgrass, Mango, Carrot, Coconut Milk, Sasha Inchi Protein	
Berry Banana Smoothie	14
Strawberry, Banana, Coconut Milk, Lucama, Lemon, Beetroot, Sasha Inchi Protein	

ALL-DAY DINING
11:30AM TO 10:45PM

STARTERS

Hand-Cut Truffle Fries ^{VEG/V/GF} Truffle and Parmesan	14
Butternut Squash Bisque Chive Crème Fraîche, Crispy Pancetta	15
French Onion Soup Gruyère, Croutons	16
Mediterranean Mezze Platter ^{VEG} Hummus, Whipped Feta, Olives, Grilled Pita	21
Mango Tuna Tartare Diced Tuna, Mandarin Orange, Green Onion, Sweet Soy	26
Crispy Chicken Wings Choice of Creamy Parmesan or Habanero & Rooftop Honey with Carrots, Celery, Blue Cheese Dressing	23
44th Street Quesadilla ^{VEG} Bell Peppers, Onions, Shredded Jack Cheese, Sour Cream, Mild Salsa, Guacamole Add Chicken 5 Steak 7	24
Heirloom Tomato and Burrata Flatbread ^{VEG} Mozzarella, Burrata, Caramelized Onions, Basil Oil	24
Rooftop Flatbread Prosciutto, Ricotta, Fig, Baby Arugula, Roof Top Honey Drizzle	25
Short Rib Sliders Braised Short Rib, Fontina, Crispy Onions, Horseradish Aioli, French Fries	26

HANDHELDS

All handhelds are served with Thin Cut Fries or Side Salad.	
Wild Mushroom Panini ^{VEG} Brie, Arugula, Truffle Cream	29
Classic Turkey Club Roasted Turkey Breast, Bacon, Bibb Lettuce, Beefsteak Tomato, Mayonnaise. Served on Country Bread	30
The Stinger Burger Short-Rib Blend, Caramelized Onions, With or without Cheese, Special Sauce, Half Sour Pickle. Served on a Brioche Roll	35
New England Lobster Roll Served on Toasted Potato Bun	36

SALADS

Market Salad Greens ^{VEG/GF} Breakfast Radish, Shaved Manchego Cheese, Pear, Champagne Vinaigrette	23
InterContinental Caesar ^{VEG} Classic Dressing, Shaved Parmesan	24
Roasted Beets and Local Greens Salad ^{VEG / GF} Goat Cheese, Candied Pecan, Raspberries, Champagne Vinaigrette	30
Superfood Bowl ^{GF, V} Baby Spinach, Kale, Red Wheatberry, Edamame, Grape Tomato, Dry Cranberry, Rooftop Honey & Lemon Vinaigrette Add to any above Salads: Chicken 10 Shrimp 12 Salmon 15	30

MAIN COURSE

Bucatini Pomodoro ^{VEG} Crushed Cherry Tomato, Basil, Garlic Extra Virgin Olive Oil Add Chicken 10 Shrimp 12	28
Free Range Roasted Chicken Lyonnais Potatoes, Braised Cippolini Onions, Thyme Jus	36
Blackened Salmon ^{GF} Sautéed Asparagus, Creamy Polenta, Romesco	38
Steak Au Poivre ^{GF} Pepper Crusted Tenderloin, Asparagus, Brandy Jus, Truffle Fries	52

SWEETS

Häagen-Dazs Ice Cream Pint Vanilla, Chocolate or Strawberry	16
New York Cheesecake Mixed Berry Compote	16
Flourless Chocolate Cake ^{GF} Amarena Cherry Sauce	16
Seasonal Sliced Fruit Platter	20

Please inform your order-taker and server of any food allergies. ^V Vegan. ^{GF} Gluten Free ^{veg} Vegetarian.

IN-ROOM DINING
BEVERAGES

WHITE

Whitehaven Sauvignon Blanc Marlborough, New Zealand 2021	22/80
Hartford Court Chardonnay Russian River Valley, CA 2021	25/90
Santa Margherita Pinot Grigio Alto Adige, Italy 2021	25/88

ROSÉ

Whispering Angel Grenache La Motte, France 2021	22/85
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RED

Luigi Bosca Malbec Mendoza, Argentina 2019	22/75
Juggernaut Cabernet Sauvignon, CA 2021	20/75
Maddalena Cabernet Sauvignon Paso Robles, CA 2021	21/80
Acrobat Pinot Noir Sonoma Coast, CA 2020	20/72

SPARKLING

Lunetta Prosecco, Veneto, Italy, NV	20/60
Piper-Heidsieck Brut Cuvée, Champagne, France, NV	28/130
Moët & Chandon Brut Impérial, Champagne, France	150
Moët & Chandon Rosé Imperial, Champagne, France	155

BEER

Blue Moon, Corona, Amstel Light, Coors Light, Peroni, Miller Lite, Sam Adams, Budweiser, Heineken, Heineken 0.0, Guinness, Lagunitas IPA	12
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WATER

Large Still (750 ml)	12
Large Sparkling (750 ml)	12

SODA

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda	9
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18% of the total food and beverage will be added to your bill and distributed solely to the hotel service employees who provided you with service. A separate delivery charge of \$7.50 will be added to your bill for all orders which include food and/or alcoholic beverages and be kept by the hotel. This delivery charge is not a gratuity and will be kept by the hotel, for which sales tax applies.