



INTERCONTINENTAL[®]
NEW YORK TIMES SQUARE



01/24

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

Seasonal Fruit Bowl	\$9
Mixed Assorted Berries	\$10
Toast: White, Wheat, Rye	\$9
Toasted English Muffin	\$9
Muffin or Croissant	\$9
Breakfast Potatoes	\$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	\$23		
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	\$25		
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 11:00PM

STARTERS

Hand-Cut Truffle Fries ^{GF} \$14
Truffle and Parmesan

French Onion Soup \$16
Gruyère, Croutons

Heirloom Tomato and Burrata Flatbread \$22
Mozzarella, Burrata, Caramelized Onions, Basil Oil
Add Chorizo \$5

Crispy Chicken Wings ^{GF} \$23
Choice of Creamy Parmesan or Habanero & Rooftop
Honey with Carrots, Celery, Blue Cheese Dressing

44th Street Quesadilla \$24
Bell Peppers, Onions, Shredded Jack Cheese,
Sour Cream, Mild Salsa, Guacamole
Add Chicken \$5 | Steak \$7

Short Rib Sliders \$26
Braised Short Rib, Fontina, Crispy Onions,
Horseradish Aioli, French Fries

Cheese and Charcuterie Platter \$28
Locally Sourced Artisanal Cheeses,
Cured Meats, Olives, Marcona Almonds

HANDHELDS

All handhelds are served with Thin Cut Fries
or Side Salad.

Croque Monsieur \$28
Black Forest Ham, Gruyere
Served on Country Bread.
Add Sunnyside Egg +5

Classic Turkey Club \$30
Roasted Turkey Breast, Bacon, Bibb Lettuce,
Beefsteak Tomato, Mayonnaise. Served on
Country Bread.

The Stinger Burger \$34
Short-Rib Blend, Caramelized Onions,
With or without Cheese, Special Sauce,
Half Sour Pickle. Served on a Brioche Roll.

New England Lobster Roll \$36
Served on Toasted Potato Bun.

SALADS

Market Salad Greens ^{GF} \$23

Breakfast Radish, Shaved Manchego Cheese,
Pear, Champagne Vinaigrette

InterContinental Caesar \$24

Classic Dressing, Shaved Parmesan

Signature Diane \$30

Chopped Iceberg, Diced Chicken, Orange,
Toasted Almonds, Crispy Rice Noodles,
Sesame Seeds, Housemade Diane Dressing

Add to any above Salads: Chicken \$9
| Shrimp \$12 | Salmon \$15

MAIN COURSE

Bucatini Pomodoro ^V \$28

Crushed Cherry Tomato, Basil, Garlic
Extra Virgin Olive Oil

Add Chicken \$9 | Shrimp \$12

Blackened Salmon ^{GF} \$34

Garlic Spinach, Creamy Polenta, Romesco

Free Range Roasted Chicken ^{GF} \$36

Lyonnais Potatoes, Braised Cippolini Onions,
Thyme Jus

Steak Au Poivre ^{GF} \$44

Pepper Crusted Tenderloin, Asparagus,
Brandy Jus, Truffle Fries

SWEETS

Häagen-Dazs Ice Cream Pint ^{GF} \$16

Vanilla, Chocolate or Strawberry

New York Cheesecake \$16

Mixed Berry Compote

Flourless Chocolate Cake ^{GF} \$16

Amarena Cherry Sauce

Seasonal Sliced Fruit Platter \$20

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

IN-ROOM DINING
BEVERAGES

WHITE

Heinz Eifel Riesling, Mosel, Germany 2021	\$16/55
Whitehaven Sauvignon Blanc, Marlborough, New Zealand 2021	\$20/80
Hartford Court Chardonnay, Russian River Valley, CA 2021	\$25/90
Santa Margherita Pinot Grigio, Alto Adige, Italy 2021	\$25/88

RED

Luigi Bosca Malbec, Mendoza, Argentina 2019	\$20/75
Maddalena Cabernet Sauvignon, Paso Robles, CA 2021	\$21/80
Acrobat Pinot Noir, Sonoma Coast, California 2020	\$19/72
Unshackled Red Blend, Lodi, California 2019	\$20/80

SPARKLING

Lunetta Prosecco, Veneto, Italy, NV	\$17/60
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.