

# THE CHATWAL In Room Dining



## *The Lambs Club Restaurant*

Breakfast, Brunch, Lunch and Dinner. Lobby Level.

**Breakfast** Monday through Friday, 7 a.m. – 10 a.m.  
Saturday and Sunday, 7 a.m. – 11 a.m.

**Brunch** Saturday and Sunday, 11 a.m. – 3:00 p.m.

**Lunch** Monday through Friday, 11:30 a.m. – 2:30 p.m.

**Dinner** Sunday and Monday, 5 p.m. – 10 p.m.

Tuesday through Saturday, 5 p.m. – 11 p.m.  
Pre Theater Prix Fixe Available

**In-Room** Tuesday through Saturday 11:30 p.m. onward

**Late Night** Monday & Sunday, 12 a.m. onward

## *The Mezzanine Bar*



Serving Lunch, and Dinner. 2nd Floor. Closed Sunday.

**Lunch** Monday through Friday, 11:30 a.m. – 2:30 p.m.

**Dinner** Monday through Saturday 5 p.m. - 12 a.m.

## *The Chatwal Lobby Lounge*



Serving Food & Cocktails. Lobby Level.

Monday through Saturday, 11:30 a.m. – 11 p.m.

Please inform your order taker of any special request, dietary restrictions or food allergies. An additional \$6.00 delivery charge per check will be added to your account. For your convenience 20% gratuity has been added.



**THE CHATWAL** *new york*, a luxury collection hotel

130 west 44th street, new york, ny 10036 | 212.926.5250 | [thechatwalny.com](http://thechatwalny.com)



# In Room Dining *Breakfast*

## *Cold Breakfast*

<b>Fresh Fruit Salad</b>	16
Seasonal	
<b>Greek Yogurt Granola Parfait</b>	18
Fresh Seasonal Berries	
<b>Daily Super Food Smoothie</b>	14
with Protein, Ginger or Ginseng, add \$1	
<b>Assorted Cereals</b>	8
Choice of: Corn Flakes, Granola, Raisin Bran, Müeslix	
Choice of Milk: Whole, Skim, Soy	
<b>Charcuterie &amp; Artisan Cheese</b>	23
Daily Selection	
<b>House-Cured Smoked Arctic Char</b>	26
Crème Fraîche, Fines Herbes, Caper Berry	
Choice of Country Toast or Bagel	

## *Breads & Pastries*

<b>Croissant</b>	5
<b>Pain au Chocolat</b>	6
<b>Cannelé</b>	5
<b>Seasonal Scones</b>	5
<b>Seasonal Muffin</b>	5
<b>Toast</b>	5
White, Whole Wheat, Seven Grain , Bagel or Country Bread	
<b>English Muffin</b>	3
<b>Pastry Assortment</b>	21
House-Made Jam and Vermont Butter	
<b>Continental Breakfast</b>	29
Chef's Choice of Fresh Pastries, House-Made Jam and Vermont Butter, Fresh-Pressed Juice, Hot Tea or Coffee	

## *Hot Breakfast*

<b>Eggs Any Style</b>	18
Hash Brown Potatoes, Grilled Country Bread	
<b>Seasonal Omelette</b>	20
Hash Brown Potatoes, Grilled Country Bread	
<b>Pressed Egg &amp; Cheese Sandwich</b>	20
Applewood-Smoked Bacon, Cheddar, Tomato Confit	

Breakfast

served Monday through Friday, 7 a.m. – 10 a.m., Saturday and Sunday, 7 a.m. – 11 am.



THE CHATWAL

*Hot Breakfast continued...*

## In Room Dining *Breakfast*

### *Hot Breakfast continued...*

<b>Eggs en Cocotte</b>	20
San Marzano Tomato, Spanish Caper, Pecorino, Fennel	
<b>Egg White Frittata</b>	22
Seasonal Preparation, Grilled Country Bread	
<b>Huevos Rancheros</b>	20
Sunny Side Eggs, Tomatillo Salsa, Corn Tortilla, Queso Fresco	
<b>McCann's Irish Oatmeal</b>	16
Nuts, Grains, Dried Fruits, Honey	
<b>Buttermilk Pancakes</b>	21
Seasonal Compote, Warm Maple Syrup	
<b>Stuffed French Toast</b>	21
Seasonal Compote, Warm Maple Syrup	

### *Sides*

<b>Fresh Seasonal Berries</b>	14
<b>Grapefruit Supremes</b>	11
<b>Myers of Keswick Breakfast Sausage</b>	11
<b>Chicken-Apple Sausage</b>	10
<b>Applewood-Smoked Bacon</b>	11
<b>Hash Brown Potatoes</b>	10
<b>Grilled Tomatoes, Pecorino, Fresh Herbs</b>	11

Breakfast

served Monday through Friday, 7 a.m. – 10 a.m., Saturday and Sunday, 7 a.m. – 11 a.m.



THE CHATWAL

## In Room Dining *Brunch*

### *Cold Brunch*

<b>Fresh Fruit Salad</b>	16
Seasonal	
<b>Greek Yogurt Granola Parfait</b>	18
Fresh Seasonal Berries	
<b>Daily Super Food Smoothie</b>	14
with Protein, Ginger or Ginseng, add \$1	
<b>Charcuterie &amp; Artisan Cheese</b>	23
Daily Selection	
<b>House-Cured Smoked Arctic Char</b>	26
Crème Fraîche, Fines Herbes, Caper Berry Choice of Country Toast or Bagel	
<b>Cold-Poached Tuna Salad</b>	37
Crispy Artichoke, Soft-Cooked Egg, Mustard-Olive Vinaigrette	
<b>Oysters on the Half Shell</b>	5/ea
Cucumber, Fennel-Chili Mignonette	
<b>Pastry Assortment</b>	21
House-Made Jam and Vermont Butter	

### *Hot Brunch*

<b>Eggs Any Style</b>	18
Hash Brown Potatoes, Grilled Country Bread	
<b>Seasonal Omelette</b>	20
Hash Brown Potatoes, Grilled Country Bread	
<b>Eggs en Cocotte</b>	20
San Marzano Tomato, Spanish Caper, Pecorino, Fennel	
<b>Egg White Frittata</b>	22
Seasonal Preparation, Grilled Country Bread	
<b>Huevos Rancheros</b>	20
Sunny Side Eggs, Tomatillo Salsa, Corn Tortilla, Queso Fresco	
<b>McCann's Irish Oatmeal</b>	16
Nuts, Grains, Dried Fruits, Honey	
<b>Buttermilk Pancakes</b>	21
Seasonal Compote, Warm Maple Syrup	
<b>Stuffed French Toast</b>	21
Seasonal Compote, Warm Maple Syrup	
<b>The Lambs Club Burger</b>	25
Toasted Challah, Cabot Sharp Cheddar, Shallot, House-Cut French Fries	

Brunch

served Saturday and Sunday, 11 a.m. – 3 p.m.



THE CHATWAL

*Brunch continued...*

## In Room Dining *Brunch*

### Brunch continued...

#### *Sides*

<b>Fresh Seasonal Berries</b>	14
<b>Grapefruit Supremes</b>	11
<b>Myers of Keswick Breakfast Sausage</b>	11
<b>Chicken-Apple Sausage</b>	10
<b>Applewood-Smoked Bacon</b>	11
<b>Hash Brown Potatoes</b>	10
<b>Simple Green Salad</b>	10
<b>House-Cut French Fries`</b>	12

### Brunch continued...

#### *Dessert*

<b>Assorted Petit Fours</b>	16
<b>Pastry Assortment</b>	21
Croissant, Pain au Chocolat, Scone, Muffin, House-made Jam, Vermont Butter	
<b>Fudge Bar</b>	16
Vanilla Bean Ganache, Fleur De Sel, Milk & Cookie Cream	
<b>House-Made Ice Creams &amp; Sorbets</b>	15
<b>Ricotta Cheesecake</b>	16
Saffron Poached Seckel Pears, Hazelnut Crumble, Vanilla Caramel	

**Brunch**

served Saturday and Sunday, 11 a.m. – 3 p.m.



THE CHATWAL

## In Room Dining *Beverages*

### ▣ *Fresh Pressed Juice*

Fresh-Pressed Orange or Grapefruit	12
Beet-Green Apple-Celery	13
LC Green Juice	14

### ▣ *Juice*

Apple, Cranberry, Pineapple	7
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### ▣ *Soda*

Coke / Diet Coke / Sprite	6
Fever Tree Club Soda, Tonic, Ginger Ale	6

### ▣ *La Colombe Coffee*

Monaco Drip	10
Nizza Espresso	9
Monte Carlo Decaffeinated Espresso	12
Nizza Cappuccino	10
Nizza Latte	7.5
Cold Brew	8
Valrhona Hot Chocolate	10

Juice & Beverages

always available



THE CHATWAL

*Teas continued...*

## In Room Dining *Tea*

### *Le Palais Des Thés Tea*

#### **Big Ben English Breakfast**

Indian Assam, Chinese Yunnan

9

#### **Zakarian Blue**

Black Tea, Honey, Lavender, Blueberry, Strawberry, Rhubarb

9

#### **Saint James Ceylon**

Sri Lankan Black Tea

9

#### **Grand Yunnan Imperial**

Floral Morning Black Tea, Honey

9

#### **Thé des Lords**

Traditional Earl Grey, Safflower Petals

9

#### **Long Jing Green**

Chinese Green Tea, Chestnuts

9

#### **Grand Jasmin Chun Feng**

Classic Green Jasmine

9

#### **Fleur de Geisha**

Green Tea, Cherry Blossom

9

#### **Thé du Hammam**

Green Tea, Rose Petals, Orange Blossom, Green Dates, Red Fruits

9

#### **Thé des Sources**

Green Tea, Mint, Bergamot, Rose Petals, Cornflower Petals

9

#### **Thé des Lords Rooibos**

Red Tea, Lemon, Bergamot (Caffeine-Free Earl Grey)

9

#### **Thé des Vahinés Rooibos**

Red Tea, Marigold, Vanilla (Caffeine-Free)

9

#### **Rooibos à la Verveine**

Red Tea, Verbena (Caffeine-Free)

9

#### **Rooibos à la Camomille**

Red Tea, Chamomile (Caffeine-Free)

9

Tea

always available



THE CHATWAL

## In Room Dining *All Day*

### Snacks

<b>Citrus-Cured Olives</b>	8
<b>Warm Mixed Nuts</b> Rosemary & Brown Sugar Spice	8
<b>Calamari</b> Niçoise Olive, Fresno Chili Aioli	17
<b>Oysters on the Half Shell</b> Cucumber, Fennel-Chili Mignonette	5/ea
<b>House-Cut French Fries</b>	12

### Cold

<b>Bib Lettuce &amp; Point Reyes Blue Cheese</b> Applewood Smoked Bacon & Tomato Raisins	17
<b>Turkey Club, Dagwood Style</b> Roasted Free Range Turkey, Bacon, Avocado, Sprouts	28

### Hot

<b>Market Fish</b> Please ask the server for our daily selection	MP
<b>The Lambs Club Burger</b> Toasted Challah, Cabot Sharp Cheddar, Shallot, House-Cut French Fries	25
<b>Roasted Greenmarket Squash Soup</b> Savory Granola & Crème Fraîche	18
<b>Amish Chicken</b> Tuscan Cannellini Beans, Kale, Green Olive, Crushed Lemon Jus	34
<b>Hand Rolled Agnolotti Del Plin</b> Parmigiano Reggiano & Chanterelle Mushroom	26
<b>Rigatoncini</b> Wild Boar Ragout, Pecorino Toscano	23

### Sides

<b>Brussels Sprouts</b> Green Apple, Cider Dressing	12
<b>Steamed or Charred Broccoli</b> Olive Oil and Sea Salt	12
<b>Roasted Heirloom Carrots</b> Cardamom, Ricotta Salata	12
<b>House-Cut French Fries</b>	12

### Dessert

<b>Assorted Petit Fours</b>	16
<b>House-Made Ice Creams &amp; Sorbets</b>	15
<b>Cheese Plate</b> A Selection of Aged Artisan Cheeses, Fruit, Nut Bread	26

All Day

served Tuesday through Saturday, 10 a.m. – 10 p.m., Sunday and Monday, 10 a.m. – 9:30 p.m.



THE CHATWAL



## In Room Dining *Late Night*

### *Late Night*

<b>Calamari</b>	17
Niçoise Olive, Fresno Chili Aioli	
<b>Oysters on the Half Shell</b>	5/ea
Cucumber, Fennel-Chili Mignonette	
<b>Jumbo Shrimp</b>	4/ea
Papaya Mustard	
<b>Quinoa &amp; Farro Bowl</b>	18
Red Endive, Roasted Sunchoke, Charred Scallion Vinaigrette	
<b>Bib Lettuce &amp; Point Reyes Blue Cheese</b>	17
Applewood Smoked Bacon & Tomato Raisins	
<b>Greek Salad</b>	26
Marinated Feta, Fresh Tomato, Cucumber, Red Wine Vinaigrette	
<b>Dagwood Turkey Club</b>	23
House-Roasted Turkey, Avocado, Bacon, Chili, Alfalfa Sprouts	
<b>The Lambs Club Burger</b>	25
Toasted Challah, Cabot Sharp Cheddar, Shallot, House-Cut French Fries	
<b>Crispy Skin Chicken Breast a la Planch</b>	27
Radicchio, Arugula, Parmigiano Reggiano	
<b>Seasonal Omelette</b>	22
Mixed Green Salad, Grilled Country Bread	
<b>House-Cut French Fries</b>	12

### *Dessert*

<b>Assorted Petit Fours</b>	16
<b>House-Made Ice Creams &amp; Sorbets</b>	15
<b>Cheese Plate</b>	26
A Selection of Aged Artisan Cheeses, Fruit, Nut Bread	

Late Night

served Tuesday - Saturday 10 p.m. - 7:00 a.m., Sunday - Monday 9:30 p.m. - 7:00 a.m.



THE CHATWAL

# Beverages Menu

## Cocktails

<b>Gold Rush</b>	18
Bourbon, Lemon, Honey	
<b>Moscow Mule</b>	22
Purity Vodka, Ginger, Lime, Soda	
<b>Hemingway Daiquiri</b>	19
Rum, Lime, Grapefruit, Maraschino Liqueur	
<b>Mad Man Cosmo</b>	19
Appleton VX Rum, St. Germain, Clementine, Ginger	
<b>The Lambs Cup</b>	21
Gin, Dry Vermouth, Elderflower Liqueur, Muddled Cucumber, Citrus, Ginger	
<b>The Guillermo Wallace</b>	21
Silver Tequila, Scotch, Lime, Ginger Syrup, Honey	
<b>Smokin' Margarita</b>	24
Reposado Tequila, Mezcal, Agave Nectar, Lime, Egg White, Black Lava Salt Rim	
<b>White Russian, Munich Style</b>	22
Russian Standard Vodka, Kahlua	
<b>Vieux Carré</b>	19
Hennessy VSOP Cognac, Rye, Benedictine, Sweet Vermouth, Peychaud Bitters	

## Vodka

Russian Standard	16
Belvedere	18
Belvedere "Intense" Unfiltered	20
Chopin	18
Grey Goose	18
Stoli Elit	28
Tito's	16

## Gin

Plymouth	14
Tanqueray	16
Bombay Sapphire	16
Hendrick's	16
Tanqueray 10	18
Old Raj	18
Nolet's "Silver"	20
Nolet's "The Reserve" 2 oz.	100

## Rum

Appleton Estate VX	16
Cruzan Single Barrel	16
Diplomatico Blanco	14
Diplomatico Anejo	16
Diplomatico Reserva	18
Diplomatico Reserva Exclusiva	20
Goslings Black Seal	16
Zacapa 23	18
Mount Gay "Eclipse"	20

## Tequila

Herradura Blanco	18
Patrón Silver	20
Milagro Silver	14
Don Julio Añejo	25
Casa Dragones	50

Bar

served Monday through Saturday, 12 p.m. – 12 a.m., Sunday, 12 p.m. – 10 p.m.



THE CHATWAL

Spirits continued...

## Beverages Menu

### Beer

Blue Point, Toasted Lager Long Island, New York	8
Orval Trappist, Belgium Ale Belgium	14
Cisco Sankaty Light Nantucket, Massachusetts	8
Victory "Prima Pils," Pilsner Downingtown, Pennsylvania	8

### Bourbon

Elijah Craig 12 Year	14
Maker's Mark	16
Basil Hayden's	18
Booker's	18
Baker's	18
Blanton's.	18

### Rye

Old Overholt	14
Michter's Rye	18
Whistlepig	22
Bulleit	14

### Irish Whisky

Jameson	16
Black Bush	16
Jameson 12 Year	18

### Blended Scotch Whiskey

Dewar's White Label	14
Compass Box "Asyla"	16
Chivas Regal 12	16
Johnnie Walker, Black Label	18
Johnnie Walker, Platinum	50

### Scotch Grain Whisky

Compass Box Hedonism	35
Erdinger Weissbier, Non-Alcoholic	7
Erding, Bavaria, Germany	7

### Single Malt Scotch Whiskey

The Glenlivet 12	18
Glennfiddich 12	18
Glennfiddich 15	20
Ardbeg 10	18
Ardbeg "Airigh nam Beist" 1990	40
Talisker 10	20
Oban 14	20
Lagavullin 16	22
Highland Park 18	25
Glenmorangie 18	25
Glenmorangie "Astar"	30
Glenmorangie "Nectar d'Or"	25
Glenmorangie "Signet"	65
Glenmorangie 25 "Quarter Century"	50
Macallan 12	20
Macallan 18	35
Balvenie 12 "Doublewood"	20
Balvenie 14 "Caribbean Cask"	22
Balvenie 15 "Single Barrel"	25
Balvenie 21 "Port Wood"	35

Bar

served Monday through Saturday, 12 p.m. – 12 a.m., Sunday, 12 p.m. – 10 p.m.



THE CHATWAL

Spirits continued...

## Beverages Menu

### — *Cognac & Calvados*

Daron Calvados	14
Pierre Ferrand "Ambre"	14
Busnel Calvados, 12 Year	20
Martell "Cordon Bleu"	30
Remy & Martin "1738"	20
Remy & Martin VSOP	25
Remy & Martin XO	45
Remy & Martin "Louis XIII"	200
Hennessy XO	50
Hennessy "Paradis"	100
Hennessy "Richard"	275

### — *Grappa & Armagnac*

Laessingle Armagnac VSOP	14
Nonino Grappa "il Merlot"	14
Marolo Chamomile Grappa	16
Jacopo Poli Grappa "Torcolato"	22
Nonino "Gioiello Agrumi" Honey	22

### — *Apéritif & Digestif*

Antica Formula	12
Aperol	12
Averna	12
Branca Menta	12
Campari	12
Cocchi Americano	12
Fernet Branca	12
Lillet Blanc	12
Lillet Rouge	12
Punt e Mes	12
Ramazotti	12
Grand Marnier "Cordon Rouge"	12
B & B	16
Benedictine	16
Chartreuse Yellow	16
Chartreuse Green	16

### — *Pastis & Absinthe*

Pernod	12
Ricard	12
Kubler Absinthe	16
St. George Absinthe	25

Bar

served Monday through Saturday, 12 p.m. – 12 a.m., Sunday, 12 p.m. – 10 p.m.



THE CHATWAL

## Beverages Menu

### Vodka

Belvedere (1 litre)	240
Ketel One (1 litre)	200
Grey Goose (1 litre)	200

### Gin

Plymouth (1 litre)	170
Bombay Sapphire (1 litre)	170
Hendrick's (1 litre)	210

### Rum

Appleton Estate VX (1 litre)	120
Diplomatico Blanco (750 ml)	120
Ron Zacapa 23 (1 Liter)	200

### Tequila

Patrón Silver (750 ml)	220
Don Julio Añejo (750 ml)	280
Herradura Reposado (750 ml)	200

### Bourbon

Elijah Craig 12 Year (750 ml)	120
Maker's Mark (1 litre)	180
Basil Hayden's (750 ml)	200

### Rye

Old Overholt (1 litre)	120
Whistlepig (750 ml)	180
Michter's (750 ml)	260

### Irish Whisky

Jameson (1 litre)	180
Bushmill's 10 (1 Liter)	180

### Scotch

Johnnie Walker, Black Label (1 litre)	250
Johnnie Walker, Blue Label (750 ml)	550
Ardbeg 10 (750 ml)	250
Macallan 12 (750 ml)	250
Macallan 18 (750 ml)	400

### Cognac

Remy & Martin VSOP (1 Liter)	325
Hennessy XO (750 ml)	500
Pierre Ferrand "Ambre" (750 ml)	175

### Cordials

Bailey's (1 Liter)	165
Sambuca Romana (1 Liter)	170
Grand Marnier (1 Liter)	210

Bar

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