

DINING



THE SURREY

A CORINTHIA HOTEL
NEW YORK

Room Service Menu

Please press the Room Service button
on your telephone to order.



BREAKFAST

6AM - 11 AM

ALL DAY MENU

11AM - 11PM

NIGHT MENU

11PM - 5AM

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE

Charges for in-room dining at The Surrey, A Corinthia Hotel, include a 20% gratuity, added for your convenience, which is distributed directly to your service staff; an administrative delivery fee of \$10 which is retained by the Hotel to defray overhead costs; and all applicable taxes. Any additional gratuity is optional, but most appreciated.

Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness.

Breakfast

AVAILABLE 6AM - 11AM

CONTINENTAL BREAKFAST 40.00

CHOICE OF FRUIT JUICES

Grapefruit juice | Orange juice

COFFEE OR TEA

Coffee, decaffeinated coffee or tea

Choice of milk:

Almond | Soy | Oat | Whole | Skim | Cream

MARITOZZO ALLA PANNA

Traditional Roman dough filled with whipped cream

CHOICE OF YOGURT OR OATMEAL

Local NY plain yogurt, granola berries, honey or oatmeal, fresh berries, whole milk

FRUIT PLATE

Seasonal sliced fruit

ENGLISH BREAKFAST 43.00

CHOICE OF FRUIT JUICES

Grapefruit juice | Orange juice

COFFEE OR TEA

Coffee, decaffeinated coffee or tea

Choice of milk:

Almond | Soy | Oat | Whole | Skim | Cream

PANIERE

Three mini assorted croissants and viennoiserie served with marmalade

UOVA ORGANICHE ANY STYLE

Two organic eggs of your choice served with multigrain toast, Ferrarini butter, roasted herb potatoes

FRUIT PLATE

Seasonal sliced fruit

AMERICAN BREAKFAST

48.00

CHOICE OF FRUIT JUICES

Grapefruit juice | Orange juice

COFFEE OR TEA

Coffee, decaffeinated coffee or tea

Choice of milk:

Almond | Soy | Oat | Whole | Skim | Cream

BACON ALLA PIASTRA

Grilled thick cut bacon or turkey bacon

Your choice of either:

WHOLE WHEAT PANCAKE

Homemade pancake, blueberry coulis,
maple syrup

UOVA ORGANICHE ANY STYLE

Two organic eggs of your choice,
multigrain toast, Ferrarini butter,
roasted herb potatoes

FRUIT PLATE

Seasonal sliced fruit

A La Carte Breakfast

SWEET TREATS

PANIERE	22.00
Five mini assorted croissants and viennoiserie served with marmalade	
CORNETTO	8.00
Assorted daily croissant - chocolate, plain, cream	
CROSTATA DEL GIORNO	19.00
Daily fruit crostata with whipped cream	
MARITONZO ALLA PANNA	12.00
Traditional Roman dough filled with whipped cream	

FROM THE GRIDDLE

BELGIAN WAFFLES	26.00
Home-made Belgian waffles, cinnamon apple compote, whipped cream	
WHOLE WHEAT PANCAKE	28.00
Homemade pancake, blueberry coulis, maple syrup	
FRENCH TOAST	30.00
Fruit and berries, raisin maple syrup, vanilla cream	

FRUIT AND CEREAL

POMPELMO (V, GF)	14.00
Caramelized Grapefruit, mixed berries, mint	
YOGHURT PARFAIT (GF)	22.00
Homemade granola, mixedberries	
OATMEAL (GF)	20.00
Oatmeal, fresh berries, milk	
<i>Choice of milk:</i>	
Almond Soy Oat Whole Skim	
FRUIT PLATE (V, GF)	24.00
Seasonal sliced fruit	
FRUTTI DI BOSCO (V, GF)	27.00
Mixed berries, mint	
LATTE E CEREALI	16.00
Cereal of your choice, milk	
<i>Choice of milk:</i>	
Almond Soy Oat Whole Skim Cream	

UOVA / EGGS

HEIRLOOM EGGS ANY STYLE (GF)	30.00
Two heirloom eggs of your choice served with multigrain toast, Ferrarini butter, roasted herb potatoes	
OMELETTE AL FORMAGGIO ED ERBA CIPOLLINA (GF)	30.00
Two organic egg omelette, Taleggio cheese, fine chopped chives	
OMELETTE YOUR WAY (GF)	28.00
Three egg omelette	
<i>With your choice of two toppings:</i>	
Spinach, tomatoes, peppers, sautéed mushroom, caramelized onions, asparagus, ham, Swiss cheese, Cheddar cheese, Asiago cheese	
AVOCADO TOAST (V)	30.00
Home-made multigrain toast, avocado, marinated onion, pepperoncino	
EGGS BENEDICT	34.00
Two poached organic eggs served on toasted English muffin, with Parmacotto ham and hollandaise sauce	
EGGS NORWEGIAN	36.00
Two poached organic eggs served on toasted English muffin, with salmon and hollandaise sauce	
EGGS FLORENTINE	30.00
Two poached organic eggs served on toasted English muffin, with spinach and hollandaise sauce	
SALMONE SCOZZESE AFFUMICATO	36.00
Scottish smoked salmon served with chives, cream cheese, capers and multigrain toast	

PANINI

TRAMEZZINO ALL'UOVO	18.00
Home-made bread, eggs salad, mayonnaise, tabasco sauce, capers	
TRAMEZZINO AL SALMONE	26.00
Home-made bread, Scottish smoked salmon, dill, cream cheese	
TRAMEZZINO AL TONNO	26.00
Home-made bread, tuna Ventresca, mayonnaise, tomato, extra virgin olive oil	
FOCACCINA COTTO E FONTINA	23.00
Home-made focaccia, Parmacotto ham, Fontina cheese, extra virgin olive oil	

SIDES

BACON ALLA PIASTRA	14.00
Grilled thick cut bacon	
TURKEY BACON	15.00
Grilled turkey bacon	
SALSICCIE DI POLLO	14.00
Braised chicken and apple sausage	
ROASTED POTATOES (V)	14.00
VERDURE ARROSTO (V, GF)	16.00
Roasted seasonal vegetables	
SIDE OF TOAST	10.00
<i>Your choice of:</i> Sourdough, multigrain, whole wheat, gluten-free	
BAGEL	10.00
Served with butter or cream cheese <i>Your choice of:</i> Plain, sesame, everything, whole wheat	

COFFEE

Selection of freshly brewed coffee or decaffeinated coffee

SMALL POT - UP TO 3 CUPS	11.00
LARGE POT - UP TO 4 CUPS	15.00
ESPRESSO	7.00
DOUBLE ESPRESSO	10.00
CAPPUCCINO	11.00
LATTE	11.00
MACCHIATO	10.00
AMERICANO	10.00

Choice of milk:

Almond | Soy | Oat | Whole | Skim | Cream

TEA

OUR FINE TEA SELECTION FROM PALAIS DE THÉS	13.00
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Golden Darjeeling, Breakfast Tea, Earl Grey,
Sencha Arake, Thé Vert à la Menthe,
Grand Jasmin Imperial, Rooibos Bourbon

Wines by the Glass

SPARKLING

BISOL, 'JEIO' BRUT, PROSECCO DOC, 22.00
Veneto NV

CHARTOGNE-TAILLET, 50.00
"CUVÉE SAINTE ANNE" BRUT,
Merfy, Champagne NV

WHITE

BAILLY-REVERDY, SANCERRE, 32.00
Loire Valley, France 2023

STAG'S LEAP WINE CELLARS, "KARIA", 32.00
Napa Valley, California 2022

ROSÉ

CLOS SAINT MAGDELEINE, 30.00
CÔTES DE PROVENCE,
France 2022

RED

PODERE SAPAIO "VOLPOLO", BOLGHERI DOC, 29.00
Tuscany, Italy 2022 (*Cabernet-Blend*)

DANJEAN BERTHOUX, "LES CHAVANCE", 30.00
MERCUREY 1ER CRU,
Burgundy, France 2022

Cocktails, Beer, & Soda

CASA TUA COCKTAILS

CASA TUA	22.00
Sweet vermouth, Campari, Aperol, lime & orange, Prosecco	
LETI'S JIMADORES	22.00
Grand Centenario Reposado, fresh citrus, jalapeño-infused agave	
THE AZTEC ROOTS	22.00
Akul mezcal, fresh ginger, mint, fresh lime juice	
SIR MARTIN MARTINI	22.00
Elite vodka, sherry fino, Bombay lemon	

0% ALCOHOL COCKTAILS

SEA BREEZE	17.00
Mint, basil, fresh citrus mix, simple syrup, club soda	

BEER

MENABREA LAGER, Italy	12.00
CAPTAIN LAWERENCE IPA, New York	12.00

SODA

COCA COLA	9.00	
DIET COKE	9.00	
SPRITE	9.00	
FEVER TREE	CLUB SODA	8.00
	TONIC WATER	8.00
	GINGER ALE	8.00
	GINGER BEER	8.00

WATER

SAN BENEDETTO WATER	STILL	14.00
	SPARKLING	14.00

All Day Menu

AVAILABLE 11AM - 11PM

ANTIPASTI / APPETIZER

MIKY'S SALAD (V) 25.00
Lentils, quinoa, arugula, frisée, avocado,
olive oil and roasted lemon dressing

BURRATA (GF) 36.00
Heirloom tomatoes, fresh basil

ROCKET SALAD (GF) 30.00
Arugula, roasted baby artichoke, cherry tomato,
avocado, crispy parmesan

GEM CEASAR SALAD 28.00
Gem lettuce, parmigiano reggiano, herb crostini,
roasted garlic Cesar dressing, olive oil

ADD GRILLED CHICKEN BREAST 16.00

ADD SHRIMP 18.00

ADD FAROE ISLAND SALMON 22.00

PROSCIUTTO DI PARMA (GF) 40.00
36 month-aged Parma ham
served with buffalo mozzarella

FORMAGGI 36.00
Selection of soft, semi-soft, and hard
served with home-made jam and cremona mostarda

CHARCUTERIE 36.00
Selection of four dried and cured meats,
home-made bread, marinated olives

CAVIAR

OSCIETRA ROYAL 290.00
Russian sturgeon roe

Served with:

Home-made blinis, egg mimosa, shallot, crème fraiche

PRIMI / PASTA

BUCATINI CACIO E PEPE	46.00
Pecorino cheese and black pepper sauce	
FETTUCCINE AL FUNGHI	42.00
Wild mixed mushroom, black truffle, parmesan fonduta	
RIGATONI BLOGNESE AL "RAGÙ DEL BORGO"	40.00
House-made beef, veal, and pork ragù with San Marzano tomatoes	
MACCHERONCINI AL POMODORO E BASILICO (V)	31.00
Spaghetti Mancini, San Marzano tomatoes, fresh basil	
GLUTEN FREE PASTA AVAILABLE ON REQUEST	4.50

SECONDI PIATTI / ENTRÉES

CHICKEN PAILLARD (GF)	42.00
Grilled chicken breast with arugula cherry tomatoes, parmigiano reggiano and lemon juice	
FAROE ISLAND SALMON (GF)	48.00
Sautéed green beans, parsnip purée, salsa verde	
BEEF MEDALLION (8OZ) (GF)	68.00
Filet mignon, glazed porcini mushrooms, mashed potato, demi-glace	
CAVOLFIORE ROMANESCO AL PISTACCHIO (V, GF)	38.00
Roasted romanesco cauliflower, pistachio-oregano praline, celery root purée	

PANINI / SANDWICHES

WAGYU CHEESE BURGER	36.00
Wagyu beef patty, tomato, Cheddar cheese, homemade bun <i>Served with french fries</i>	
CASA TUA CHICKEN CLUB	34.00
Home-made multigrain bread, lettuce, grilled chicken, bacon, tomato, hard boiled eggs, chive mayonnaise <i>Served with french fries</i>	
TRAMEZZINO AL TONNO	27.00
Homemade focaccia, tuna Ventresca, mayonnaise, tomato, extra virgin olive oil <i>Served with arugula salad</i>	
FOCACCINA AL TONNO	24.00
Home-made focaccia, tuna ventresca, mayonnaise, tomato, extra virgin olive oil <i>Served with arugula salad</i>	

CONTORNI / SIDES

ROASTED POTATO (V, GF)	15.00
Roasted Yukon potatoes, rosemary, olive oil	
FRENCH FRIES (V, GF)	15.00
SAUTÉED SPINACH (V, GF)	15.00
ARUGULA SALAD (V, GF)	15.00
Cherry tomato, parmigiano	

DOLCI / DESSERT

CHEESECAKE	20.00
New York style cheesecake	
CASA TUA TIRAMISU	20.00
ASSORTED WARM COOKIES	18.00
GELATOS AND SORBET	18.00
Assorted seasonal flavors	

Night Menu

AVAILABLE 11PM -5AM

ANTIPASTI / APPETIZER

MIKY'S SALAD (V) 25.00
Lentils, quinoa, arugula, frisée, avocado,
olive oil and roasted lemon dressing

GEM CEASAR SALAD 28.00
Gem lettuce, parmigiano reggiano, herb crostini,
roasted garlic Cesar dressing, olive oil

ADD GRILLED CHICKEN BREAST 16.00

ADD SHRIMP 18.00

ADD FAROE ISLAND SALMON 22.00

PROSCIUTTO DI PARMA (GF) 40.00
36 month-aged Parma ham
served with buffalo mozzarella

FORMAGGI 36.00
Selection of Soft, semi-soft, and hard cheese
served with home-made jam and cremona mostarda

CHARCUTERIE 36.00
Selection of four dried and cured meats,
home-made bread, marinated olives

PRIMI / PASTA

RIGATONI BLOGNESE AL "RAGÙ DEL BORGO" 40.00
House-made beef, veal, and pork ragù
with San Marzano tomatoes

MACCHERONCINI AL POMODORO E BASILICO (V) 31.00
Spaghetti Mancini, San Marzano tomatoes, fresh basil

SECONDI PIATTI / ENTRÉES

CHICKEN PAILLARD (GF)	42.00
Grilled chicken breast with arugula cherry tomatoes, parmigiano reggiano and lemon juice	
FAROE ISLAND SALMON (GF)	48.00
Sautéed green beans, parsnip purée, salsa verde	
BEEF MEDALLION (8OZ) (GF)	68.00
Filet mignon, glazed porcini mushrooms, mashed potato, demi-glace	

PANINI / SANDWICHES

CLASSIC CHEESE BURGER	36.00
Grass-fed beef patty, caramelized onion, kumato tomato, Cheddar cheese, on a home-made bun	
<i>Served with french fries</i>	
CASA TUA CHICKEN CLUB	34.00
Home-made multigrain bread, lettuce, grilled chicken, bacon, tomato, hard boiled eggs, chive mayonnaise	
<i>Served with french fries</i>	
FOCACCINA COTTO E FONTINA	24.00
Homemade focaccia, Parmacotto ham, Fontina cheese, extra virgin olive oil	

CONTORNI / SIDES

ROASTED POTATO (V, GF)	15.00
Roasted Yukon potatoes, rosemary, olive oil	
FRENCH FRIES (V, GF)	15.00
VERDURE ARROSTO (V, GF)	15.00
Roasted seasonal vegetables	

DOLCI / DESSERT

CHEESECAKE . 20.00	20.00
New York style cheesecake	
CHOCOLATE GANACHE CAKE	20.00
Three layer chocolate cake, chantilly cream	
ASSORTED WARM COOKIES	20.00
GELATOS & SORBET	20.00
Assorted seasonal flavors	

Movie Menu

SAVORY

POPCORN	16.00
Traditional butter popcorn, sea salt	
MIXED NUTS (V, GF)	20.00
Casa Tua roasted assorted seasoned mixed nut selection	
CHIPS	20.00
Home-made chips served with house-made dips	
GRILLED CHEESE GLUTEN-FREE AVAILABLE	20.00
Sourdough bread, Cheddar cheese, Taleggio cheese	
WARM PRETZELS	20.00
Honey mustard, Parmesan Fonduta	

SWEETS

COTTON CANDY	21.00
MILK SHAKE	16.00
Chocolate, vanilla, strawberry	
COOKIE PLATE	18.00
Assorted warm cookies	

Children's Menu

BREAKFAST

MINI CORNETTO	20.00
Mini assorted croissant, with marmalade	
NUTELLA PANCAKES GLUTEN-FREE AVAILABLE	24.00
Pancakes, strawberry, banana, whipped cream	
UOVA ORGANICHE ANY STYLE	24.00
Two organic eggs of your choice served with bacon and a choice of toast	
YOGURT PARFAIT (GF)	16.00
Greek yogurt, mixed berries, home-made granola, honey	
LATTE E CEREALI	10.00
Cereal, milk <i>Choice of milk:</i> Almond Soy Oat Whole Skim	
FRUIT PLATE (V, GF)	22.00
Seasonal sliced fruit	

ALL DAY

CHICKEN FINGER	25.00
Hand-breaded chicken tenders, French fries	
SPAGHETTI AL POMODORO	25.00
Spaghetti, pomodoro sauce	
MACCHERONI FORMAGGIO	25.00
Macaroni and cheese	
RIGATONI BLOGNESE AL "RAGÙ DEL BORGO"	26.00
House-made beef, veal, and pork ragù with San Marzano tomatoes	
GRILLED CHEESE GLUTEN-FREE AVAILABLE	22.00
Sourdough bread, Cheddar cheese	
CLASSIC MINI CHEESE BURGERS	30.00
Cheddar cheese, home-made bun <i>Served with French fries</i>	

DESSERT

CHEESECAKE	20.00
New York style cheesecake	
CHOCOLATE CAKE	20.00
Three-layer chocolate cake	
COOKIES AND MILK	18.00
Assorted warm cookies served with milk	
<i>Choice of milk:</i>	
Almond Soy Oat Whole Skim	
GELATOS AND SORBET	18.00
Assorted seasonal flavors	

