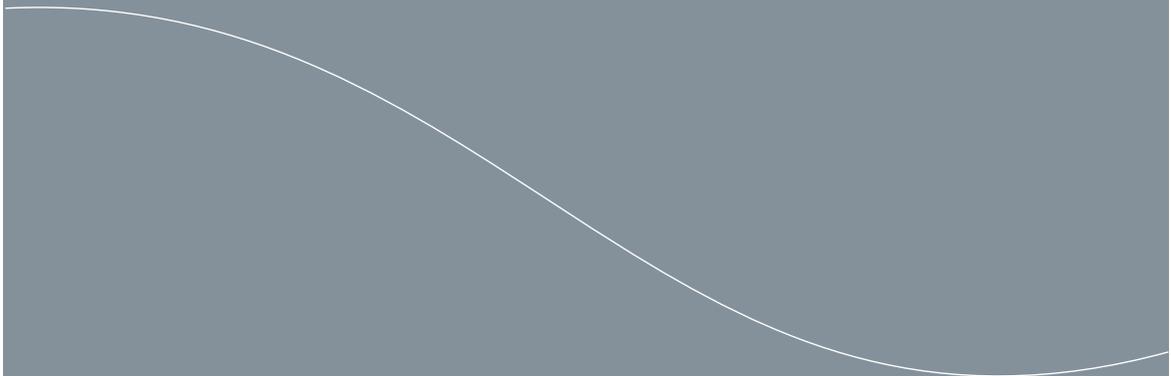


# Breakfast

New York JFK



# Breakfast

Served until midday

## Light Bites

Banana Oatmeal whole milk, cinnamon, honey <sup>(V)</sup>

Yogurt with Granola whole milk yogurt, oats and grains <sup>(V)</sup>

Fruit Salad seasonal assorted fruits <sup>(V)</sup>

Croissants baked croissant <sup>(V)</sup>

Assorted Packaged Cereals <sup>(V)</sup>

## Cooked

Eggs Benedict English muffin, ham, poached egg, hollandaise sauce

Eggs Royale English muffin, smoked salmon, poached egg, hollandaise sauce

Eggs Florentine English muffin, spinach, poached egg, hollandaise sauce <sup>(V)</sup>

Beyond Breakfast Roll Beyond sausage, vegan roll <sup>(VE)</sup>

Clubhouse British Breakfast sausage, Canadian bacon, vine tomatoes,  
baked beans

Cumberland Sausage Breakfast Roll

Grilled Streaky Bacon Roll

operated by

**PLAZA PREMIUM  
GROUP**

<sup>(V)</sup> Vegetarian <sup>(VE)</sup> Vegan

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# Lunch | Dinner

New York JFK



# Lunch | Dinner

Available from midday

## Small Plates

Brussel Sprouts bacon, basalmic vinegar

Potato Skin bacon, scallion, sour cream

Cream of Pumpkin Soup pumpkin, onion, half and half <sup>(V)</sup>

Tomato Basil Soup tomato, basil, onion, cream <sup>(V)</sup>

Spinach and Feta Triangle Pie spinach, feta, onion, garlic,  
filo crust, tzatziki sauce <sup>(V)</sup>

Spinach and Pear Salad baby spinach, pear, cranberry,  
walnut, feta, red wine vinaigrette <sup>(V)</sup>

## Large Plates

Roasted Salmon couscous, red quinoa and vegetable blend

Sweet and Sticky Pork Belly brown sugar, soy sauce,  
green onions, mashed potato

Butter Chicken Curry basamati rice, naan

Butter Vegetable Curry basamati rice, naan <sup>(V)</sup>

Chipotle Chicken Burger grilled chicken, chipotle chiles,  
marinated pineapple, lettuce, tomato, chips

Beyond Burger pea protein beyond patty, lettuce, tomato, pickles, onion <sup>(VE)</sup>

Rasta Pasta penne, jerk seasoning, bell pepper trio, onion, heavy cream <sup>(V)</sup>

## Desserts

Artisan Cheese Selection assortment of cheese, chutney, crackers <sup>(V)</sup>

Selection Of Ice Cream vanilla, chocolate, strawberry <sup>(V)</sup>

Fruit Salad seasonal selection of fruits <sup>(VE)</sup>

Coconut Custard Pie crumbled pecans <sup>(V)</sup>

Warm Sticky Toffee Pudding dates, ice cream, caramel sauce <sup>(V)</sup>

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# Drinks

## Tea and Coffee

Selection of assorted teas

Espresso / Americano / Macchiato / Flat White

Cappuccino / Latte / Mocha made with freshly ground coffee

Choice of half and half, whole, 2% skimmed, almond milk, oat milk, hazelnut, caramel, sugar free vanilla syrup

## Turndown

Turndown Toddy hot regular or malted milk, Nutella, mini marshmallows, Bacardi 8 year old rum, shortbread biscuit

## Soft Drinks

Fruit Juices / Mineral Waters / Soft Drinks

## Champagne and Prosecco

Nicholas Feuillatte Champagne, France, 12% abv

Gambino Prosecco DOC, Veneto, Italy, 11% abv

## White Wine

2021 Villa Maria Private Bin Sauvignon Blanc, Marlborough, New Zealand, 13.5% abv

2021 Santa Cristina Pinot Grigio, Venice, Italy, 11.5% abv

2020 Terrazas de Los Andes Reserva Chardonnay, Mendoza, Argentina, 13.7% abv

## Red Wine

2019 Villa Maria Private Bin Pinot Noir, Marlborough, New Zealand, 13.5% abv

2014 Red Diamond Merlot, Washington State, USA, 13% abv

2018 14 Hands Cabernet Sauvignon, Columbia Valley, Washington, USA, 13.5% abv

## Rosé

2021 Château Ste Michelle Rosé, Washington State, USA, 12.5% abv

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## Beer / Cider / Stout

Brooklyn Brewery Brooklyn Lager, USA, 5.2% abv  
New Belgium Fat Tire, USA, 5.2% abv  
Sweetwater Brewing Co. 420 Extra Pale Ale, USA 5.7% abv  
Guinness Draft Stout, Ireland, 4.2%abv  
Estrella Damm Daura, Gluten Free Lager, Spain, 5.2% abv  
Corona / Heineken / Peroni / Sam Adams / Angry Orchard Cider  
Amstel Light / Heineken 0.0 Alcohol Free Lager

## Spirits

A wide selection of spirits are available from the bar

## Signature Cocktails

Virgin Redhead Prosecco berry liqueurs, Bombay Sapphire Gin, raspberries  
Classic Dry Martini extra dry vermouth, Gin or Vodka  
Bloody Mary Vodka tomato juice, vintage Port, cayenne pepper,  
celery salt, tabasco  
Cosmopolitan Grey Goose L'Orange Vodka, Cointreau,  
lime juice, cranberry juice  
Bellini Prosecco peach purée  
Bramble Gin fresh blackberries, lemon juice, blackberry liqueur gin fizz,  
fresh lemon juice, sugar syrup, soda, egg white  
Mojito Bacardi Superior Rum fresh lime juice, sugar syrup, soda, fresh mint  
Daiquiri Bacardi Superior Rum, sugar, fresh lime juice  
Negroni Gin, Campari, Italian vermouth

## Alcohol Free Cocktails

High Luxury New London Light 'First Light', elderflower cordial, lime juice,  
muddled jalapeno chili, honey, Angostura bitters  
Bright Horizon New London Light 'First Light', clear apple juice, lime juice,  
kombucha, agave nectar, orange bitters

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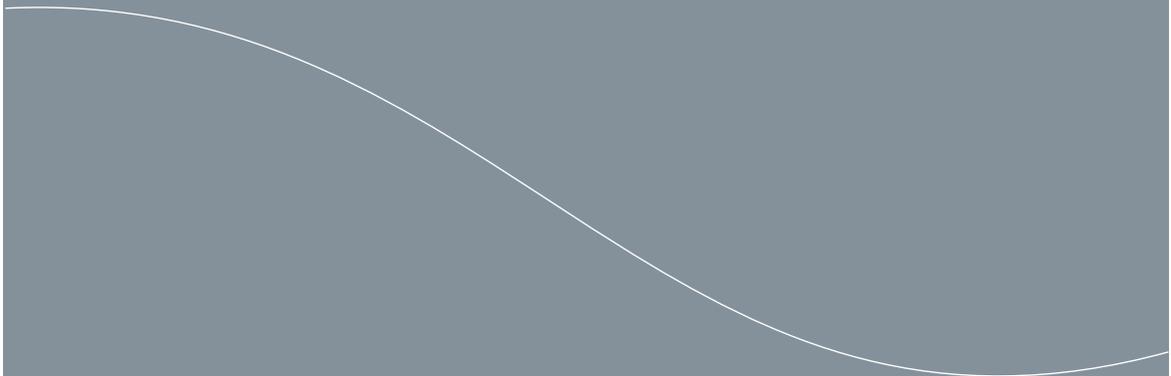
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# Young Flyers

New York JFK



# Young Flyers

Available from midday

## Lunch | Dinner

Cream of Pumpkin Soup pumpkin, onion, half and half <sup>(V)</sup>

Tomato Basil Soup tomato, basil, onion, cream <sup>(V)</sup>

Mac and Cheese elbow pasta, mozzarella and parmesan cheese,  
heavy cream, butter <sup>(V)</sup>

Chicken Tenders breaded chicken tenders, chips, honey mustard

Mozzarella Sticks breaded mozzarella, marinara <sup>(V)</sup>

## Desserts

Banana Split ice cream, banana, chocolate syrup <sup>(V)</sup>

operated by

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