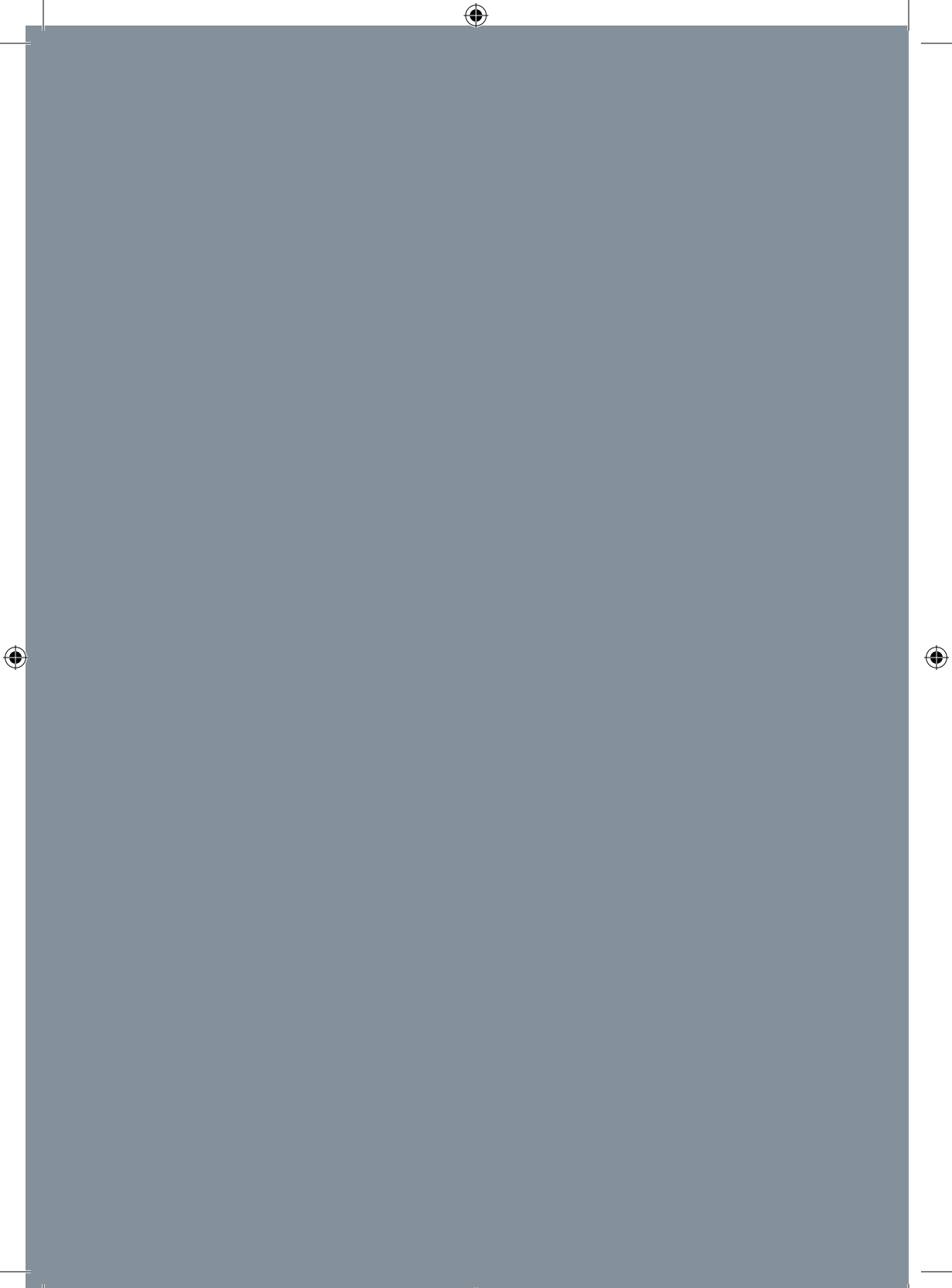




DINE / DRINK

NEW YORK JFK





DINE

BREAKFAST

SERVED UNTIL MIDDAY

LIGHT BITES

Multi-Berry Chia Muesli chia, oats, grains, assorted berries ^(VE)

Yogurt with Granola whole milk yogurt, granola ^(V)

Fruit Cup assorted fruits ^(VE)

Croissants baked croissant ^(V)

Assorted Packaged Cereals ^(V)

COOKED

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

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

Eggs Florentine poached egg, spinach, hollandaise sauce, English muffin ^(V)

Avocado Toast w/ Cherry Tomatoes toast, avocado, cherry tomatoes ^(V)

Clubhouse British Breakfast sausage, canadian bacon,
vine tomatoes, Heinz baked beans

Cumberland Sausage Breakfast Roll

Grilled Streaky Bacon Breakfast Roll

(V) Vegetarian, (VE) Vegan

LUNCH AND DINNER

AVAILABLE FROM MIDDAY

LIGHT BITES

Broccoli & Goats Cheese Quiche eggs, broccoli, goats cheese ^(V)

Tomato Gazpacho tomatoes, red onion, garlic, cumin ^(VE)

Louisiana Chicken Wings wings with Louisiana hot sauce

Quinoa Salad quinoa, cucumber, tomato, parsley, olive oil & lemon ^(VE)

Moroccan Lentil Salad lentils, carrots, red onion, cilantro,
curry lemon vinaigrette ^(VE)

(V) Vegetarian, (VE) Vegan

LARGE PLATES

Tea Smoked Salmon tea leaf smoked salmon, cherry chutney

Chicken Tikka Masala chicken, ginger, garlic, yogurt, onion, garam masala, turmeric, fenugreek, naan, mint yogurt, mango chutney

Balsamic Grilled Vegetable w/ Parmesan Reggiano assorted seasonal grilled vegetables, balsamic, parmesan reggiano ^(VE)

Vegetable Curry garlic, red onion, plum tomato, green & red chilli, mixed vegetables, naan, mint yogurt, mango chutney ^(VE)

Beyond Burger pea protein beyond patty, lettuce, tomato, pickles, onion, chips ^(VE)

Chicken Burger grilled chicken, Swiss cheese, parsley, brioche bun, chips

DESSERTS

Artisan Cheese Selection cheddar, brie, blue cheese, chutney, crackers ^(V)

Selection of Ice Cream vanilla, chocolate, strawberry ^(V)

Fruit Salad seasonal selection of fruits ^(VE)

Lava Cake chocolate cake with ganache ^(V)

(V) Vegetarian, (VE) Vegan

YOUNG FLYERS

AVAILABLE FROM MIDDAY

LUNCH AND DINNER

Chicken Noodle Soup chicken broth, pasta noodles, carrots

Vegetable Sticks & Hummus carrots, celery, hummus ^(V)

Chicken Tenders breaded chicken tenders, chips

Pizza marinara, cheese, pita ^(V)

DESSERT

Banana Split banana, chocolate syrup, nuts ^(V)

(V) Vegetarian, (VE) Vegan



DRINKS

TEA AND COFFEE

PG Tips English Breakfast / English Breakfast Decaf

Gorgeous Earl Grey organic bergamot, lemon

Supreme Matcha Green organic green tea, matcha powder Three Mint
(caffeine free) organic spearmint, fieldmint, peppermint Chamomile

Vanilla and Manuka Honey (caffeine free) organic

Lemon, Ginger and Manuka Honey (caffeine free) organic Turmeric
Active (caffeine free) organic ginger, nettle, turmeric

Feel New (caffeine free) organic fennel seed, cardamom pod

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

Turn Down 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

Lanson Black Label Champagne NV, France, 12.5% abv

Gambino Prosecco DOC, Veneto, Italy, 11% abv

WHITE WINE

- 2018 Villa Maria Private Bin Sauvignon Blanc, New Zealand, 13% abv
- 2017 Barton and Guestier Vouvray, Loire Valley, France, 12.5% abv
- 2018 Terrazas de Los Andes Chardonnay, Mendoza, Argentina, 13.7% abv

RED WINE

- 2018 Villa Maria Private Bin Pinot Noir, Marlborough, New Zealand, 12.5% abv
- 2017 Prunotto Barbera D'Asti 'Fiulot', Piedmont, Italy, 13.5% abv
- 2015 14 Hands Cabernet Sauvignon, Washington State, USA, 13.5% abv

ROSÉ WINE

- 2018 Chateau Ste Michelle Rose, Washington State, USA, 12.5% abv

BEER / CIDER / STOUT

- Brooklyn Brewery Brooklyn Lager, USA, 5.2% abv
- Coney Island Brewing Co. Mermaid Pilsner, USA, 5% abv
- Sweetwater Brewing Co. Extra Pale Ale, USA, 5.7% abv
- Alphabet City Easy Blonde Ale, USA, 4.7% abv
- Peak Brewing Co. Happy Hour, USA, 4.7% abv
- Estrella Damm Daura, Spain, 5.2% abv
- Corona / Heineken / Peroni / Sam Adams / Tiger / Angry Orchard Cider /
Heineken 0.0 Alcohol Free Beer

According to New York state law, we are unable to serve alcohol before 8am Monday -
Saturday or before Midday Sunday



SPIRITS

A wide selection of Spirits are available from the bar

COCKTAILS

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 Gin,
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

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SPECIALITY COCKTAILS

Cocktails from employees only, the critically acclaimed
Manhattan cocktail bar

Pimm's Cup Pimm's No.1, Combier Royal, lime, cucumber, mint, ginger ale
Go-To Bombay Sapphire Gin, St Germain, lime, cucumber, mint, ginger beer
Bella Rossa Martini Bianco Vermouth,
Campari, lemon juice, sugar syrup, strawberry, ginger beer

ALCOHOL FREE COCKTAILS

Peas of Mind Seedlip Garden, tonic, peas
Ruby Shoesday Seedlip Spice, strawberry, sparkle

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Have an allergy? Before you order any food or drink, please speak to a member of our catering team, if you have an allergy or intolerance. Our food is prepared and served in an environment where there may be traces of allergens present. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change.