



IN-ROOM DINING MENU

Scan to Order



WALDORF ASTORIA®
ORLANDO

BREAKFAST

Serving from 5:00 AM to 11:00 AM

EARLY MORNING COCKTAILS

BLOOD ORANGE MIMOSA \$18

House Champagne, Blood Orange or Freshly Squeezed Florida Orange Juice


BLOODY MARY \$17

House Vodka, Tomato Juice, Worcestershire, Tabasco Sauce, Lemon Juice

BELLINI \$16

Prosecco, Guava Juice or Mango Juice

SMOOTHIES - YOGURTS - PARFAITS

BERRY SMOOTHIE \$15    

Strawberry, Blueberry, Blackberry, Banana, Yogurt, Agave

HEART HEALTHY PARFAIT \$15   

Oscar's Scones, Mixed Berries, House-Made Granola, Winter Park Honey, Greek Yogurt Parfait with Caramelized Pineapple

CHOICE OF YOGURTS \$9

Low Fat French Vanilla, Low Fat Greek Yogurt

FROM THE PANTRY

SLICED FRUIT PLATE \$14   

Honeydew, Kiwi, Cantaloupe, Pineapple, Watermelon, Orange

SCOTTISH SMOKED SALMON AND BAGEL \$21

Toasted Bagel, Cream Cheese, Cucumber, Pickled Red Onion, Heirloom Tomato, Caper, Arugula, Lemon, Chive

SEASONAL BERRIES \$16

Chef's Selection of Local and Seasonal Berries

GRAINS, CEREALS, NUTS, OATS

STEEL CUT IRISH OATMEAL \$12  

Brown Sugar, Raisins, Milk

SUPERFRUIT BREAKFAST BOWL \$16  

Quinoa, Barley, Apricot, Goji Berries, Banana, Golden Raisins, Shaved Coconut, Almond Milk, Fresh Berries

CEREALS \$12

Special K, Frosted Flakes, Cheerios, Rice Krispies, Frosted Mini Wheats, Corn Flakes, Fruit Loops, and Raisin Bran with a Choice of 2%, Skim or Whole Milk

FROM THE GRIDDLE

OSCAR'S BUTTERMILK PANCAKES \$19

Pure Maple Syrup - Enhancements: Blueberries, Chocolate Chips, Strawberries or Bananas \$2

SIGNATURE HOUSE-MADE WAFFLE \$18

Mixed Berries, Maple Syrup, Whipped Cream

THE FRENCH-MAN \$20

House-Made Brioche, Bourbon Vanilla Custard, Pure Maple Syrup, Caramelized Banana, Mixed Berries

FROM THE BAKERY

WALDORF ASTORIA BAKERY BASKET \$14

Choice of 5: Croissant, Pain Au Chocolat, Muffin of the Day, Gluten-Free Muffin of the Day

FRESHLY MADE BAGELS \$8

Choice of: Everything, Whole-Wheat, Plain with Cream Cheese

BREADS \$6

Choice of: White, Multigrain, Rye, Sourdough, English Muffin

CONTINENTAL \$21

Choice of 3: Croissant, Pain Au Chocolat, Muffin of the Day
Choice Of Orange Juice or Grapefruit Juice and TEALEAVES Tea or Freshly Brewed La Colombe Coffee

FROM THE FARM

All Egg Dishes Prepared with Grade A Cage-Free Eggs
Accompaniments: Slow Roasted Tomato, Breakfast Potato & Choice of Toast

AMERICAN BREAKFAST \$24 

Two Eggs Prepared To Your Liking. Select One Protein: Nueske Smoked Bacon, Artisan Pork Sausage, Black Forest Ham
Choice of: Orange Juice or Grapefruit Juice and TEALEAVES Tea or Freshly Brewed La Colombe Coffee

OSCAR'S OMELET \$23  


Create Your Own Omelet:

Choose Up To Three Ingredients:

Black Forest Ham, Bacon, Artisan Pork Sausage, Chorizo, Peppers, Spinach, Red Onion, Tomato, Asparagus, Jalapeño, Mushroom, Broccoli, Avocado, Cheddar, Gruyère, Feta, Goat, Brie

Additional Ingredients: \$1 Each

 Heart Healthy  Gluten Free  Vegetarian  Local

Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: orlbc.buy-ondemand.com

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

BREAKFAST

Serving from 5:00 AM to 11:00 AM

BENEDICTS

All Egg Dishes Prepared with Grade A Cage-Free Eggs
Accompaniments: Slow Roasted Tomato & Breakfast Potato

WALDORF ASTORIA CLASSIC \$24
Nueske Canadian Bacon, English Muffin, Hollandaise Sauce

BLUE CRAB \$32
Crab Cake, English Muffin, Wilted Greens, Asparagus,
Hollandaise Sauce

SPECIALTY EGGS

All Egg Dishes Prepared with Grade A Cage-Free Eggs

AVOCADO AND EGGS \$23  
Poached Eggs, House-Made Bread, Fresh Avocado,
Smoked Salmon, Sautéed Arugula, Peruvian Dwarf Peppers

STEAK AND EGGS \$36
6oz Petite Filet, Eggs Your Way, Breakfast Potato, Béarnaise,
Asparagus, Slow Roasted Tomato, Toast

SIDES

BREAKFAST POTATOES \$7

NUESKE BACON \$9

ARTISAN PORK SAUSAGE \$8

CHICKEN APPLE SAUSAGE \$8

CHILDREN'S BREAKFAST

Serving from 5:00 AM to 11:00 AM

SILVER DOLLAR PANCAKES \$12
Pure Maple Syrup
Enhancements: Blueberries, Chocolate Chips, or Bananas \$2


ASSORTED CEREALS \$10
Special K, Frosted Flakes, Cheerios, Rice Krispies, Frosted
Mini Wheats, Corn Flakes, Fruit Loops, and Raisin Bran with a
Choice of 2%, Skim or Whole Milk

SCRAMBLED EGGS \$12
Applewood Smoked Bacon, Breakfast Potatoes

MINI WAFFLE \$12
House-Made Waffles, Pure Maple Syrup

FRUIT CUP \$10
Cantaloupe, Pineapple, Blueberries, Honeydew

 Heart Healthy  Gluten Free  Vegetarian  Local

Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: orlbc.buy-ondemand.com

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

ALL DAY

Serving from 11:00 AM to 11:00 PM

STARTERS

CHICKEN NOODLE SOUP \$15 

Chicken Broth, Natural Chicken, Celery, Carrots, Pasta

CHILLED COLOSSAL GULF SHRIMP \$8 PER PIECE  

House-Made Cocktail Sauce, Lemon

BUFFALO WINGS \$21

Choice of: Blue Cheese or Ranch Dressing, Celery and Carrot Sticks

ARTISAN CHEESE BOARD (TO SHARE) \$36

Vermont Bijou, Pleasant Ridge, Saint Angel Triple Cream, Comte AOC, Alta Langa La Tur, Fontina Val d'Aosta DOP Accompanied by Traditional Condiments and Sourdough Bread

CHARCUTERIE AND CHEESE BOARD (TO SHARE) \$38

Chef selection of Imported Artisan Charcuterie and Cheeses with Traditional Accoutrement and Fresh Sourdough Bread

CHIPS & SALSA \$12

Tortilla Chips, House-Made Ranchero Salsa Add Guacamole \$5

MEDITERRANEAN HUMMUS \$15





Sriracha, Extra Virgin Olive Oil, Grilled Naan

SALADS

Add: Grilled Chicken \$10, Tofu \$9, Salmon \$8, Shrimp \$12, Grouper \$15

CAESAR SALAD \$15

Romaine Lettuce, Focaccia Croutons, Parmesan Cheese, House Caesar Dressing

CAPRESE \$19    

Heirloom Tomatoes, Buffalo Mozzarella D.O.P., Lemon Vinocotto, Extra Virgin Olive Oil, Micro Basil

SUPERFRUIT SALAD \$18

Local Mixed Greens, Quinoa, Blueberry, Goji Berry, Watermelon Radish, California Goat Cheese, Local Citrus Vinaigrette

PASTA

Pasta Enhancements: Chicken \$10, Shrimp \$12, Mushroom Medley \$8

Gluten Free Pasta Available Upon Request

BOLOGNESE \$26

Garganelle Pasta, Traditional Meat Ragout (Ground Beef, Pork, Veal, Tomatoes)

FONTINA ALFREDO \$25

Pappardelle Pasta, Parmesan Reggiano D.O.P.

PASTA AL POMODORO \$24 

Spaghetti, House-Made Marinara, Tomatoes, Olive Oil, Basil, Garlic

SANDWICHES

Served with Chips. Substitute Fries, Fruit, Broccoli or Side Salad for \$5

FLORIDA GROUPEL SANDWICH \$28

Pan-Seared Black Grouper, Tarragon Remoulade, Artisan Greens, Pickled Red Onions, House-Made Challah Knot

BISTRO BEEF BURGER* \$19

Angus Short Rib Beef Patty, Grilled Onions, Beefsteak Tomato, Lettuce, Russian Dressing, Brioche Bun Choice of: Cheddar, American, Swiss Add: Applewood Bacon \$2

GRILLED CHICKEN SANDWICH \$18

Farm Chicken, Cheddar Cheese, Avocado, Lettuce, Tomato, Spicy Aioli

TURKEY CLUB \$18

Turkey Pastrami, Bacon, Avocado, Bibb Lettuce, Tomato, Tarragon Aioli, Swiss Cheese on Toasted Multi-Grain Bread

ARTISAN PIZZA

House-Made Dough, Prepared In Our Stone Oven Gluten Free Pizza Upon Request


CHEESE PIZZA \$20

House-Made Tomato Sauce, Mozzarella Cheese, Parmesan

CREATE YOUR OWN PIZZA \$24

Choose Up to 3 Toppings: Pepperoni, Black Forest Ham, Sausage, Pineapple, Mushrooms, Kalamata Olives, Red Onion, Peppers, Arugula Additional Toppings \$2 Each

 Heart Healthy  Gluten Free  Vegetarian  Local

Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: orlbc.buy-ondemand.com

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

ALL DAY

Serving from 11:00 AM to 11:00 PM

ENTREES

STIR FRY \$22

Green Beans, Bok Choy, Mixed Peppers, Ginger, Cabbage, Carrots, Broccoli, Spring Onions, Sesame Seeds, Sweet Ginger Soy, Jasmine Rice
Enhancements: Chicken \$10, Shrimp \$12, or Tofu \$9

ROASTED TANGLEWOOD CHICKEN BREAST \$34 

Whipped Yukon Potatoes, Sautéed Haricot Vert, Baby Carrot, Cherry Tomato, Naturale Jus

DRY SPICED LAMB RACK \$48  

Curried Chickpea Stew, Kale, Apricots and Raisins

PETITE FILET MIGNON \$45 

Whipped Yukon Potatoes, Sautéed Haricot Vert, Baby Carrot, Cherry Tomato, Bordelaise

FARM RAISED SCOTTISH SALMON \$35

Seared Lock Duart Salmon, Asparagus, Cherry Tomato, Cipollini Onion, Fried Capers and Tarragon Beurre Blanc

SIDES

RED QUINOA  \$9

WHIPPED YUKON POTATOES \$9

OSCAR'S MAC & CHEESE \$9

BRAISED KALE AND SPINACH  \$9

ASPARAGUS SAUTÉED OR STEAMED  \$9

JASMINE RICE  \$9

HARICOT VERT SAUTÉED OR STEAMED \$9

YOUNG ADULTS

Served with Your Choice of Chips, Fries, Fruit, Broccoli, or Side Salad

MACARONI & CHEESE \$12

CHICKEN TENDERS \$14

CHEESEBURGER \$13

GRILLED CHEESE \$12

CHEESE PIZZA \$12.50

HOT DOG \$12

CHICKEN AND CHEESE QUESADILLA \$12

SPAGHETTI MARINARA WITH PARMESAN CHEESE \$12

YOUNG ADULTS DESSERT

FRESHLY BAKED CHOCOLATE CHIP COOKIES \$10
Two Chocolate Chip Cookies

ICE CREAM \$8
Chocolate or Vanilla Ice Cream

BANANA SPLIT \$15
Chocolate or Vanilla Ice Cream, Chocolate Sauce, M&M's, Caramelized Banana, Whipped Cream, Almonds, Blueberries

DESSERT

ICE CREAM SANDWICH \$12
With Vanilla Ice Cream

SIGNATURE HOUSE-MADE CHEESECAKE \$13
Raspberry Coulis

KEY LIME PIE \$12 

ICE CREAM \$8
Two Scoops of Chocolate or Vanilla Ice Cream


GERMAN CHOCOLATE CAKE \$14
Old Fashioned Buttermilk Chocolate Cake with Coconut and Pecan Filling, Chocolate Icing, Creme Anglaise, Mixed Berries

BULL & BEAR CRÈME BRÛLÉE \$13
Hidden Dark Chocolate Crème, Short Bread

RED VELVET CAKE \$14
Mascarpone Cream Cheese Icing

STRAWBERRIES AND CREAM \$12
Fresh Strawberries, Tahitian Vanilla Bean Crème Chantilly

 Heart Healthy  Gluten Free  Vegetarian  Local

Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: orlbc.buy-ondemand.com

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

LATE NIGHT MENU

Serving from 11:00 PM to 5:00 AM

STARTERS

CHICKEN NOODLE SOUP \$15 

Chicken Broth, Natural Chicken, Celery, Carrots, Pasta

CHILLED COLOSSAL GULF SHRIMP \$8 PER PIECE  

House-Made Cocktail Sauce, Lemon

BUFFALO WINGS \$21

Choice of: Blue Cheese or Ranch Dressing, Celery and Carrot Sticks

CHIPS & SALSA \$12

Tortilla Chips, House-Made Ranchero Salsa
Add Guacamole \$5

ENTREES

CAESAR SALAD \$15

Romaine Lettuce, Focaccia Croutons, Parmesan Cheese,
House Caesar Dressing
Add: Grilled Chicken \$10, Tofu \$9, Salmon \$8,
Shrimp \$12, Grouper \$15

BISTRO BEEF BURGER* \$19

Angus Short Rib Beef Patty, Grilled Onions, Beefsteak Tomato,
Lettuce, Russian Dressing, Brioche Bun
Choice of: Cheddar, American, Swiss
Add: Applewood Bacon \$2

GRILLED CHICKEN SANDWICH \$18

Farm Chicken, Cheddar Cheese, Avocado, Lettuce,
Tomato, Spicy Aioli

TURKEY CLUB \$18

Turkey Pastrami, Bacon, Avocado, Bibb Lettuce, Tomato,
Tarragon Aioli, Swiss Cheese on Toasted Multi-Grain Bread


CHEESE PIZZA \$20

House-Made Tomato Sauce, Mozzarella Cheese, Parmesan

PASTA AL POMODORO \$24 

Spaghetti, House-Made Marinara, Tomatoes, Olive Oil,
Basil, Garlic

 Heart Healthy  Gluten Free  Vegetarian  Local

Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: orlbc.buy-ondemand.com

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

BEVERAGES

FRESHLY BREWED LA COLOMBE COFFEE — REGULAR OR DECAFFEINATED

SMALL POT (2-3 CUPS) \$9

LARGE POT (3-5 CUPS) \$12

FRENCH PRESS COFFEE \$13

TEALEAVES HOT TEA \$7

Organic English Breakfast, Organic Earl Grey with Lavender,
Organic Chamomile Blossoms, Organic Long Life Green, Organic Peppermint

HOT CHOCOLATE \$6

ESPRESSO \$5

LATTE OR CAPPUCCINO \$7

REPUBLIC OF TEA ICED TEA \$8

Darjeeling

ASSORTED SODAS \$6

Coke, Coke Zero, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Orange Fanta

CLUB SODA OR TONIC WATER \$4

BOTTLED WATER / SMALL \$4 LARGE \$7

Aqua Panna Mineral Water, San Pellegrino Sparkling Natural Mineral Water

GLASS OF MILK \$5

Whole, Low Fat, Skim,


OAT MILK, ALMOND MILK OR SOY MILK \$7

JUICE \$7

Apple, Cranberry, Florida Grapefruit, Florida Orange, Pineapple, Tomato

FRESH SQUEEZED ORANGE JUICE \$10

 Heart Healthy  Gluten Free  Vegetarian  Local

Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: orlbc.buy-ondemand.com

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

SPIRITS, WINE, BEER

Serving from 7:00 AM to 2:00 AM

SPIRITS

	375ml BOTTLE
STOLI	\$50
GREY GOOSE	\$70
HENDRICKS	\$65
BACARDI GOLD	\$55
HERRADURA SILVER	\$80
MAKER'S MARK	\$75
JOHNNIE WALKER BLACK LABEL	\$80
JACK DANIELS	\$75

WINE

	BOTTLE
CHAMPAGNE	
Moët & Chandon Impérial Brut, Épernay, France	\$125
Veuve Clicquot Yellow Label, Reims, France	\$185
SPARKLING WINE	GLASS/BOTTLE
Prosecco, Casa Canevel, Valdobbiadene, Italy	\$14 \$55
Sparkling, Chandon Brut Classic, CA	\$16 \$60
WHITE WINE	GLASS/BOTTLE
CHARDONNAY	
Sonoma-Cutrer, Sonoma County, CA	\$19 \$66
Hill Family Estate, Bonnet Creek Reserve "Carly's Cuvée," Napa Valley, CA	\$16 \$65
SAUVIGNON BLANC	
Matanzas Creek, Sonoma County, CA	\$12 \$45
Kim Crawford, Marlborough, New Zealand	\$14 \$48
ALTERNATIVE WHITES	
Pinot Grigio, Terlato Family Vineyards, Friuli, Italy	\$14 \$53
Rosé, Whispering Angel, Côtes de Provence	\$17 \$65

RED WINE

	GLASS/BOTTLE
CABERNET SAUVIGNON	
Columbia Crest H3, Horse Heaven Hills, WA	\$12 \$45
Oberon, Napa County, CA	\$17 \$65
MERLOT	
Kendall Jackson, Sonoma County, CA	\$12 \$60
PINOT NOIR	
La Crema, Sonoma Coast, CA	\$17 \$65
ALTERNATIVE REDS	
Red Blend, Tablas Creek Bonnet Creek Cuvée, Paso Robles, CA	\$18 \$72

HALF BOTTLE SELECTION


	BOTTLE
Sparkling, Chandon Brut Classic, CA	\$32
Champagne, Moët & Chandon Impérial Brut, Épernay, France	\$75

BEER

DOMESTIC	\$8
Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, O'Doul's (non-alcoholic) Sam Adams, Sam Adams Seasonals	
IMPORT & CRAFT*	\$8.50
Amstel Light, Bonnet Creek Brew Vacay IPA, Corona Extra, Guinness Draught, Heineken, Peroni, Stella Artois, Cigar City Jai Alai IPA, Blue Moon	

*Based on availability

 Heart Healthy  Gluten Free  Vegetarian  Local

Please dial 5480 on your guest room telephone or press  To place your order digitally, please visit: orlbc.buy-ondemand.com

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.