

ONE

BAR & RESTAURANT

NYC RESTAURANT WEEK WINTER 2025,
THREE COURSE DINNER \$60 EXCLUDING TIPS & TAX

First course

PROSCIUTTO & BURRATA

Heirloom Tomato, Arugula, Balsamic Reduction, Olive Oil

FIRE CRACKER FRIED SHRIMP

Shrimp served with warm flour tortillas, shredded romaine, tomatoes and fire cracker Dipping

RISOTTO CROQUETTES

Fried risotto balls stuffed with melted mozzarella and prosciutto

HILTON PRETZEL

Cheese Sauce and Smoked Honey Mustard

BACON-CHEESEBURGER SLIDERS

Lettuce, Tomato, Onion, Chipotle Mayo

INDIAN CHILI CHICKEN

South East Asian Twist as Batter Fried Chicken is Smothered in Garlic, Soy Sauce and Chili Gravy

STREET CORN NACHOS (CHICKEN OR VEG)

Mozzarella, Charred Corn, Scallion, Cilantro, Sour Cream, Radish, Hot Spice

ONE CHEESE FRIES

Topped with melted Monterey Jack, Cheddar and Chopped Bacon with house-made Ranch dressing

SOUP OF THE DAY

ONE

BAR & RESTAURANT

**NYC RESTAURANT WEEK WINTER 2025,
THREE COURSE DINNER \$60 EXCLUDING TIPS & TAX**

Second course

CHICKEN MARSALA

Mushroom Sauce, Marsala Wine over Tender Chicken,
Baby Spinach, Mashed Potatoes

INDIAN STYLE VEG OR NON VEG THALI

Rice, Vegetable or Chicken Curry, Chapati,
Mix Veg Bhaji, Yogurt, Mango Pickle

STEAK N' SHRIMP + \$5

Grilled Sirloin Steak, Jumbo Shrimp, Mixed Vegetables, Demi-Glace

GRILLED SCOTTISH SALMON

Grilled Asparagus, Mashed Potato, Lemon Butter and Caper Sauce

CHEESE OR LOBSTER RAVIOLI

Cream Sauce with a hint of Tomato flavor,
simple seasonings and fresh Dried Tomato

SHRIMP SCAMPI

Garlic Parsley Butter, Linguine, Arugula, Roasted Cherry Tomato

CRAB CAKE SANDWICH

Fresh Mozzarella, Roasted Red Pepper, Basil, Chipotle Mayo

STEAK SALAD

Grilled 6oz NY Strip Steak, Bleu Cheese,
Charred Corn, Cherry Tomatoes, Mixed Greens, Shallot Vinaigrette

QUINOA SALAD

Chickpeas, Red Bell Pepper, Baby Spinach,
Cucumber, Parsley and Lemon, Red Wine Dressing

MARGARITA PIZZA

GARDEN INN CHEESEBURGER

American Cheese, Lettuce, Tomato, Red Onion, Pickle

ONE

BAR & RESTAURANT

NYC RESTAURANT WEEK WINTER 2025,
THREE COURSE DINNER \$60 EXCLUDING TIPS & TAX

• Third course •

NY CHEESECAKE

Served with Raspberry Sauce

CHOCOLATE LAVA CAKE

Served with Ice Cream

CINNAMON BALL

With Whipped Cream

LEMON CAKE

ICE CREAM

Vanilla, Strawberry, Pistachio, Chocolate

DRINKS

Fountain Soda • Coffee • Varieties of Teas,
Iced Tea • Lemonade, Mumbai Masala Chai