



OPHELIA

THE GRAND ROOFTOP



NYC RESTAURANT WEEK SUMMER 2026

3 COURSE \$60PP PRIX-FIXE DINNER

PRICING DOES NOT INCLUDE BEVERAGE, TAX OR GRATUITY | NO SUBSTITUTIONS

PLEASE SELECT ONE FROM EACH CATEGORY

APPETIZERS

spinach & artichoke dip

PARMESAN + ROASTED GARLIC + CRISPS

duck confit spring rolls

CABBAGE + SCALLIONS + MUSHROOM +
PICKLED CARROTS + APRICOT

burrata caprice salad

HEILOOM TOMATOES + BASIL PESTO +
BALSAMIC PEARLS + BASIL OIL

edamame hummus

GREEN PEAS+ EDAMAME + TAHINI + EVOO +
TOASTED PISTACHIO +
CHILI OIL + CHIVE + WARM PITA BREAD

ENTRÉES

roasted chicken breast

ROASTED SQUASH + BRUSSELS SPROUTS + AU JUS

grilled NY strip steak

PARSNIP PURE + SAUTEED KALE + TRUFFLE HOTEL BUTTER

grilled lamb chops

GARLIC MASHED POTATOES + GRILLED BROCCOLI

pan roasted salmon

MISO ORANGE GLAZE + ROASTED POTATOES +
BRAISED FENNEL + PARSLEY

SWEETS

tiramisu

MASCARPONE MOUSSE + COFFEE SOAKED
SPONGE CAKE + COCOA POWDER

strawberry dream cake

STRAWBERRY SPÖNGE LAYER CAKE +
CREAM CHEESE + STRAWBERRY PEARS

