As part of The Plaza’s commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without artificial trans fat. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

Please inform your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% gratuity will be applied
SANDWICHES & SAVORIES

Eloise's Pretty Pink Pinwheels
Smoked Salmon, Citrus Crème Fraîche, Chives, Caviar, Brioche Bread

Skipperdee's Rosé English Cucumber
Pomegranate-Rose Labneh, Lemon Zest, Tarragon, Pickled Mustard Seeds, White Bread

Fire Roasted Chicken Salad
Scallion Cream Cheese, Spinach, Tomato Bread

Teenie Weenie Pastrami
Beef Pastrami, Dijonnaise, Pickle Relish, White Bread

Perfect Macaron
Foie Gras Mousse, Pink Truffle Kewpie Mayo, Caviar

SCONES
Freshly Baked Warm Cranberry Orange & Truffle Scones
Devonshire Cream, Kalamansi & Lemon Curd, House-Made Berries & Lime Preserves

PASTRIES & SWEETS
Pink Chocolate Choux
Pâte à Choux, Fresh Berries & Hibiscus Compote, Almond Raspberry Streusel, Hibiscus White Chocolate Whipped Ganache

'Tippy-Top' Tart
Raspberry Custard, Raspberries

More! Pink Grapefruit Meringue Tart
Vanilla Tart, Grapefruit Crémeux, Italian Pink Meringue

Here's What I Like: Strawberry Cheesecake
Strawberry Cheesecake, Fresh Strawberry

Absolutely! Lychee Rose Macaron
Classic Lychee & Rose White Chocolate Ganache

140 PER PERSON
WITH A GLASS OF CHAMPAGNE
NV, Louis Roederer Brut, Reims
170 PER PERSON

NV, Duval-Leroy Rosé Prestige, A Vertus
179 PER PERSON

Louis Roederer Cristal
209 PER PERSON
Grand Eloise Tea

Caviar Service

PLAZA HYBRID CAVIAR 1 OZ
LOUIS ROEDERER "CRISTAL"
Brut, Reims, France 2014
Two Glasses

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Strawberry Cheesecake, Fresh Strawberry

Absolutely! Lychee Rose Macaron
Classic Lychee & Rose White Chocolate Ganache

JASMINE PEARLS GRAND CRU TEA

The softness of the green tea is the perfect complement to the subtlety of the jasmine.
The roundness and the smoothness of the beverage feels like a pearl of tea to the palate.

599 FOR TWO
Loose Leaf Teas Selections

Black Teas

BIG BEN
A wonderful English Breakfast blend of black tea from Yunnan, China and Assam, India

THÉ DES LORDS
Earl Grey from China, with bergamot & safflower petals

MARGARET’S HOPE
Tea from Margaret’s Hope plantation, Darjeeling, India

CHAI IMPERIAL
A flavorful blend of black tea with cardamom, clove, cinnamon, ginger, orange zest and pink peppercorns

JUKRO
GRAND CRU TEA, SUPPLEMENT 15
This highly-smooth Grand Cru from South Korea boasts cocoa notes with a rare intensity. These notes have a caramelized, vanilla aftertaste

White Teas

BAI MU DAN
A white tea from Fujian, China with a woody flavor of hazelnuts and chestnuts

Herbal Tea

ORGANIC L'HERBORISTE N°108
Caffeine-Free
A recipe combining herbs and fruits known for their anti-stress benefits
Loose Leaf Teas

Oolong Teas

TIE GUAN YIN IMPERIAL
GRAND CRU TEA, SUPPLEMENT 10
The highest quality among Tie Guan Yin teas, the name translates to “Iron Goddess of Mercy” in Chinese

ORGANIC PU ERH BAI YUN SHAN
This Pu Erh presents all the characteristics of the mature tea. The animal and leather bouquet of young Pu Erh teas has developed more earthy, complex notes

DONG DING
GRAND CRU TEA, SUPPLEMENT 15
Tea lovers consider it Taiwan’s best oolong tea

LAVENDER OOLONG
A magnificent green Oolong tea from China combined with fresh lavender

Green Teas

THÉ DU HAMMAM
A fruity blend of green tea, with rose petals, green dates & berries

THÉ DES ALIZÉS
A fruity green tea with pieces of white peach, kiwi & watermelon

ICY MINT
A Chinese green tea with intensely fresh mint

SENCHA SUPERIOR
Made from the predominant Yabukita cultivar of Shizuoka, Japan and offers the classic, bitter sweet and balanced umami flavor that represents the original Japanese Sencha taste profile
Loose Leaf Teas Selections

Infusions

TROPICAL GARDEN
A fruity infusion with pieces of mango, pineapple, papaya & peach

CHILDREN’S TEA
Caffeine-free, a delicious herbal tea with flavors of melon, papaya, and goji berries

Red Tea

ROOIBOS DU HAMMAM
Caffeine-Free
Smooth and mellow Rooibos with delicious notes of berries & green dates

MÉLANGE DU CAP
Blend of rooibos with cocoa nibs and vanilla pods

ROOIBOS DES VAHINÉS
Rooibos sprinkled with pieces of vanilla pods and almonds

Rare Tea

JASMINE PEARLS, SUPPLEMENT 12
The finest and rarest Chinese green tea rolled by hand
# Wine Selections

## Champagne

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV Laurent-Perrier Brut</td>
<td>37/175</td>
<td>Tours-sur-Marne, France</td>
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<tr>
<td>NV Louis Roederer Brut</td>
<td>47/175</td>
<td>Reims, France</td>
</tr>
<tr>
<td>NV Nicolas Feuillatte Brut</td>
<td>35/160</td>
<td>Chouilly, France</td>
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<tr>
<td>Louis Roederer Cristal 2014</td>
<td>150/900</td>
<td>Reims, France</td>
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<tr>
<td>NV Duval-Leroy Rosé Prestige</td>
<td>51/245</td>
<td>A Vertus, France</td>
</tr>
<tr>
<td>NV Krug Grande Cuvée</td>
<td>115/700</td>
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## White

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Region</th>
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</thead>
<tbody>
<tr>
<td>Tolloy Pinot Grigio</td>
<td>28/130</td>
<td>Alto Adige, Italy</td>
</tr>
<tr>
<td>Domaine LeSeurre Riesling</td>
<td>21/83</td>
<td>Finger Lakes, France</td>
</tr>
<tr>
<td>2018 Henri Bourgeois Sancerre</td>
<td>40/160</td>
<td>Loire Valley, France</td>
</tr>
<tr>
<td>Cakebread Chardonnay</td>
<td>40/155</td>
<td>Napa Valley, California</td>
</tr>
<tr>
<td>Jordan Chardonnay</td>
<td>31/115</td>
<td>Russian River Valley, California</td>
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</table>

## Red

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<thead>
<tr>
<th>Wine</th>
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<th>Region</th>
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<tbody>
<tr>
<td>Evolution Pinot Noir</td>
<td>28/97</td>
<td>Willamette Valley, Oregon</td>
</tr>
<tr>
<td>Terrazas de los Andes Malbec</td>
<td>23/91</td>
<td>Mendoza, Argentina</td>
</tr>
<tr>
<td>Domaine Frédéric Esmonin</td>
<td>26/130</td>
<td>Bourgogne “Les Genévrieres”</td>
</tr>
<tr>
<td>Decoy by Duckhorn Cabernet</td>
<td>26/95</td>
<td>Sonoma County, California</td>
</tr>
<tr>
<td>Newton Unfiltered Cabernet</td>
<td>35/150</td>
<td>Napa Valley, California</td>
</tr>
<tr>
<td>Le Baron de Brane Bordeaux</td>
<td>35/150</td>
<td>Margaux, Bordeaux</td>
</tr>
<tr>
<td>Massaya, Le Colombier</td>
<td>25/85</td>
<td>Beqaa Valley, Lebanon</td>
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</table>

## Rosé

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Region</th>
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</thead>
<tbody>
<tr>
<td>Domaine Sainte Marie VieVité</td>
<td>21/100</td>
<td>Provence, France</td>
</tr>
<tr>
<td>Château d’Esclans Whispering</td>
<td>26/115</td>
<td>Provence, France</td>
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</table>

## Sweet

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Region</th>
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</thead>
<tbody>
<tr>
<td>Michele Chiarlo Nivole</td>
<td>19/38</td>
<td>Moscato d'Asti</td>
</tr>
<tr>
<td>Pietro D’Avola</td>
<td>19/38</td>
<td>Piedmont, Italy</td>
</tr>
</tbody>
</table>
Palm Court Classics

THE DIPLOMAT 30
This original sipper brings the smokey, earthy, flavor of Casamigos mezcal together with the rhubarb and cinchona tastes of the Italian aperitif Aperol in a harmonious accord that will sooth any differences and delight the senses.

COCO MONKEY 30
Enjoy a bit of paradise in midtown Manhattan with this tropical potion. The rich taste of Pyrat XO Reserve rum is combined with the fruity flavors of Giffard Banana liqueur along with muddled banana slices to help begin your journey on this tropical breeze. Coconut water, fresh cream and house-made banana syrup will keep you sailing along. The cocktail is then finished with grated nutmeg, a banana slice and a chocolate straw which will make your tropical sojourn complete.

WHITE NEGRONI 30
A new twist on this old favorite that was originally created in Florence, Italy in 1925 for Count Camillo Negroni. At The Plaza, we unite Plymouth gin with Cocchi Americano vermouth and Suze to recast this classic cocktail.

ADORA ME 30
This exquisite libation combines Hendrick’s Flora Adora gin, imported Gyokuro green tea, citrus and pineapple juices before being finished with fresh raspberries and a touch of soda water.

ESSENCE OF THYME 30
This original ‘un trago’ introduces Don Julio Reposado and Agave with the French elderberry based liqueur St Germain. This combination is then accented nicely with fresh thyme, fresh passion fruit purée, and finished with prosecco.

MOSCOW MULE 30
Vodka’s first triumph dating back to the early 1940’s, originally called “little Moscow”, this cocktail was originally created at New York’s Chatham Hotel. The Plaza uses locally distilled ALB vodka from New York State that is smothered in puréed ginger, freshly squeezed lime juice, then lengthened with club soda to recreate this classic.

HIBISCO SOUR 30
A sour cocktail with a foundation of Pisco 100, pisco brandy has been distilled in Peru since the 16th century. It is one of the first spirits ever distilled in the Americas. The subtle cherry flavor of Luxardo liqueur and floral tanginess of hibiscus syrup adds a cross section of taste. This is a wonderfully refreshing way to welcome in the warmer days of spring and summer.

CHERRY BLOSSOM 30
This sipper is a cherry blossom, cherry-scented blood peach accented with Fee Brothers cherry bitters then charged with prosecco and topped with a fresh flower.