



BREAKFAST

Light

GREEK YOGURT &
HOUSE MADE GRANOLA PARFAIT 19
seasonal berries, honey

FRESH BAKED PASTRIES 19
choice of three:
butter croissant, almond croissant,
pain au chocolat, apple & blackcurrant chausson,
cheese danish, fruit danish, scone,
blueberry muffin, bran muffin, carrot-pineapple muffin

SEASONAL FRUIT SALAD 18
sliced dried apricots, dates, citrus-vanilla syrup

HOUSE-MADE BIRCHER MÜESLI 17
fresh blueberries, green apple,
dried cranberries, apricots, milk

MCCANN'S IRISH OATMEAL PORRIDGE 17
vermont butter, dried fruits

HOUSE-MADE TOASTED GRANOLA 18
fresh berries or banana, milk

COLD CEREALS 14
choice of cereals with milk
fresh berries or banana 18

18% GRATUITY WILL BE APPLIED TO A CHECK FOR PARTIES OF 6 OR MORE

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Dine at The Plaza



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Featured Breakfast

THE NEW YORKER 45
two organic farm eggs any style
choice of artisanal meat, choice of toast

THE PLAZA CONTINENTAL 40
selection of assorted baked pastries, seasonal fruit

THE CENTRAL PARK 35
granola parfait, bran muffin

ARABIC BREAKFAST 49
scrambled eggs, fowl madames, breakfast potatoes, toasted pita bread,
cold accompaniments - olive oil, labne, tomato, feta, cucumber, hummus

Featured packages served with;
one glass of cold pressed orange or grapefruit juice
&
La Colombe coffee or Le Palais des Thés loose leaf tea*

* all grands cru tea selections are subject to a supplement charge

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Main Course

TWO EGGS ANY STYLE 25

choice of:
chicken-apple sausage, nueske's bacon,
pork sausage, or heritage ham, choice of toast

STEAK & EGGS 46

wagyu hanger steak, two eggs any style,
roasted tomatoes, breakfast potatoes,
black truffle hollandaise sauce

TRADITIONAL SHAKSHUKA 29

two poached eggs, cumin, stewed tomatoes,
jalapeño, shallots, garlic,
za'atar pita bread

SCRAMBLED SHAKSHUKA 29

two scrambled eggs, cumin, stewed tomatoes, jalapeño,
onions, red & green peppers, za'atar pita bread

NEW YORK HASH & EGGS 28

pulled pastrami, crushed potatoes, stewed peppers, onions,
scallions, two eggs sunny side up

CHARCUTERIE & CHEESE 24

chef's selection, country bread

THE PLAZA EGGS BENEDICT 24

poached eggs, canadian bacon,
english muffin, hollandaise sauce

SALMON EGGS BENEDICT 32

poached eggs, hudson valley smoked salmon,
english muffin, hollandaise sauce

SMOKED SALMON & GOAT CHEESE FRITTATA 32

egg whites, smoked salmon, m
ontrachet goat cheese, chive

HUDSON VALLEY OAK SMOKED SALMON 26

six-minute egg, pickled red onions, caperberries,
cornichons, cream cheese, fennel pollen,
choice of country bread or bagel

GRUYÈRE OMELET 26

shallots, spinach, roasted tomato,
breakfast potatoes

BRIOCHE FRENCH TOAST 24

mascarpone-cinnamon mousse,
organic local maple syrup

BUTTERMILK PANCAKES 23

plain or gluten free, organic local maple syrup

supplement 3

blueberries
chocolate chips
banana

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Accompaniments

nueske's bacon 10
heritage ham 9
chicken-apple sausage 12
myers of keswick pork sausage 11
roasted potatoes 8
greek yogurt 9

grapefruit supremes | half grapefruit 13

seasonal berries 13

Toast

ARTISANAL BREADS & BAGEL 9
white | wheat | whole grain | sourdough | rye
pita | gluten-free bread | new york bagel

served with cream cheese or butter

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Cocktails

BLOODY MARY 24

The Plaza's own horseradish infused vodka mixed to delight with a classic medley of spices and hearty tomato juice, garnished with traditional accompaniments and a jumbo shrimp.

MIMOSA 25

champagne and orange juice

Beverages

COLD PRESSED JUICES 12

orange | grapefruit
pineapple | carrot | cucumber

FRESHLY SQUEEZED JUICES 14

orange
grapefruit

SMOOTHIES 14

strawberry-banana
seasonal berry

MORNING GLORY 15

kale, celery, green apple, cucumber & ginger

LA COLOMBE COFFEE

american regular or decaffeinated 10

espresso 7 / 12

latte 12

cappuccino 12

Le Palais des Thés Iced Teas

THÉ DES ALIZÉS 11

a fruity green tea with pieces of white peach, kiwi, watermelon

ROOIBOS DES VAHINÉS 11

a delicious caffeine-free rooibos sprinkled with pieces of vanilla pods & almonds

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LOOSE LEAF TEA SELECTIONS

Le Palais des Thés Loose Leaf Teas

Black Teas

JUKRO 49*

a truly exceptional black tea from
South Korea with malt chocolate aromas

YUNNAN BUDS 19*

the finest Yunnan tea composed almost
entirely of very long golden tips

BIG BEN BREAKFAST TEA 11

a wonderful english breakfast blend of
black teas from Yunnan, China & Assam, India

THÉ DES LORDS 11

earl grey with a pronounced bergamot flavor

MARGARET'S HOPE 11

a fruity summer flush darjeeling tea
with a great character

THÉ DES AMANTS 11

a heady blend of black tea, apple, almond,
cinnamon, vanilla, ginger

TOFFEE 11

a delicious black tea with notes of vanilla and cocoa,
a dessert-like tea

CHAI IMPERIAL 11

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

**Grand Cru Tea*

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Green Teas

JASMINE PEARLS 19*

the finest and rarest of
jasmine teas, rolled by hand

IMPERIAL LONG JING 19*

a magnificent Chinese green tea
with a rich & fresh bouquet

RYOKUCHA MIDORI 19*

'Tea of the Samurais'
one of the finest Japanese green teas

SENCHA ARIAKE 11

the most famous type of Japanese green tea,
round and invigorating

VIVE LE THÉ 11

harmonious & zesty green tea
with ginger notes

ICY MINT 11

a Chinese green tea with intensely fresh mint

THÉ DU HAMMAM 11

a fruity blend of green tea,
rose petals, green dates, berries

THÉ DES ALIZÉS 11

a fruity green tea with pieces of
white peach, kiwi, watermelon

**Grand Cru Tea*

Oolong Teas

TIE GUAN YIN IMPERIAL 19*
the highest quality among Chinese Oolong teas,
with a hazelnut-like, flowery bouquet

LAVENDER OOLONG TEA 11
a magnificent green tea from
China combined with fresh lavender

White Teas

SILVER NEEDLES 19*
unique and spectacular white tea
made of silvery buds only

Pu Erh Teas

IMPERIAL PU ERH 11
a powerful Pu Erh fermented tea
with long woody, liquorice notes

MENG HAI SHU CHA 19*
a unique fermented black
Pu Erh tea cake with plenty of buds

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Caffeine - Free

Infusions

TROPICAL GARDEN 11
a fruity infusion with pieces of
mango, pineapple, papaya, peach

CHAMOMILE ROOIBOS 11
is a warm and comforting infusion that combines
apple and spices gourmet notes with chamomile's calming benefits
Caffeine-Free

CHILDREN'S TEA 11
a delicious black tea with
cherry, citrus, berries, hibiscus.rose

FESTIVE GARDEN 11
a caffeine-free infusion of cocoa, orange, and grapes,
reminiscent of holiday treats

Red Teas

ROOIBOS DES VAHINÉS 11
a delicious rooibos sprinkled with
pieces of vanilla pods, almonds

MÉLANGE DU CAP 11
a delicious blend of rooibos with
cocoa nibs, vanilla pods

ROOBIOS DU HAMMAM 11
a combination of green date pulp,
rich red fruit & the mellow roundness of rooibos

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