



# THE PALM COURT

THE PLAZA

# *Soups & Salads*

LOBSTER BISQUE 27  
lobster crème quenelle, brioche crouton

FRENCH ONION SOUP 17  
braised beef short ribs,  
sherry, gruyère

CHICKEN CAESAR SALAD 29  
baby romaine, parmesan reggiano,  
herbed croutons

KALE AND QUINOA SALAD 26  
almond, dried cranberry, orange segments,  
honey-cinnamon vinaigrette

GREEK SALAD 24  
radishes, pepperoncini,  
marinated feta, red wine dressing

ADD CHICKEN 8

ADD SHRIMP 12

# *Seafood*

CAVIAR SERVICE  
tsar imperial ossetra  
205 / 20 grams

kaluga huso hybrid imperial  
295 / 20 grams

SEAFOOD PLATTER 68  
four oysters, three jumbo prawns,  
half hard-shell lobster,  
tuna tartare

LOCAL OYSTERS  
cucumber-chili mignonette, cocktail sauce  
half dozen 18  
one dozen 36

PRAWN COCKTAIL 24  
four poached prawns, lemon zest, cocktail sauce

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# *Small Plates*

LOCAL CHEESES 28  
selection of farmstead cheeses,  
fresh honeycomb, raisins on the vine,  
marcona almonds, cranberry-walnut toast

ARTISANAL CHARCUTERIE 26  
chef's selection of meats,  
cornichon, olives, rustic toast

AHI TUNA TARTARE 27  
avocado, citrus blend greens, sesame vinaigrette,  
sesame-seaweed crackers

PLAZA LOBSTER ROLL 28  
horseradish dressing,  
daikon sprouts, avocado

SHRIMP SCAMPI AND  
CREAMY POLENTA 26  
orange zest and cilantro mascarpone,  
scallion and parmesan corn crisp

TRIO OF MINI BURGERS 27  
plaza custom blend, cheddar,  
bibb lettuce, tomatoes, pickle

CRUDITÉS 16  
tzatziki, green goddess dressing

MEZZE PLATTER 23  
muhamarra, hummus, moutabel,  
tzatziki, mixed olives, za'atar pita

LAMB LOLLIPOPS  
coriander-orange spiced, chimichurri  
three pieces 32  
six pieces 58

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# Large Plates

PAN SEARED SKUNA BAY SALMON 32

fresh mint pesto, mixed greens,  
crispy chickpea with ras al hanout,  
lemon vinaigrette

PAN SEARED BRANZINO 36

fresh mint pesto, mixed greens,  
crispy chickpea with ras al hanout,  
lemon vinaigrette

HERB ROASTED YOUNG CHICKEN 29

black grapes, watercress, black olive tapenade

ROASTED TURKEY AND  
AVOCADO SANDWICH 24

applewood bacon, tomato, bibb lettuce, ciabatta

WAGYU 10oz STRIP STEAK 140

KOW american wagyu beef,  
watercress, crispy shallots, lemon vinaigrette

RIGATONI BOLOGNESE 32

pecorino cheese

THE PLAZA BURGER 29

plaza custom blend,  
choice of gruyère, blue, or cheddar,  
tzatziki sauce, bibb lettuce,  
oven-cured tomato,  
pickle, brioche bun, pommes frites

CREEKSTONE 8oz FILET MIGNON 52

gremolata butter, watercress,  
crispy shallots, lemon vinaigrette

DRY AGED 14oz

NEW YORK STRIP STEAK 72

gremolata butter, watercress, crispy shallots,  
lemon vinaigrette

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# *Accompaniments*

## SIMPLE 8

yukon gold mashed potatoes

pomme frites

field green salad

## SEASONAL 10

roasted baby rainbow carrots

roasted confetti potatoes

sautéed asparagus,  
freshly grated parmesan cheese

sautéed spinach,  
blistered baby heirloom tomatoes

sautéed wild mushrooms, black truffle butter

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# Sweets

NEW YORK CHEESECAKE - TO SHARE 34  
graham cracker brown butter crust, meyer lemon curd,  
huckleberry compote, crème fraîche

VANILLA LADY M CRÊPE CAKE 18  
chocolate sauce, seasonal berries, micro citrus blend

MANJARI AND PASSION FRUIT  
CHOCOLATE CREMEUX 18  
mango and passion fruit sorbet,  
pistachio biscuit cake, passion fruit pearls

HOME ALONE SUNDAE 300  
*Fulfill your Kevin McAllister cherry wishes and  
chocolate dreams with a  
Home Alone 2 inspired ice cream feast...*  
  
'heaps' of ice cream,  
topped with whipped vanilla cream,  
  
rainbow sprinkles, m&m's, cherries,  
crunchy chocolate pearls,  
fruit sauce, caramel sauce, chocolate sauce

MILK AND COOKIES CUSTARD 18  
brown butter chocolate chip cookies, orange caramel sauce,  
crème caramel custard, milk chocolate lid

CHOCOLATE SALTED PEANUT AND  
CARAMEL SABLE 18  
vanilla sable, dark chocolate ganache, salted caramel,  
roasted peanuts, tahitian vanilla ice cream, passion fruit curd

WARM CARAMELIZED APPLE 18  
brown butter and apple ice cream,  
granny smith apple cider coulis, ginger bread cake

VANILLA AND PEAR DROP 18  
pear & grey goose la vanille semi-freddo,  
pear and vanilla candy, lemongrass and pear jelly,  
poached pear, cajeta caramel cause

ICE CREAM AND SORBET 15

ICE CREAM  
chocolate and caramel sea salt  
brown butter and apple  
pistachio  
tahitian vanilla

SORBET  
passion fruit and mango  
blood orange and cinnamon  
apple and ginger

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# *Le Palais des Thés Loose Leaf Tea*

## *Black Teas*

BIG BEN BREAKFAST TEA 11  
a wonderful english breakfast blend of  
black teas from Yunnan, China and Assam, India

MARGARET'S HOPE 11  
a fruity summer flush darjeeling tea with a  
great character

## *Green Teas*

THÉ DU HAMMAM 11  
a fruity blend of green tea, rose petals,  
green dates, berries

JASMINE PEARLS 19  
the finest & rarest of jasmine teas, rolled by hand

## *Rooibus Teas & Infusions*

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

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

## *White Tea*

SILVER NEEDLE 19  
unique and spectacular white tea  
made of silvery buds

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# *The Palm Court Classics*

## FEATURED COCKTAILS OF THE MONTH

*The Palm Court is proud to feature two cocktails  
handcrafted by our bartenders  
using the unique flavors of our Palais des Thés loose leaf teas.  
We have expertly blended the delicate flavor of each tea  
with seasonal ingredients and spirits.*

WINTER SCOTCH OLD FASHION 28  
dalmore 12 year, orange slice, maraschino cherry,  
thé des amants syrup, baked apple bitters

THE OOLONG EXPRESS 26  
bacardi 8 year rum, fresh lemon juice  
lavender oolong tea syrup, licor 43

NYC COSMOPOLITAN 28  
ketel one vodka citron, cointreau, lime juice,  
sugar syrup, cranberry juice

HOUSE TONIC WITH GIN 25  
tanqueray no. ten gin, fresh lime juice, sugar syrup,  
sparkling water, raw peruvian quinine powder

ORSON WELLES NEGRONI 25  
tanqueray ten gin, carpano antica sweet vermouth, campari

TOMMY'S MARGARITA 25  
don julio blanco tequila, fresh lime juice, agave nectar

HEMINGWAY DAIQUIRI 25  
*Created for Ernest Hemmingway at El Floridita Bar in  
Havana, Cuba*

bacardi rum, maraschino liqueur, sugar syrup,  
fresh grapefruit juice, fresh lime juice, cherry juice

GATSBY MINT JULEP 25  
four roses bourbon, fresh lime juice,  
cane sugar syrup, mint, hennessy vsop cognac float

LECHE DOLCE (TO SHARE) 66  
*A Sky Masterson Favorite*  
bacardi light rum, zacapa 23 rum,  
fresh coconut water, whole milk, cane sugar syrup

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# Wines by the Glass

## CHAMPAGNE

- NV Laurent-Perrier **Brut** 30/150  
Tours-sur-Marne, France
- NV Veuve Clicquot **Brut** 32/150  
Reims, France
- NV Nicolas Feuillatte **Brut** 25/125  
Épernay, France
- NV Mœt & Chandon **Brut Impérial Rosé** 39/195  
Épernay, France
- NV Billecart-Salmon **Rosé** 49/250  
Mareuil-sur-Ay, France
- NV Krug **Grande Cuvée** 70/180  
Reims, France (375 ml)
- NV Ruinart **Blanc de Blancs** 45/95  
Reims, France

## WHITE

- Tolloy **Pinot Grigio** 18/70  
Alto Adige, Italy 2017
- Jean-Paul Picard **Sancerre** 21/75  
Loire Valley, France 2017
- Allan Scott **Sauvignon Blanc** 19/72  
Marlborough, New Zealand 2017
- Zilliken 'Butterfly' **Riesling** 18/70  
Saar, Germany 2016
- Giles Morat **Pouilly Fuissé** 26/95  
Burgundy, France 2016
- Artesa **Chardonnay** 19/74  
Carneros, Napa Valley, California 2015
- Cakebread **Chardonnay** 39/155  
Napa Valley, California 2016

## ROSÉ

- Domaine Sainte Marie Vie Vité 18/72  
Provence, France 2017

## RED

- Au Bon Climat **Pinot Noir** 23/80  
Santa Barbara County, California 2016
- Castello di Bossi **Chianti Classico** 19/70  
Tuscany, Italy 2015
- La Rioja Alta 'Vina Alberdi' **Rioja Reserva** 19/70  
Spain 2011
- Terrazas de Los Andes **Malbec Reserva** 19/76  
Mendoza, Argentina 2016
- Seven Falls Winery **Merlot** 17/70  
Wahluke Slope, Washington 2013
- Chappellet Mountain Cuvée **Bordeaux Blend** 26/95  
Napa Valley, California 2016
- Château Buena Vista **Cabernet Sauvignon** 29/120  
Napa Valley, California 2014
- Baron de Brane **Bordeaux Blend** 32/140  
Second Label of Château Brane-Cantenac, Second Growth  
Margaux, Bordeaux 2014

VINTAGES SUBJECT TO CHANGE & AVAILABILITY

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# *Beer*

Amstel Light, Holland 10

Corona, Mexico 10

Pilsner Urquel, Czech Republic 10

Samuel Adams, Boston, Massachusetts 10

Hitachino, Japan 18

Chimay White "Cinq Cents", Belgium 19

Chimay Red "Première", Belgium 19

Samuel Smith IPA, England 15

Samuel Smith Oatmeal Stout, England 15

St. Pauli, Germany 10  
non-alcoholic

# *Whiskeys*

## SINGLE MALT SCOTCH

The Balvenie 30 Year, Speyside 295

Macallan 12 Year, Speyside 25

Macallan 18 Year, Speyside 65

Bowmore 25 Year, Islay 160

Lagavulin 16 Year, Islay 35

## BLENDED SCOTCH

Johnnie Walker King George V 200

Johnnie Walker Blue Label 80

Johnnie Walker Black Label 20

Jameson Irish Whiskey 19

Jameson 18 Year 65

## AMERICAN WHISKEY

Basil Hayden's Bourbon 24

Bulleit Bourbon 20

Bulleit Rye 20

Makers Mark Bourbon 20

Whistle Pig Rye 10 Year 30

Old Rip Van Winkle 10 Year 95

Van Winkle Special Reserve 12 Year 195

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# *Spirits & Liqueurs*

## VODKA

- Belvedere, Poland 20
- Grey Goose, France 20
- Hanger One, California 19
- Ketel One, Holland 19
- Stoli Elit, Russia 27
- Tito's, Texas 19

## GIN

- Bombay Sapphire, England 19
- Hendricks, Scotland 24
- Monkey 47, Germany 30
- Nolet's, Holland 25
- Plymouth, England 19
- Tanqueray, Scotland 18
- Tanqueray 10, Scotland 22

## TEQUILA

- Clase Azul Plata 45
- Clase Azul Reposado 55
- Don Julio Blanco 22
- Don Julio Reposado 26
- Don Julio 1942 55
- Patron Silver 22
- Patron Reposado 25
- Patron Anejo 28

## RUM

- Bacardi Silver, Puerto Rico 18
- Bacardi 8 Year, Puerto Rico 20
- Flor de Cana 25 Year, Nicaragua 55
- Ron Zacapa XO, Guatemala 45

## COGNAC

- Hennessy VSOP 22
- Hennessy XO 75
- Paul Giraud Grande Champagne Tres Rare 65
- Remy Martin XO 65
- Remy Martin Louis XIII 325

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