



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

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

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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

SPRING CHICKEN 29

french cut chicken, mash potatoes,
sauteed asparagus, truffle au jus

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
CARMEL 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,
fever tree club soda, 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** 32/160
Tours-sur-Marne, France
- NV Veuve Clicquot **Brut** 32/160
Reims, France
- NV Nicolas Feuillatte **Brut** 25/125
Épernay, France
- NV Moët & Chandon **Brut Impérial Rosé** 42/220
Épernay, France
- NV Billecart-Salmon **Rosé** 49/250
Mareuil-sur-Ay, France
- NV Krug **Grande Cuvée** 95/225
Reims, France (375 ml)
- NV Ruinart **Blanc de Blancs** 49/125
Reims, France

WHITE

- Tolloy **Pinot Grigio** 19/76
Alto Adige, Italy 2017
- Pascal Jolivet **Sancerre** 25/95
Loire Valley, France 2017
- Allan Scott **Sauvignon Blanc** 19/76
Marlborough, New Zealand 2017
- Von Schubert Maximin Grunhaus
Riesling Monopol 19/76
Mosel, Germany 2016
- William Fevre **Chablis** 26/95
Burgundy, France 2017
- Jordan **Chardonnay** 27/110
Russian River Valley, California 2016
- Cakebread **Chardonnay** 36/145
Napa Valley, California 2017

ROSÉ

- Domaine Sainte Marie Vie Vité 18/79
Provence, France 2017
- Chateau d'Esclans Whispering Angel 24/94
Provence, France 2018

RED

- Evolution **Pinot Noir** 20/80
Willamette Valley, Oregon 2017
- Chateau de Santenay Clos Philippe le Hardi Monopole
Hautes Cotes de Beaune 25/95
Burgundy, France 2016
- Terrazas de Los Andes **Malbec Reserva** 19/76
Mendoza, France 2016
- Il Bruciato Tenuta Guado Al Tasso **Super Tuscan** 28/110
Bolgheri DOC, Tuscany, Italy 2016
- Baron de Brane **Bordeaux Blend** 35/140
Second Label of Château Brane-Cantenac, Second Growth
Margaux, Bordeaux 2014
- Chappellet Mountain Cuvée **Bordeaux Blend** 26/95
Napa Valley, California 2016
- Decoy by Duckhorn **Cabernet Sauvignon** 21/85
Sonoma County, California 2016
- Newton Unfiltered **Cabernet Sauvignon** 35/140
Napa Valley, California 2015

VINTAGES SUBJECT TO CHANGE & AVAILABILITY

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Beer

Amstel Light 10
Light Lager, Netherlands

Corona 10
Pale Lager, Mexico

Heineken 10
Pale Lager, Netherlands

Stella Artois 10
Belgian Pilsner, Belgium

Samuel Adams 10
Lager, Boston, Massachusetts

Hitachino 19
Belgian White Ale, Japan

Brooklyn Brewery East IPA 12
India Pale Ale, New York

Weihenstephan Hefeweizen 12
German Wheat Beer, Germany

Ommegang Three Philosophers 18
Quadrupel and Belgian Kriek Blend, New York

Original Sins 12
Hard Cider, New York

St. Pauli 10
Non-Alcoholic Beer, Germany

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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