



BREAKFAST

Light

GRANOLA PARFAIT 19
greek yogurt, seasonal berries, honey

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

SEASONAL FRUIT SALAD 18
sliced melon, fruit and berries, citrus-vanilla essence

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

MCCANN'S STEEL CUT IRISH OATMEAL PORRIDGE 17
vermont butter, dried fruits, organic sugar

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

COLD CEREALS 14
choice of cereals with milk
add fresh berries or banana 4

All eggs are cage free and organic.
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.
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
two organic scrambled eggs, fowl medames, breakfast potatoes, toasted pita bread,
cold accoutrements - olive oil, labne, tomato, feta, cucumber, hummus

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

THE PLAZA BREAKFAST BUFFET

- Offered on Saturday and Sunday Only -

selection of assorted baked pastries, country bread and artisan rolls,
seasonal fruit, yogurt parfaits,
charcuterie and local cheeses,
hudson valley smoked salmon,
scrambled organic farm eggs,
neuske bacon, myers of keswick pork or chicken apple sausages,
pecorino roasted potatoes

choice of one glass of cold pressed fresh squeezed
orange or grapefruit juice
La Colombe coffee or
Le Palais des Thés loose leaf tea*

48

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

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Main Course

TWO EGGS ANY STYLE 25

choice of:

myers of keswick port sausage,
chicken-apple sausage, nueske's bacon heritage ham,
with breakfast potatoes, choice of toast

THE PLAZA EGGS BENEDICT 24

poached eggs, canadian bacon,
breakfast potatoes
english muffin, hollandaise sauce

AVOCADO TOAST 28

poached egg, avocado, heirloom tomato,
whole grain toast, espelette pepper

LOBSTER OMELET 52

asparagus, shaved truffles, breakfast potatoes

BRIOCHE FRENCH TOAST 24

cinnamon apple mascarpone,
apple-current compote, maple syrup

NEW YORK HASH & EGGS 28

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

SALMON EGGS BENEDICT 32

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

SCRAMBLED SHAKSHUKA 29

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

HUDSON VALLEY SMOKED

SALMON BAGEL 26

ben's cream cheese, pickled beets,
shaved red onion, dill blooms, fennel pollen

BUTTERMILK PANCAKES 23

plain or gluten free, maple syrup

supplement 3

blueberries or chocolate chips or banana

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Accompaniments

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

grapefruit supremes, amarena cherry | 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

**Grand Cru Tea*

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Caffeine - Free

Infusions

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

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

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

FESTIVE GARDEN 11
an 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

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

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