



THE PALM COURT

THE PLAZA

Soups & Salads

FRENCH ONION SOUP 17
caramelized onion, sherry, short rib broth

KALE HARVEST SALAD 26
farro, quinoa, carrots, sugar snap peas, red onions,
dried cranberries, toasted walnuts,
red wine vinaigrette

CAESAR SALAD 23
gem lettuce, parmesan reggiano,
ny rye croutons, caesar dressing
add chicken 11 - skuna bay salmon 15 - shrimp 16

Seafood

CAVIAR SERVICE
petrossian tsar imperial ossetra
205 / 20 grams
petrossian kaluga huso hybrid imperial
295 / 20 grams

SEAFOOD PLATTER 79
oysters, jumbo prawns,
half hard shell lobster, tuna tartare

EAST COAST OYSTERS
mignonette pearls, cocktail sauce
half dozen 26 / one dozen 45

SHRIMP COCKTAIL 32
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 32
chef's selection of local cheeses,
fresh honeycomb, raisins on the vine,
cranberry-walnut toast

ARTISANAL CHARCUTERIE 27
chef's selection of meats,
brooklyn pickled green bean, rustic toast

PEPPERCORN AHI TUNA TARTARE 32
avocado, calamansi aioli, potato crisps

PLAZA LOBSTER ROLL 36
celery, chives, mayonnaise, orange segments

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

DUO OF MINI BURGERS 24
plaza custom blend, cheddar,
house-made steak sauce aioli, fried onions, pickle

MEZZE PLATTER 24
muhamarra, hummus, moutabel, labna,
mixed olives, dolmades, za'atar pita

Large Plates

PAN SEARED SKUNA BAY SALMON 37
sautéed kale, heirloom baby carrots,
green raisins, lemon-cilantro labne mousse,
basil oil

FRENCH CHICKEN BREAST 36
whipped yukon gold potatoes,
pencil asparagus, truffles, chicken jus

WAGYU 10oz STRIP STEAK 110
snake river farm american wagyu beef,
creamed spinach, crispy shallots

THE PLAZA BURGER 32
pat lafreida custom blend,
choice of gruyère, blue or cheddar,
house-made steak sauce aioli, caramelized onions,
pickle, 'everything' broiche bun, pommes frites

CAVETELLI 28
broccoli rabe, caramelized onions,
cannellini beans, garlic chips,
calabrian chili pepper

Accompaniments

POMME FRTIES 8

FIELD GREEN SALAD 8

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Sweets

STRAWBERRY & RHUBARB
CHEESECAKE - TO SHARE 36
mascarpone-fromage blanc,
rhubarb-strawberry compote,
pistachio graham cracker

LEMON LADY M CRÊPE CAKE 18
mango and passion fruit curd,
fresh raspberries and blueberries,
micro citrus blend, passion fruit pearls

DARK CHOCOLATE SPHERE 18
morogoro 68% chocolate cremeux, chocolate sacher cake,
mandarin-apricot compote, bitter almond ice cream

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 CHOCOLATE CANDY BAR 18
milk chocolate caramel ganache,
caramelized salted hazelnuts,
almond and hazelnut daquiose cake,
mango coulis

CITRUS AND PASSION FRUIT
VACHERIN 19
citrus cake, mango bali tea sorbet,
strawberry and vanilla jelly,
citrus meringue and passion fruit caviar

ICE CREAM AND SORBET 18
CHOICE OF THREE

ICE CREAM
wild strawberry custard
double chocolate
tahitian vanilla
bitter almond

SORBET
yogurt and lime
mango bali tea
yuzu-lemon
raspberry-rose water

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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

Rooibos 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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Palm Court Classics

NYC COSMOPOLITAN 28

ketel one vodka citron, cointreau, lime juice,
sugar syrup, cranberry juice

SMOKEY RED OAXACA 25

del maguey vida mezcal, don julio silver tequila,
prickly pear puree, fresh lime juice,
fresh english cucumber juice, agave nectar, tajini rim

DERBY BIRD 26

woodford reserve bourbon, campari, freshly squeezed
orange juice, fresh lemon juice

MADAME FLEUR 26

bombay sapphire gin, hennessy VS,
chamomile syrup, fresh lemon juice

UNENCUMBERED 27

hendricks gin, fresh english cucumber juice,
fresh lime juice, cane sugar syrup, moscato d'asti

MIDTOWN APOTHECARY 25

plymouth gin, solerno blood orange liquor,
yellow chartreuse, fresh lime juice

THE PLAZA'S BABY BOURBON

*Hudson Distillery was the first distillery to operate
in New York State after Prohibition.*

*Hudson Baby Bourbon exclusively crafted
a single barrel for The Plaza Hotel.*

*Allow our beverage team to stir the single barrel bourbon
with notes of chocolate bitters and sweet vermouth,
served up inside an ice cold Plaza-logoed flask.*

*As a token of our appreciation, have the flask as your
complimentary keepsake. Cheers!*

FLASK MANHATTAN 35

single barrel hudson baby bourbon,
carpano antica sweet vermouth,
fee brother's aztec chocolate bitters, brandy cherry

GATSBY MINT JULEP 26

four roses bourbon, fresh lime juice, cane sugar syrup,
mint, hennessy vsop cognac

HOUSE TONIC WITH GIN 26

tanqueray no. ten gin, fresh lime juice, sugar syrup,
fever tree club soda, raw peruvian quinine powder

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

BLACKBERRY SCOTCH OLD FASHION 28

dalmore 12 year, orange slice, fresh blackberry,
blackberry jam, angostura bitters

BLACK CHERRY BITTERED SLING 25

four roses bourbon, fresh lime juice, cane sugar syrup,
boylans black cherry soda, fee bros. cherry bitters

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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 Mœt & 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

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Whiskeys

SINGLE MALT SCOTCH

- The Balvenie 30 Year, Speyside 295
- Macallan 12 Year, Speyside 26
- Macallan 18 Year, Speyside 65
- Bowmore 25 Year, Islay 165
- Lagavulin 16 Year, Islay 35

BLENDED SCOTCH

- Johnnie Walker King George V 200
- Johnnie Walker Blue Label 80
- Johnnie Walker Black Label 22
- Jameson Irish Whiskey 20
- Jameson 18 Year 60

AMERICAN WHISKEY

- Basil Hayden's Bourbon 24
- Bulleit Bourbon 21
- Bulleit Rye 20
- Makers Mark Bourbon 21
- 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 22
- Grey Goose, France 21
- Hanger One, California 22
- Ketel One, Holland 19
- Stoli Elit, Russia 27
- Tito's, Texas 21

GIN

- Bombay Sapphire, England 21
- Hendricks, Scotland 24
- Monkey 47, Germany 31
- Nolet's, Holland 25
- Plymouth, England 20
- Tanqueray, Scotland 19
- Tanqueray 10, Scotland 22

TEQUILA

- Clase Azul Plata 45
- Clase Azul Reposado 55
- Don Julio Blanco 22
- Don Julio Reposado 26
- Don Julio 1942 56
- Patron Silver 23
- Patron Reposado 25
- Patron Anejo 31

RUM

- Bacardi Silver, Puerto Rico 18
- Bacardi 8 Year, Puerto Rico 20
- Flor de Cana 25 Year, Nicaragua 55
- Ron Zacapa XO, Guatemala 46

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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