

Grand Imperial Tea

Caviar Service

PETROSSIAN TSAR IMPERIAL OSSETRA

20 Grams

MOËT & CHANDON “DOM PÉRIGNON”

Brut, Épernay, France 2006

Two Glasses

SANDWICHES & SAVORIES

Beet & Goat Cheese Gateaux, Pistachio Crumble, Mint, Brioche
Cured Scottish Salmon Crudo, Lemon Mousse, Rice Cracker
Truffle Gougeres, Duck Liver Pate, Kumquat Marmalade, Fennel
Caviar Blini Chive Crème Fraiche, American Sturgeon Caviar
Lobster Roll, Daikon Sprouts, Buttered Potato Roll
Scallion Pancake, Iberico Ham, Truffle Garlic Aioli, Honey Crisp Apple

SCONES

Freshly Baked Warm Seasonal Scones,
Devonshire Cream, Meyer Lemon Curd, House-Made Preserves

PASTRIES & SWEETS

Hibiscus & Berry Tisane Pate de Fruits
Passion Fruit Chocolate Cremeux Lolly Pop, Raspberry Feuilletine
Grapefruit & Campari macaron, Grapefruit Peals
Duo of Lychee & Rose water Dome, Coconut Dacquoise Cake
Madagascan Chocolate Ganache & Caramel Sea Salt Sable
Almond & Cherry baileys Tuile, Valhrona Milk Chocolate Mousse

JASMINE PEARLS

GRAND CRU TEA

This Spectacular Tea Produces A Beverage Of The Highest Quality:
The Softness Of The Green Tea Is The Perfect Complement To The Subtlety Of The Jasmine
The Roundness And The Smoothness Of The Beverage Feels Like A Pearl Of Tea To The Palate

550 FOR TWO

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

We invite you to join our online community at



Dine at The Plaza



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