



THE PALM COURT

THE PLAZA

Mommy and Me Afternoon Tea

SANDWICHES & SAVORIES

Pickled English Cucumber
Green Goddess Crème, Rye Bread

Red Leicester Cheese
Shallots, House-Made Mayo, Multigrain Bread

Pastrami Cured Salmon
Horseradish Crème, Pumpernickel

Classic French Quiche
Spinach Quiche, Mini Pie Crust

Braised Short Ribs
Herb Mayo, Mini Brioche Bun

SCONES

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

PASTRIES & SWEETS

Lychée & Rose Heart
Lychee Crèmeux, Rose & Raspberry Jelly, Pecan & Chocolate Sable

Lavender Macaron
White Chocolate Ganache, Violet Flower

Pink Choux Hat (à la Crème)
Strawberry Crème Mousseline, Blood Orange Preserve, Pink Craquelin Cookie

Chocolate Nutella Marble Cheesecake
Sour Cream, Oreo Graham Cracker, Candied Hazelnuts

Yuzu & Lemon Meringue Pie
Candied Citrus, Yuzu & Lemon Cream, Huckleberry Compote

WITH A GLASS OF ROSÉ

138 PER PERSON

ACCOMPANYING GUESTS

Children's Eloise Tea
82 PER CHILD
12 YEARS OF AGE OR UNDER

The Plaza Signature Tea
115 PER PERSON

Please inform your server of any allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
18% GRATUITY WILL BE APPLIED TO A CHECK FOR PARTIES OF 6 OR MORE.

The Plaza Signature Tea

SANDWICHES & SAVORIES

Pickled English Cucumber
Green Goddess Crème, Rye Bread

Red Leicester Cheese
Shallots, House-Made Mayo, Multigrain Bread

Pastrami Cured Salmon
Horseradish Crème, Pumpernickel

Foie Gras Terrine
Candied Orange, Mandarin Compote, Toasted Brioche

Lobster Medallion
Truffle Aioli, Caviar, Toasted Brioche

SCONES

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

PASTRIES & SWEETS

Kalamansi & Banana Delice
Banana & Lime Cake, Mango Ganache

Lady Apple
Granny Smith & Mascarpone Whipped Ganache,
Apple Cider Compote Centre

Golden Plaza Egg
Almond Custard, Mandarin Orange Tea Jelly, Almond Pain de Gene Cake

Chestnut Macaron
Chestnut & Rum, White Chocolate Ganache

Red Berry Fruit Tart
Yuzu & Lemon Curd

115 PER PERSON

WITH A GLASS OF CHAMPAGNE

NV, Louis Roederer Brut, Reims
145 PER PERSON

NV, Duval-Leroy Rosé Prestige, A Vertus
154 PER PERSON

Louis Roederer Cristal
184 PER PERSON

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Grand Imperial Tea

Caviar Service

PETROSSIAN TSAR IMPERIAL OSSETRA
20 Grams

LOUIS ROEDERER "CRISTAL"
Brut, Reims, France 2007
Two Glasses

SANDWICHES & SAVORIES

Pickled English Cucumber,
Green Goddess Crème, Rye Bread

Red Leicester Cheese
Shallots, House-Made Mayo, Multigrain Bread

Pastrami Cured Salmon
Horseradish Crème, Pumpernickel

Foie Gras Terrine
Candied Orange, Mandarin Compote, Toasted Brioche

Lobster Medallion
Truffle Aioli, Caviar, Toasted Brioche

SCONES

Freshly Baked Warm Seasonal Scones
Devonshire Cream, Yuzu & Lemon Curd, House-Made Preserve

PASTRIES & SWEETS

Kalamansi & Banana Delice
Banana & Lime Cake, Mango Ganache

Mascarpone Ganache
Caramelized Apple Cider Crumble Center

Golden Plaza Egg
Almond Custard, Red Tea Jelly, Almond Pain de Gene Cake

Chestnut Macaron
Chestnut & Rum, White Chocolate Ganache

Red Berry Fruit Tart
Yuzu & Lemon Curd

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.

599 FOR TWO

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Children's Eloise Tea

SANDWICHES & SAVORIES

Pickled English Cucumber
Green Goddess Crème, Rye Bread

Peanut Butter & Jelly
White Bread

Red Leicester Cheese
Shallots, House-Made Mayo, Multigrain Bread

Braised Shredded Chicken Sandwich
Herb Mayo, Scallions, Rye Bread

SCONES

Freshly Baked Warm Seasonal Scones
Devonshire Cream, Yuzu & Lemon Curd, House-Made Preserve

PASTRIES & SWEETS

Rose Apple Gingerbread "Cake Pop"
Poached Pink Lady Apple

Pink Choux Hat (à la Crème)
Strawberry Crème Mousseline, Blood Orange Preserve

Pink Lemonade Cotton Candy

Lemon Pie Macaron
Baked Lemon Cream Filling

Red Berry Fruit Tart
Yuzu & Lemon Curd

HOT TEAS

Tropical Garden
Children's Tea

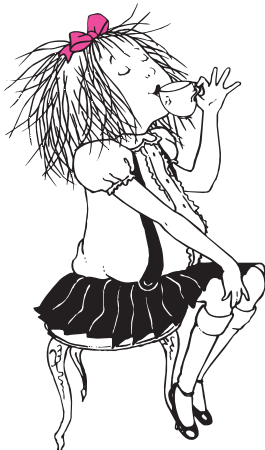
-or-

QUENCHERS

Cold Cold Pink Lemonade
Shirley Temple

82 PER CHILD

12 YEARS OF AGE OR UNDER



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Loose Leaf Teas Selections

Black Teas

BIG BEN

a wonderful English Breakfast blend of black tea from Yunnan China and Assam

AROMAS

pepper



THÉ DES LORDS

Earl Grey from China, with bergamont & safflower petals

AROMAS

strong bergamont



MARGARET'S HOPE

tea from Margaret's Hope plantation, Darjeeling, India

AROMAS

floral, very fruity attack, apple, grape, citrus, woody, honey and liquorice notes, combined with a freshness from the plant notes, fresh leaves



CHAI IMPERIAL

a flavorful blend of black tea with cardamom, clove, cinnamon, ginger, orange zest and pink peppercorns

AROMAS

baking spices, pepper, citrus

Loose Leaf Teas

Oolong Tea

TIE GUAN YIN IMPERIAL

GAND CRU TEA, SUPPLEMENT 10

the highest quality among Tie Guan Yin teas, litterally menas “Iron Goddess of Mercy” in Chinese

AROMAS

fuity, fruit in syrup, cooked fruit, spicy, vegetal, dried wood, toasted hazelnut



LAVENDER OOLONG

a magnificent green Oolong tea from China combined with fresh lavender

AROMAS

flowery bouquet, deep notes of lavender

Green Teas

THÉ DU HAMMAM

a fruity blend of green tea, with rose petals, green dates & berries



THÉ DES ALIZÉS

a fruity green tea with pieces of white peach, kiwi & watermelon



ICY MINT

a Chinese green tea with intensely fresh mint

Loose Leaf Teas Selections

Infusions

TROPICAL GARDEN

a fruity infusion with pieces of mango, pineapple, papaya & peach



CHILDREN'S TEA

Caffeine-free, a delicious herbal tea with flavors of melon, papaya, and goji berries

Red Tea

ROOIBOS DU HAMMAM

caffeine-free

smooth and mellow Rooibos with delicious notes of berries & green dates



MELANGE DU CAP

blend of rooibos with cocoa nibs and vanilla pods



BOOIBOS DES VAHINES

rooibos sprinkled with pieces of vanilla pods and almonds

Rare Tea

JASMINE PEARLS, SUPPLEMENT 12

the finest and rarest Chinese green tea

rolled by hand



WINES & COCKTAILS

Wines by the Glass

Champagne

- NV Laurent-Perrier Brut 37/173
Tours-sur-Marne, France
- NV Louis Roederer Brut 39/175
Reims, France
- NV Nicolas Feuillatte Brut 29/145
Épernay, France
- Louis Roederer Cristal 2014 119/G
Reims, France
- NV Duval-Leroy Rosé Prestige 49/245
A Vertus, France
- NV Krug Grande Cuvée 98/238
Reims, France (375 ml)

White

- Tolloy Pinot Grigio 26/104
Alto Adige, Italy 2017
- Domaine Le Seurre Riesling Semi Dry
Cuvée Classique 19/76
Finger Lakes 2018
- Pascal Jolivet Sancerre 24/95
Loire Valley, France 2018
- Cakebread Chardonnay 36/144
Napa Valley, California 2017
- Jordan Chardonnay 27/110
Russian River Valley, Sonoma 2017

Red

- Evolution Pinot Noir 25/91
Willamette Valley, Oregon 2017
- Terrazas de Los Andes Malbec Reserva 23/83
Mendoza, Argentina 2016
- Domaine Frederic Esmonin 26/130
Bourgogne “Les Genevrières”
Burgundy, France 2020
- Decoy by Duckhorn Cabernet Sauvignon 26/95
Sonoma County, California 2016
- Newton Unfiltered Cabernet Sauvignon 35/140
Napa Valley, California 2016
- Baron de Brane Bordeaux Blend 35/140
Second Label of Château Brane-Cantenac,
Second Growth
Margaux, Bordeaux 2015

Rose

- Domaine Sainte Marie VieVité 18/72
Provence, France 2017
- Chateau d'Esclans Whispering Angel 24/96
Provence, France 2018

Sweet

- Michele Chiarlo Nivole Moscato d'Asti 19/38
Piedmont DOCG, Italy 2016 (375ml)

Palm Court Classics

MIDNIGHT MANHATTAN 32

This non-traditional manhattan breaks away from the original classic by combining the bitter smokiness of Amaro Sfumato liqueur paired with the sweetness of Hudson Baby Bourbon and then finished with Fee Brothers Orange Bitters.

WHITE COSMO 28

First introduced in the 1980s by the “Martini Queen of South Beach”, Cheryl Cook, the Cosmo has become an icon all its own. The Palm Court has given this fashionable drink a bit of a makeover. Grey Goose L’Orange and Cointreau are impressed with fresh lime and white cranberry juice to give a new twist to this 80’s classic.

SIDECAR 28

There are many stories as to where this cocktail got its name, one of the most popular dates back to an American Army captain during World War I who regularly rode in the sidecar of a motorcycle to Harry’s New York Bar in Paris where the drink was created. Here at the Plaza Hennessy VSOP cognac, Cointreau and fresh lemon juice are served in a martini glass with a sugar crusted rim to make this classic cocktail.

FIESTA NARANJA 28

Immigrate to a warmer climate! Let this festive blend of Solerno Blood Orange liqueur and Tres Generaciones Plata tequila take you back to old Mexico during the dead of winter. Shaken together with freshly squeezed lime and blood orange juice with just a taste of organic agave nectar added to deliver a respite from old man winter’s grasp, if even for just a few sips.

BIG APPLE 28

A New York City original, Green Hook gin, has been infused with the crisp taste of local green apples and then accentuated with Calvados apple brandy. To add touch of sweetness, we use upstate New York honey and balance it out with fresh lemon and then complete it with a honeycomb on a stick.

CHERRYWOOD 28

Lusciously sweet and nutty this cocktail features Dewar’s White Label and Luxardo Maraschino liqueur interwoven with fresh citrus juice and a touch of Frangelico then laced with Fee Brothers cherry bitters.

SUGAR MAPLE 28

Enjoy the freshly harvested flavor of organic Vermont maple syrup and freshly squeezed citrus juices combined with Laird’s apple jack brandy and brut champagne to warm up the coldest winter days.

