



THE PALM COURT

THE PLAZA

Manhattan Tea

SANDWICHES & SAVORIES

English Cucumber

Labneh With Mint, Lemon Zest, Tarragon, Pickled Mustard Seeds, White

Herb Roasted Chicken

Sundried Tomato, Basil Cream Cheese, Sumac Powder, Whole Wheat

Hardwood Smoked Pastrami Salmon

Horseradish Crème Fraîche, Dill, Trout Caviar, Pumpernickel

Egg Sandwich

Herb Goat Cheese Cream, Chives, Wholegrain Mustard, Brioche

Honey Ricotta

Pesto, Baby Kale, Walnut, Rye

SCONES

Freshly Baked Warm Cherry & Truffle Scones

Devonshire Cream, Yuzu & Basil Curd, House-Made Strawberry & Rhubarb Preserves

PASTRIES & SWEETS

Raspberry & Peppermint Patty

Opalys Mint Tea Chocolate Parfait, Raspberry Marmalade, Chocolate Oat Shortbread

Virgin Piña Colada Tart

Pineapple Custard Tart, Whipped Coconut Crèmeux

Yuzu & Lemon Bar Cheesecake

Citrus Grahame Cracker, Yuzu Curd, Micro Basil

Violet & Black current Choux À La Crème

Violet & Vanilla Cream, Blackcurrant Preserve, Violet Craquelin

Lychee & Rose Macaron

Lychee & Rose Ganache, Raspberry Preserve

110 PER PERSON

WITH A GLASS OF CHAMPAGNE

NV, Louis Roederer Brut, Reims

140 PER PERSON

NV, Duval-Leroy Rosé Prestige, A Vertus

149 PER PERSON

Louis Roederer Cristal

179 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

Applewood Smoked Pearl Salmon
Dill Crème Fraîche, Pickled Shallot, Trout Caviar, Affilla Cress, Brioche

English Cucumber
Labneh With Mint, Lemon Zest, Tarragon, Pickled Mustard Seeds, White

Honey Ricotta
Pesto, Baby Kale, Walnut, Rye

Beef Pastrami
Cambozola Cream, Dijon Mustard, Murray's Aged Cheddar Cheese, Whole Wheat

Foie Gras Macaron
Foie Mousse, Truffle Kewpie Mayo, Caviar

SCONES

Freshly Baked Warm Cherry & Truffle Scones
Devonshire Cream, Yuzu & Basil Curd, House-Made Strawberry & Rhubarb Preserves

PASTRIES & SWEETS

Lavender Macaron
Lavender White Chocolate Ganache, Blackcurrant Pearls

Strawberry & Cream Delice
Strawberry & Fromage Blanc Mousseline, Strawberry & Rhubarb Compôte
Pistachio Dacquoise Cake

Lemon Verbena Egg Custard
Rooibos des Vahinés Tea Jelly, Almond Pain De Gene Cake, Preserved Apricot

Chocolate Manjari Black Forest Sable
Dark Chocolate Cherry Custard, Preserved Sour Cherry, Tahitian Vanilla Cream

Passion Fruit & Banana Crémeux
Banana & Passion Fruit Cream, Green Tea Coconut Shortbread, Passion Fruit Pearls

125 PER PERSON

WITH A GLASS OF CHAMPAGNE

NV, Louis Roederer Brut, Reims
155 PER PERSON

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

Louis Roederer Cristal
194 PER PERSON

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Grand Imperial Tea

Caviar Service

PETROSSIAN TSAR IMPERIAL OSSETRA
20 Grams
LOUIS ROEDERER "CRISTAL"
Brut, Reims, France 2014
Two Glasses

SANDWICHES & SAVORIES

Applewood Smoked Pearl Salmon
Dill Crème Fraîche, Pickled Shallot, Trout Caviar, Affilla Cress, Brioche

English Cucumber
Labneh With Mint, Lemon Zest, Tarragon, Pickled Mustard Seeds, White

Honey Ricotta
Pesto, Baby Kale, Walnut, Rye

Beef Pastrami
Cambozola Cream, Dijon Mustard, Murray's Aged Cheddar Cheese, Whole Wheat

Foie Gras Macaron
Foie Mousse, Truffle Kewpie Mayo, Caviar

SCONES

Freshly Baked Warm Cherry & Truffle Scones
Devonshire Cream, Yuzu & Basil Curd, House-Made Strawberry & Rhubarb Preserves

PASTRIES & SWEETS

Lavender Macaron
Lavender White Chocolate Ganache, Blackcurrant Pearls

Strawberry & Cream Delice
Strawberry & Fromage Blanc Mousseline, Strawberry & Rhubarb Compôte Pistachio
Dacquoise Cake

Lemon Verbena Egg Custard
Rooibos des Vahinés Tea Jelly, Almond Pain De Gene Cake, Preserved Apricot

Chocolate Manjari Black Forest Sable
Dark Chocolate Cherry Custard, Preserved Sour Cherry, Tahitian Vanilla Cream

Passion Fruit & Banana Crémeux
Banana & Passion Fruit Cream, Green Tea Coconut Shortbread, Passion Fruit Pearls

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

Children's Eloise Tea

SANDWICHES & SAVORIES

Peanut Butter & Jelly

Peanut Butter, Raspberry Jam, White

Strawberry & Cream

Cream Cheese, Strawberry Jam, Sliced Strawberries, White

Herb Roasted Chicken

Sundried Tomato, Basil Cream Cheese, Sumac Powder, Whole Wheat

Egg Sandwich

Herb Goat Cheese Cream, Chives, Wholegrain Mustard, Brioche

SCONES

Freshly Baked Warm Cherry & Truffle Scones

Devonshire Cream, Yuzu & Basil Curd, House-Made Strawberry & Rhubarb Preserves

PASTRIES & SWEETS

Strawberry & Mango Shortcake "Cake Pop"

Lemon Shortcake, Strawberry Compôte, Mango Butter

Virgin Piña Colada Tart

Pineapple Custard Tart, Whipped Coconut Crèmeux

Violet & Blackcurrent Choux À La Crème

Violet & Vanilla Cream, Blackcurrant Preserve, Violet Craquelin

Cookies & Cream Oreo Macaron

Tahitian Vanilla Cookie & Cream Ganache

Passion Fruit & Banana Cotton Candy

Salted Pretzel Stick

HOT TEAS

Tropical Garden

Children's Tea

-or-

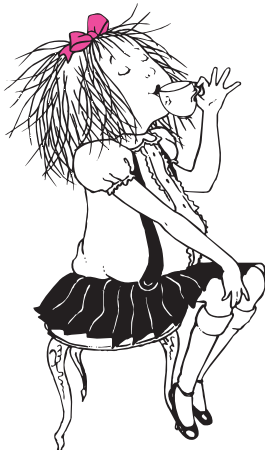
QUENCHERS

Cold Cold Pink Lemonade

Shirley Temple

82 PER CHILD

12 YEARS OF AGE OR UNDER



Loose Leaf Teas Selections

Black Teas

BIG BEN

a wonderful english breakfast blend of black tea from yunnan (china) and assam

THÉ DES LORDS

earl grey from china, with bergamont & safflower petals

MARGARET'S HOPE

tea from margaret's hope plantation, darjeeling (india)

CHAI IMPERIAL

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

JUKRO

GRAND CRU TEA, SUPPLEMENT 15

this highly-smooth grand cru from south korea boasts cocoa notes with a rare intensity. these notes have a caramelized, vanilla aftertaste.



White Teas

BAI MU DAN

a white tea from fujian (china) with a woody flavor of hazelnuts and chestnuts



Herbal Tea

ORGANIC L'HERBORISTE N 108

caffeine-free

a recipe combining herbs and fruits known for their anti-stress benefits

Loose Leaf Teas

Oolong Teas

TIE GUAN YIN IMPERIAL

GRAND CRU TEA, SUPPLEMENT 10

the highest quality among tie guan yin teas, literally means “iron goddess of mercy” in chinese

ORGANIC PU ERH BAI YUN SHAN

this pu erh presents all the characteristics of the mature tea: the animal and leather bouquet of young pu er teas has developed more earthy, complex notes

DONG DING

GRAND CRU TEA, SUPPLEMENT 15

tea lovers consider it taiwan’s best oolong tea

LAVENDER OOLONG

a magnificent green oolong tea from china, combined with fresh 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

SENCHA SUPERIOR

made from the predominant yabukita cultivar of shizuoka (japan) and offers the classic, bittersweet and balanced umami flavor that represents the original japanese sencha taste profile

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

MÉLANGE DU CAP

blend of rooibos with cocoa nibs and vanilla pods

ROOIBOS DES VAHINÉS

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 2007 119/700
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

STRAWBERRY RHUBARB TART 29

The Summertime Sweetness Of Sun-Ripened Strawberries Are Matched With The Distinct Tastes Of Absolut Vanilla Vodka And Frangelico Hazelnut Liqueur. Laced With A Bit Of Fresh Lemon And A Dash Of Fee Brother's Rhubarb Bitters To Create A Wonderfully Seasonable Treat.

KING BASIL 29

The Unspoiled Flavors Of Crushed Basil And Fresh Cucumber Are Combined And Perfectly Balanced With Hendricks Gin, Lillet Blanc And Just A Whisper Of Fee Brothers West Indies' Orange Bitters, A Drink That Is Fit For Royalty.

JASMINE TEA DAIQUIRI 29

Relax And Float Away On A Fragrant Cloud Of Jasmine With This Rejuvenating Refreshment Featuring Real McCoy Rum Paired With Luxardo Maraschino Brandy, Freshly Squeezed Lime And Gently Scented With A Lovely Jasmine Green Tea And Accented With A Fresh Flower.

THE RUBY ROSE 29

Don Julio Silver Tequila Is Infused With Ruby Red Grapefruit As It Fashionably Mingles With Fresh Lime Juice And Homemade Rosemary Syrup And Is Then Gently Scented With The Unique Flavors Of Italian Tuaca Liqueur.

MISTER MARMALADE 29

Smokey And Sweet, This Cocktail Features Seville Bitter Orange Marmalade And Belvenie Double-Wood Scotch Shaken Long And Hard With Regan's Orange Bitters, Organic Agave Nectar, And Fresh Orange Juice.

SMOKED SAZERAC 29

According To Legend, Antoine Peychaud Created This Cocktail Around The Mid 1800's At His Creole Apothecary In Small Egg Cups To Relieve The Ailments Of His Clients. At The Plaza We Recreate This Cocktail Starting With A Rich Smokey Flavor Added To Bulleit Rye Whiskey, Peychaud's Bitters And A Splash Of Pernoid. This Cocktail Is Sure To Cure Whatever Ails You.

PIÑA OF THE GODS 29

The Story Goes That Mezcal Was Created When A Lightning Bolt Struck An Agave Plant Splitting It Open While Cooking The Heart Or "Piña" And Releasing The Juices Inside, That Became Known As The "Elixir Of The Gods." The Plaza Is Using This Elixir In The Form Of Casamigos Mezcal. While Building On Casamigos Mezcal's Smokey Flavor And Adding To The Floral Accents Of Lemon Verbena Syrup Along With Fresh Lemon Juice, They Have Created A Cocktail Truly Worthy Of The Gods.

