As part of The Plaza’s commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible.

All cuisine is prepared without artificial trans fat.

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

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
The Plaza Holiday Signature Tea

**SANDWICHES & SAVORIES**
Applewood Smoked Pearl Salmon
Dill Crème Fraîche, Pickled Shallot, Trout Caviar, Affila Cress, Brioche

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

Fire Roasted Chicken Salad
Scallion Cream Cheese, Spinach, Tomato Bread

Roast Beef Sandwich
Wasabi Dijonnaise, Crispy Shallot, White Bread

Foie Gras Macaron
Foie Gras Mousse, Truffle Kewpie Mayo, Caviar

**SCONES**
Freshly Baked Warm Cranberry Spiced Scones & Truffle Scones
Devonshire Cream, Lemon Curd,
House-Made Cranberry & Orange Preserves

**PASTRIES & SWEETS**
Duals Sesame Choux
Sesame Pâte à Choux, Black Sesame Diplomat, Sesame Praline

Oolong Tea Cheesecake
'Palais des Thés' Oolong Tea Cheesecake, Oolong Graham Cracker

Mont Blanc Cassis
Suisse Vanilla Meringue, Blackcurrant Confit, Chestnut Cream

Pecan Pie
Almond Streusel, Pecan Pie, Vanilla Crème Fraîche

Mango Coconut Tart
Mango Confit, Coconut Streusel, Mascarpone Coconut Chantilly,
Passion Fruit Gel, Lime Zest

155 PER PERSON

WITH A GLASS OF CHAMPAGNE
NV, Louis Roederer Brut, Reims
185 PER PERSON

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

Louis Roederer Cristal
224 PER PERSON
Grand Imperial Tea

Caviar Service

PLAZA HYBRID CAVIAR 1 OZ
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
Mint Labneh, Lemon Zest, Tarragon, Pickled Mustard Seeds, White Bread

Fire Roasted Chicken Salad
Scallion Cream Cheese, Spinach, Tomato Bread

Roast Beef Sandwich
Wasabi Dijonnaise, Crispy Shallot, White Bread

Foie Gras Macaron
Foie Gras Mousse, Truffle Kewpie Mayo, Caviar

SCONES
Freshly Baked Warm Cranberry Spiced Scones & Truffle Scones
Devonshire Cream, Lemon Curd,
House-Made Cranberry & Orange Preserves

PASTRIES & SWEETS
Duals Sesame Choux
Sesame Pâte à Choux, Black Sesame Diplomat, Sesame Praline,

Oolong Tea Cheesecake
'Palais des Thés' Oolong Tea Cheesecake, Oolong Graham Cracker

Mont Blanc Cassis
Suisse Vanilla Meringue, Blackcurrant Confit, Chestnut Cream

Pecan Pie
Almond Streusel, Pecan Pie, Vanilla Crème Fraîche

Mango Coconut Tart
Mango Confit, Coconut Streusel, Mascarpone Coconut Chantilly,
Passion Fruit Gel, Lime Zest

JASMINE PEARLS GRAND CRU TEA
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 Tea

SANDWICHES & SAVORIES
Peanut Butter & Jelly
Boysenberry Jam, Peanut Butter, White Bread

Apple Butter Cinnamon Swirl
Whipped Cinnamon Sugar Cream Cheese, White Bread

Roasted Butternut Squash
Cream Cheese, Arugula, Thyme Olive Oil, Brioche

Fire Roasted Chicken Salad
Scallion Cream Cheese, Spinach, Tomato Bread

SCONES
Freshly Baked Warm Cranberry Spiced Scones & Truffle Scones
Devonshire Cream, Lemon Curd,
House-Made Cranberry & Orange Preserves

PASTRIES & SWEETS
Birthday Cake Macaron
Birthday Cake French Ganache

Snowball Lollipop Rock
Sparkling Raspberry Lollipop, Valrhona White Chocolate Glaze, Coconut

Chocolate Chip Cookie Tart
Chocolate Chip Cookie, Salted Butter Caramel, Fleur De Sel

Pecan Pie
Almond Streusel, Pecan Pie, Vanilla Crème Fraîche

Candied Apple
Granny Smith Apple, Dark Chocolate, Pink Crème Drizzle

HOT TEAS
Tropical Garden
Children’s Tea

-or-

QUENCHERS
Cold Cold Pink Lemonade
Shirley Temple

118 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, India

**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, the name translates to “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 Erh teas have 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, bitter sweet 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
Wine Selections

**Champagne**

- NV Laurent-Perrier Brut 37/175
  Tours-sur-Marne, France
- NV Louis Roederer Brut 47/175
  Reims, France
- NV Nicolas Feuillatte Brut 35/160
  Chouilly, France
- Louis Roederer Cristal 2014 150/900
  Reims, France
- NV Duval-Leroy Rosé Prestige 51/245
  A Vertus, France
- NV Krug Grande Cuvée 115/700
  Reims, France

**White**

- Tolloy Pinot Grigio 28/130
  Alto Adige, Italy 2021
- Domaine LeSeurre Riesling Semi Dry
  Cuvée Classique 21/83
  Finger Lakes 2018
- 2018 Henri Bourgeois Sancerre 40/160
  Loire Valley, France 2019
- Cakebread Chardonnay 40/155
  Napa Valley, California 2020
- Jordan Chardonnay 31/115
  Russian River Valley, California 2019

**Red**

- Evolution Pinot Noir 28/97
  Willamette Valley, Oregon 2021
- Terrazas de los Andes Malbec Reserva 23/91
  Mendoza, Argentina 2019
- Domaine Frédéric Esmonin 26/130
  Bourgogne “Les Genévrières”
  Burgundy, France 2020
- Decoy by Duckhorn Cabernet Sauvignon 26/95
  Sonoma County, California 2019
- Newton Unfiltered Cabernet Sauvignon 35/150
  Napa Valley, California 2017
- Le Baron de Brane Bordeaux Blend 35/150
  Second Label of Château Brane-Cantenac,
  Second Growth
  Margaux, Bordeaux 2016
- Massaya, Le Colombier 25/85
  Beqaa Valley, Lebanon 2018

**Rosé**

- Domaine Sainte Marie VieVit 21/100
  Provence, France 2021
- Château d’Esclans Whispering Angel 26/115
  Provence, France 2021

**Sweet**

- Michele Chiarlo Nivole Moscato d’Asti 19/38
  Piedmont DOCG, Italy 2016 (375ml)
Palm Court Classics

THE DIPLOMAT 30
This original sipper brings the smokey, earthy flavor of Casamigos mezcal together with the rhubarb and cinchona tastes of the Italian aperitif Aperol in a harmonious accord that will soothe any differences and delight the senses.

COCO MONKEY 30
Enjoy a bit of paradise in midtown Manhattan with this tropical potion. The rich taste of Pyrat XO Reserve rum is combined with the fruity flavors of Giffard Banana liqueur along with muddled banana slices to help begin your journey on this tropical breeze. Coconut water, fresh cream and house-made banana syrup will keep you sailing along. The cocktail is then finished with grated nutmeg, a banana slice and a chocolate straw which will make your tropical sojourn complete.

THE PLAZA NEGRONI 30
A new twist on this old favorite that was originally created in Florence, Italy in 1925 for Count Camillo Negroni. At The Plaza, we unite Ford's gin with Cocchi Americano vermouth and Suze to recast this classic cocktail.

ADORA ME 30
This exquisite libation combines Hendrick’s Flora Adora gin, imported Gyokuro green tea, citrus and pineapple juices before being finished with fresh raspberries and a touch of soda water.

ESSENCE OF THYME 30
This original 'un trago' introduces Maestro Dobel Diamante Reposado and Agave with the French elderberry based liqueur St Germain. This combination is then accented nicely with fresh thyme, fresh passion fruit purée, and finished with prosecco.

MOSCOW MULE 30
Vodka’s first triumph dating back to the early 1940’s, originally called “little Moscow”, this cocktail was originally created at New York’s Chatham Hotel. The Plaza uses locally distilled ALB vodka from New York State that is smothered in puréed ginger, freshly squeezed lime juice, then lengthened with club soda to recreate this classic.

SINGAN SOUR 30
A sour cocktail with a foundation of Singani63, Bolivian brandy has been distilled in Bolivia since the 16th century. It is one of the first spirits ever distilled in the Americas. The subtle cherry flavor of Luxardo liqueur and floral tanginess of hibiscus syrup adds a cross section of taste.

CHERRY BLOSSOM 30
This sipper is a cherry blossom, cherry-scented blood peach accented with Fee Brothers cherry bitters then charged with prosecco and topped with a fresh flower.