



THE PALM COURT

THE PLAZA

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

Central Park Tea

SANDWICHES & SAVORIES

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

Moroccan Spiced Lamb
Almond Dukkah, Pickled Red Onion, White Bread
nuts . dairy . gluten

Pastrami Smoked Salmon
Onion Soubise, Lime, Salmon Caviar, Spinach Bread
seafood . dairy . gluten

The Egg Sandwich
Strawberry Jam, Paprika, White Bread
egg . dairy . gluten

Cambozola & Cotton Candy Grapes
Wild Honey, Candied Walnut, Tomato Tart Shell
nuts . dairy . gluten

SCONES

Freshly Baked Warm Double Chocolate Scones & Truffle Scones
Devonshire Cream, Kalamansi Curd,
House-Made Berries & Lime Preserves

PASTRIES & SWEETS

Hazelnut Rocher
Hazelnut Praline, Hazelnut Mousse, Hazelnut Rocher Glaze
tree nut . dairy

Blackcurrant & Ube Tart
Almond Cream, Blackcurrant Confit, Ube Chantilly
tree nut . dairy

Salted Caramel Tart
Salted Butter Caramel Crèmeux, Cocoa Nougatine
egg . dairy

Corsican Mandarin Cheesecake
Mandarin Cheesecake, Graham Cracker, Mandarin Confit
egg . dairy . gluten

Classic Black & White Macaron
Cookie Vanilla Ganache
egg . almond

120 PER PERSON

WITH A GLASS OF CHAMPAGNE

NV, Louis Roederer Brut, Reims

150 PER PERSON

NV, Duval-Leroy Rosé Prestige, A Vertus

159 PER PERSON

The Plaza Signature Tea

SANDWICHES & SAVORIES

Maine Lobster & Caviar
Yuzu Marmalade, Hybrid Caviar, Espelette, Phyllo Shell
shellfish . dairy . gluten

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

Moroccan Spiced Lamb
Almond Dukkah, Pickled Red Onion, White Bread
nuts . dairy . gluten

Persimmon Caprese Sandwich
Basil Pesto, Tomato, Mozzarella, Carrot Bread
dairy . gluten

Foie Gras Macaron
Foie Gras Mousse, Truffle Kewpie Mayo, Caviar
dairy . nuts

SCONES

Freshly Baked Warm Double Chocolate Scones & Truffle Scones
Devonshire Cream, Kalamansi Curd,
House-Made Berries & Lime Preserves

PASTRIES & SWEETS

New York Apple
Apple Mirepoix, Whipped Spiced White Chocolate Ganache
tree nut . dairy

Hazelnut Rocher
Hazelnut Praline, Hazelnut Mousse, Hazelnut Rocher Glaze
tree nut . dairy

Corsican Mandarin Cheesecake
Mandarin Cheesecake, Graham Cracker, Mandarin Confit
egg . dairy . gluten

Salted Caramel Tart
Salted Butter Caramel Crèmeux, Cocoa Nougatine
egg . dairy

Meyer Lemon Pound Cake
Lemon Pound Cake, Lemon Glaze, Lime Zest
dairy . gluten

135 PER PERSON

WITH A GLASS OF CHAMPAGNE

NV, Louis Roederer Brut, Reims

165 PER PERSON

NV, Duval-Leroy Rosé Prestige, A Vertus

174 PER PERSON

Grand Imperial Tea

Caviar Service

PLAZA HYBRID CAVIAR 1 OZ
LOUIS ROEDERER "CRISTAL"
Brut, Reims, France 2014
Two Glasses

SANDWICHES & SAVORIES

Maine Lobster & Caviar
Yuzu Marmalade, Hybrid Caviar, Espelette, Phyllo Shell
shellfish . dairy . gluten

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

Moroccan Spiced Lamb
Almond Dukkah, Pickled Red Onion, White Bread
nuts . dairy . gluten

Persimmon Caprese Sandwich
Basil Pesto, Tomato, Mozzarella, Carrot Bread
dairy . gluten

Foie Gras Macaron
Foie Gras Mousse, Truffle Kewpie Mayo, Caviar
dairy . nuts

SCONES

Freshly Baked Warm Double Chocolate Scones & Truffle Scones
Devonshire Cream, Kalamansi Curd,
House-Made Berries & Lime Preserves

PASTRIES & SWEETS

New York Apple
Apple Mirepoix, Whipped Spiced White Chocolate Ganache
tree nut . dairy

Hazelnut Rocher
Hazelnut Praline, Hazelnut Mousse, Hazelnut Rocher Glaze
tree nut . dairy

Corsican Mandarin Cheesecake
Mandarin Cheesecake, Graham Cracker, Mandarin Confit
egg . dairy . gluten

Salted Caramel Tart
Salted Butter Caramel Crèmeux, Cocoa Nougatine
egg . dairy

Meyer Lemon Pound Cake
Lemon Pound Cake, Lemon Glaze, Lime Zest
dairy . gluten

GRAND JASMIN CHUN FENG TEA

One of the finest jasmine teas produced in China with a high proportion of tips and flavored by the traditional contact method. This green tea has a velvety texture that highlights every aspect of jasmine without even a hint of bitterness.

599 FOR TWO

Children's **ELOISE** Tea

SANDWICHES & SAVORIES

Peanut Butter & Jelly

Raspberry Jam, Peanut Butter, White Bread
nuts . gluten

Monte Cristo

Oven Roasted Turkey, Muenster Cheese, Lingonberry
dairy . gluten

Orange Dreamsicle

Orange Segment, Toasted Brioche
dairy . gluten

The Egg Sandwich

Strawberry Jam, Paprika, White Bread
egg . dairy . gluten

SCONES

Freshly Baked Warm Double Chocolate Scones & Truffle Scones
Devonshire Cream, Kalamansi Curd,
House-Made Berries & Lime Preserves

PASTRIES & SWEETS

Birthday Cake Macaron

Birthday Cake French Ganache
nuts . dairy

Chocolate Lollipop

Sparkling Chocolate Lollipop, Milk Chocolate Glaze
egg . dairy . soy . gluten

Corsican Mandarin Cheesecake

Mandarin Cheesecake, Graham Cracker, Mandarin Confit
egg . dairy . gluten

Candied Apple

Granny Smith Apple, Dark Chocolate, Pink Crème Drizzle
dairy

Meyer Lemon Pound Cake

Lemon Pound Cake, Lemon Glaze, Lime Zest
dairy . gluten

HOT TEAS

Tropical Garden

Children's Tea

-or-

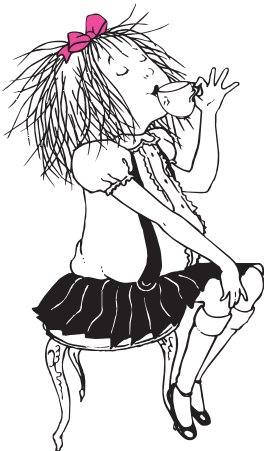
QUENCHERS

Cold Cold Pink Lemonade

Shirley Temple

95 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

THE PLAZA SIGNATURE BLEND

Indulge in the exquisite flavors of our Plaza Holiday Tea. A captivating blend of Ceylon black tea that dances on your palate with a symphony of citrusy brightness, delicate rose undertones, hints of luscious almond, and a subtle embrace of aromatic spices. This tea is your invitation to a truly memorable holiday season.

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.

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.

CHAI IMPERIAL

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

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

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



Rare Tea

JASMINE PEARLS, SUPPLEMENT 12

The finest and rarest Chinese green tea
rolled by hand

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



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



WINES & COCKTAILS

Wine Selections

Champagne

- NV Veuve Clicquot 45/190
Brut Impérial, Épernay, France
- 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

Rosé

- Domaine Sainte Marie VieVité 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 Signatures

THE BIG APPLE 63 30

Singani63, a Bolivian eau de vie, is infused with the crisp taste of New York green apples. A touch of sweetness from local honey harvested in the Empire State, balanced with fresh lemon, sliced apple and garnished with fresh honeycomb.

WHITE COSMO 30

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

APRICOT SUNSET 30

A captivating cocktail that puts a metropolitan twist on the classic flavors of apricot. Great Jones NY Rye Whiskey combined with apricot purée and accents of agave nectar and fresh lemon juice before being laced with Licor 43 Liqueur and adorned with apricot.

PLAZA CENTRAL PARK 34

Indulge in the warmth of nostalgia with our heritage hearth traditional spiked hot chocolate. This luxuriously crafted elixir transports you to a bygone era, where the crackling fireplace and rich tapersries of our historic hotel envelop you. Velvety cocoa meets smooth notes of Kahlua, while Baileys adds a creamy embrace and Grand Marnier imparts a citrusy finesse. Crowned with a dollop of hand whipped cream or a house made marshmallow, this timeless libation is a tribute to the cherished traditions of our distinguished Plaza Hotel.

CHAMPS CASSIS 30

A captivating cocktail crafted with Fords gin, a touch of crème de cassis purée, St Germain elderflower liquor, canton ginger liqueur, and topped off with Brut champagne. This exquisite libation exudes timeless elegance and sophistication, reflecting the grandeur of the Plaza Hotel.

FIESTA NARANJA 30

Transport yourself to a warmer climate!

Let this festive blend of Solerno Blood Orange liqueur and 400 Conejos Mezcal take you to Mexico during the peak of winter. Freshly squeezed lime shaken together with blood orange juice and just a hint of organic agave nectar will deliver a respite from Old Man Winter’s grasp.

GOLDEN NECTAR 30

Introducing Golden Nectar, a refined cocktail crafted with Maestro Dobel Diamante Tequila, spicy Ancho Reyes Verde liquor, agave, kalamansi puree, and a splash of club soda. This captivating combination of flavors, enhanced by a rosemary black salt rim and garnished with a spring of rosemary, results in a refreshing and intricate elixir served in a sleek highball glass.

