



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.

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 Plaza Signature Scones & Seasonal 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

Louis Roederer Cristal

189 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 Plaza Signature Scones & Seasonal Scones
Devonshire Cream, Kalamansi Curd, House-Made Berries & Lime Preserves

PASTRIES & SWEETS

New York Apple
Apple Mirepoix, Whipped Spiced White Chocolate Ganache
soy . 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

145 PER PERSON

WITH A GLASS OF CHAMPAGNE

NV, Louis Roederer Brut, Reims

175 PER PERSON

NV, Duval-Leroy Rosé Prestige, A Vertus

184 PER PERSON

Louis Roederer Cristal

214 PER PERSON

Grand Imperial Tea

Caviar Service

PLAZA HYBRID CAVIAR 1 OZ
white sturgeon, traditional garnishes

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 Plaza Signature Scones & Seasonal Scones
Devonshire Cream, Kalamansi Curd, House-Made Berries & Lime Preserves

PASTRIES & SWEETS

New York Apple
Apple Mirepoix, Whipped Spiced White Chocolate Ganache
soy . 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

235 PER PERSON

WITH A GLASS OF CHAMPAGNE

Louis Roederer Cristal
305 PER PERSON

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 Plaza Signature Scones & Seasonal 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-

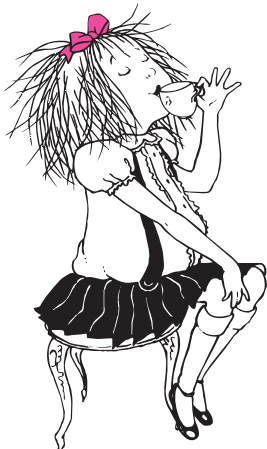
QUENCHERS

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 bergamot & 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 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

GOLD STANDARD 30

Experience a rare level of excellence with this exceptional sipper. It starts in the land of the rising sun with Toki, a blended whiskey from the House of Suntory. Citrus flavors and egg white are vigorously shaken in, then sweetened with a touch of orange flower water. Finally, it's adorned with a gold leaf, creating a cocktail that truly sets the Gold Standard.

BLUE PETE 30

A refreshing frozen delight to cool down the hottest summer days. Iced Grey Goose is shaken with fresh olive brine and Texas Pete's pepper sauce, then garnished with fresh blue cheese olives, creating a fantastic libation to beat the heat.

ISLAND FEVER 38

If the heat in the Palm Court has you yearning for cooler breezes under a palm tree, soothe that longing with a taste of the islands. Ron Zacapa's Guatemalan rum's smooth sweetness blends with the molasses and smoky flavors of Myers's Jamaican rum. This dance is complemented by tangy citrus and the freshness of mint, all topped with a house-made Orgeat foam with almond flavor. This potent elixir can stave off island fever, even if just for a while.

ADONIS 30

This gentle imbibe was created to honor the musical of the same name when it achieved the first ever landmark 500th performance on Broadway in the 1800's. A sherry and vermouth combination highlighted with the flavor of a fresh orange provides a refreshing toast of the town from yesteryear.

THE INTERLUDE 30

Escape the ordinary and indulge in a springtime affair with this spicy, exhilarating cocktail. Muddled and pressed passion fruit meets Don Julio reposado tequila, while Chinola passion fruit liqueur intertwines with a mix of fresh lime juice and agave syrup. This fusion is vigorously shaken and served in a martini glass rimmed with spicy-sweet Tajin seasoning, reaching the pinnacle of flavor and excitement.

KING BASIL 30

Harvested from the royal garden, spices and vegetables mingle with the fresh flavors of crushed basil and cucumber. Balanced with Hendrick's gin, Lillet Blanc, and a hint of Fee Brothers West Indies Orange bitters, this concoction is fit for royalty.

Palm Court Signatures

BARREL-AGED SMOKED SAZERAC 34

Legend has it that Antoine Peychaud concocted this cocktail in the mid-1800s at his Creole Apothecary, serving it in small egg cups to soothe his clients. At The Plaza, we recreated this cocktail using a smoked tumbler and Great Jones rye whiskey, the sole distillery on the island of Manhattan. Peychaud's and Angostura bitters, along with a splash of Pernod, are delicately balanced and finished with a fresh-cut lemon peel.

MICHELADA 30

Savor this revitalizing cocktail inspired by flavors from South of the Border. The Plaza's unique Bloody Mary mix meets the spicy, smoky notes of Ancho Reyes Verde liqueur and freshly squeezed lime juice in a lager glass rimmed with black volcanic salt. Accompanied by a Coronita, this drink is garnished with a chili pepper, a slice of cucumber, and fresh lime.

STRAWBERRY RHUBARB TART 32

Experience the summery sweetness of sun-ripened strawberries paired with the unique flavors of rhubarb and vanilla-infused Tito's vodka. We added in Frangelico hazelnut liqueur, fresh lemon, and a dash of Fee Brothers rhubarb bitters for a wonderful seasonal treat.

ROSE'S SANGRIA 30

Crafted from seasonably ripened fruits, captivating spices, and a blend of premium spirits and wines, this sangria is a true delight.

Alcohol Free

OPTIMUS BRIGHT 30

Fresh pineapple, citrus juices and Elguapo Polynesian bitters are combined and then topped with Pellegrino sparkling water to create a refreshing alcohol free sipper that's sure to satisfy.

JASMINE JULIP 30

If you're seeking a flavorful drink with a lighter kick, the Jasmine Julep is perfect for you. It's made with jasmine tea, freshly squeezed lime juice, and garnished with mint leaves..

