



## THE PALM COURT

THE PLAZA

### Afternoon Tea

#### Vegetarian

##### SANDWICHES & SAVORIES

Fried Ube Potato  
Saffron Aioli, Chimichurri Sauce, Micro Arugula

English Cucumber Sandwich  
Mint Labneh, Lemon Zest, Tarragon,  
White Bread  
dairy . gluten

Date Tart  
Date & Chestnut Purée, Black Garlic Sauce, Tart Shell

Samosa  
Mango Chutney, Micro Mint  
gluten

Hummus on Mini Naan  
Hummus, Muhummara, Micro Cilantro  
gluten . nuts

##### SCONES

Freshly Baked Citrus Scones, Plain Scones  
dairy . gluten . egg  
Devonshire Cream  
Kalamansi Curd  
dairy . egg . fish . soy  
House-Made Berries & Lime Preserves

##### PASTRIES & SWEETS

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

Opera Cake  
Joconde Sponge Cake, Coffee Butter Cream, Guanaja  
Chocolate Ganache  
dairy . egg . alcohol . treenut

Parsian Flan  
Puff Pastry Shell, Baked Vanilla Custard  
dairy . gluten . egg

Earl Grey Cheesecake  
Earl Grey Cheesecake, Graham Cracker, Bergamot Jam  
dairy . gluten . egg

Mango Mont Blanc  
Vanilla Chestnut Whipped Ganache, Mango Passion fruit  
Compote, Meringue  
dairy . tree nut . gluten

125 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