



THE PALM COURT

THE PLAZA

Afternoon Tea

Gluten Free

SANDWICHES & SAVORIES

Slow Braised Short Rib Sandwich

Thousand Island Dressing, Horseradish Cream, Arugula
dairy . eggs

Hardwood Smoked Salmon

Dill Sour Cream, Pickled Red Onion, Avocado Purée
dairy . seafood . eggs

Classic Egg Salad Sandwich

Hard Boiled Eggs, Dill Sour Cream, Crème Fraiche
Mayo, Caviar

dairy . seafood . onion . eggs

English Cucumber

Labneh with Mint, Lemon Zest, Tarragon
dairy

Foie Gras Macaron

Foie Mousse, Truffle Kewpie Aioli
alcohol . dairy . nuts

SCONES

Freshly Baked Gluten Free Scones
soy

Devonshire Cream, Kalamansi Curd
soy . eggs . dairy . Seafood

House-Made Berries & Lime Preserves

PASTRIES & SWEETS

Banana Chocolate Cake

Chocolate Sponge Cake, Crunchy Hazelnut Praline,
Banana Confit, “Milk Chocolate” Chantilly
tree nuts . soy

Cappuccino Bite

Coffee Sponge Cake, Espresso Vegan Cream

Cherry Cake

Cherry Sponge Cake, Cherry Confit
soy

Matcha Panna Cotta

Matcha Panna Cotta

Mont Blanc Mango

Mango Confit, Chestnut Cream, Vegan Chantilly
tree nuts . soy

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