



THE PALM COURT

THE PLAZA

Manhattan Tea

SANDWICHES & SAVORIES

Pickled English Cucumber, Green Goddess Crème, Rye Bread
Black Forest Ham, Citrus Braised Pork, Baby Swiss Cheese, White Bread
Beet Cured Salmon, Tarragon Crème Fraîche, Pumpernickel
Egg Salad, Bacon & Date Jam, Whole Wheat Bread
Coronation Chicken Salad, Sultanas & Marcona Almonds, Sourdough Bread

SCONES

Freshly Baked Warm Seasonal Scones,
Devonshire Cream, Yuzu Basil Curd, House-Made Preserves

PASTRIES & SWEETS

Peppermint Patty, Chocolate Oat Shortbread
Yuzu & Mascarpone Bar Cheesecake, Citrus Crahame Cracker
Violet & Blackcurrant Éclair, Candied Violets
Lychee & Rose Macaron, Raspberry Preserve
Fresh Seasonal Fruit Tart

95 PER PERSON

WITH A GLASS OF CHAMPAGNE

NV, Veuve Clicquot Brut, Reims

115 PER PERSON

NV, Mœt & Chandon Brut Rosé Impérial

120 PER PERSON

Krug Grande Cuveé

135 PER PERSON

Please inform your server of any allergies
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
18% GRATUITY WILL BE APPLIED TO A CHECK FOR PARTIES OF 6 OR MORE

The Plaza Signature Tea

SANDWICHES & SAVORIES

Lobster Medallion, Truffle Aioli, Caviar, Toasted Brioche
Beet Cured Salmon, Tarragon Crème Fraîche, Pumpernickel
Foie Gras Torchon, Mission Figs, Foie Gras Jelly, Toasted Brioche
Clothbound Aged Cheddar, Tomato Ginger Jam, White Bread
Pickled English Cucumber, Green Goddess Crème, Rye Bread

SCONES

Freshly Baked Warm Seasonal Scones,
Devonshire Cream, Yuzu Basil Curd, House-Made Preserves

PASTRIES & SWEETS

Lavender infused White Chocolate Macaron, White Chocolate Ganache
Strawberry & Cream Delice, Pistachio (Flourless) Dacquoise Cake
Plaza Golden Egg, Lemon Verbena Custard, Peach Red Tea Jelly
Chocolate Manjari Black Forest Sablé, Dark Chocolate Cherry Custard, Vanilla Cream
Fresh Seasonal Fruit Tart

105 PER PERSON

WITH A GLASS OF CHAMPAGNE

NV, Veuve Clicquot Brut, Reims

125 PER PERSON

NV, Mœt & Chandon Brut Rosé Impérial

130 PER PERSON

Krug Grande Cuveé

145 PER PERSON

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Grand Imperial Tea

Caviar Service

PETROSSIAN TSAR IMPERIAL OSSETRA
20 Grams

MOËT & CHANDON “DOM PÉRIGNON”
Brut, Épernay, France 2006
Two Glasses

SANDWICHES & SAVORIES

Lobster Medallion, Truffle Aioli, Caviar, Toasted Brioche
Beet Cured Salmon, Tarragon Crème Fraîche, Pumpernickel
Foie Gras Torchon, Mission Figs, Foie Gras Jelly, Toasted Brioche
Clothbound Aged Cheddar, Tomato Ginger Jam, White Bread
Pickled English Cucumber, Green Goddess Crème, Rye Bread

SCONES

Freshly Baked Warm Seasonal Scones,
Devonshire Cream, Yuzu Basil Curd, House-Made Preserves

PASTRIES & SWEETS

Lavender infused White Chocolate Macaron, White Chocolate Ganache
Strawberry & Cream Delice, Pistachio (Flourless) Dacquoise Cake
Plaza Golden Egg, Lemon Verbena Custard, Peach Red Tea Jelly
Chocolate Manjari Black Forest Sablé, Dark Chocolate Cherry Custard, Vanilla Cream
Fresh Seasonal Fruit Tart

JASMINE PEARLS

GRAND CRU TEA

This spectacular tea produces a beverage of the highest quality:
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

550 FOR TWO

Children's Eloise Tea

SANDWICHES & SAVORIES

Pickled English Cucumber, Green Goddess Crémé, Rye Bread

Peanut Butter & Jelly, White Bread

Organic Egg Salad, Bacon & Jam, Whole Wheat Bread

Clothbound Aged Cheddar, Tomato Ginger Jam, White Bread

SCONES

Freshly Baked Warm Seasonal Scones,

Devonshire Cream, Yuzu Basil Curd, House-Made Preserves

PASTRIES & SWEETS

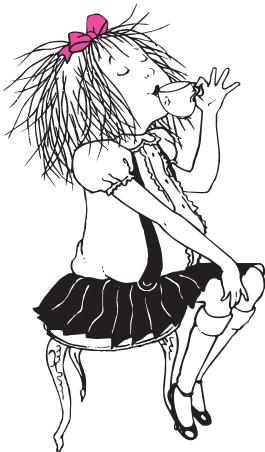
Coconut & Mango Short Cake "Pop", Lime Cake

Violet & Blackcurrant Eclair, Candied Violets

Pink Lemonade Cotton Candy, Salted Pretzel Stick

Cookies & Cream Oreo Macaron, Tahitian Vanilla Ganache

Fresh Seasonal Fruit Tart



HOT TEAS

Tropical Garden

Children's Tea

-or-

QUENCHERS

Cold Cold Pink Lemonade

Shirley Temple

68 PER CHILD

12 YEARS OF AGE OR UNDER

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Chef Lambie's Recipe

SCONES

440g All-purpose Flour
50g Baking Powder
1tsp Salt
1/2 Orange Zest
1/2 Lemon
80g Unsalted Butter (Diced)
40g Sultanas
160ml Heavy Cream
80g Sugar

EGG WASH

1 Egg
1 Egg Yolk
Pinch of Salt

METHOD

Sift the flour and baking powder
Cream butter and sugar/salt/zest
Add dry ingredients
Fold in the sultanas
Add double cream
Mix until combined
Roll out onto a floured surface (2 cm thick) and cut rounds (5m)
Rest for 30 minutes
Egg wash lightly
Bake at 350°F for 30 minutes (rotating tray twice every 15 minutes)



LOOSE LEAF TEA SELECTIONS

Loose Leaf Teas

Black Teas

BIG BEN

a wonderful English Breakfast blend
of black tea from Yunnan China and Assam

THÉ DES LORDS

Earl Grey from China,
with bergamont & safflower petals

MARGARET'S HOPE

tea from Margaret's Hope plantation,
Darjeeling, India

THÉ DES AMANTS

a heady blend of black tea, apple,
almond, cinnamon, vanilla and ginger

Oolong Teas

LAVENDER OOLONG

a magnificent green Oolong tea from China
combined with fresh lavender

Red Teas

ROOIBOS DU HAMMAM

Caffeine-free

smooth and mellow Rooibos
with delicious notes of berries & green dates

Green Tea

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

Infusions

TROPICAL GARDEN

a fruity infusion with pieces of mango,
pineapple, papaya & peach

CHILDREN'S TEA

Caffeine-free, a delicious black tea
with cherry, citrus, berries, hibiscus and rose

Rare Tea

JASMINE PEARLS 8

the finest and rarest Chinese green tea
rolled by hand



WINES & COCKTAILS

Wines by the Glass

Champagne

NV Laurent-Perrier Brut 34/170
Tours-sur-Marne, France

NV Veuve Clicquot Brut 35/175
Reims, France

NV Nicolas Feuillatte Brut 29/145
Épernay, France

NV Möet & Chandon Brut Impérial Rosé
49/245
Épernay, France

NV Krug Grande Cuvée 98/238
Reims, France (375 ml)

NV Ruinart Blanc de Blancs 51/255
Reims, France (375 ml)

White

Tolloy Pinot Grigio 26/104
Alto Adige, Italy 2017

Von Schubert Maximin Grunhaus
Riesling Monopol 19/76
Mosel, Germany 2016

Pascal Jolivet Sancerre 24/95
Loire Valley, France 2018

Cakebread Chardonnay 36/144
Napa Valley, California 2017

Red

Evolution Pinot Noir 22/88
Willamette Valley, Oregon 2017

Terrazas de Los Andes Malbec Reserva 20/80
Mendoza, Argentina 2016

Il Bruciato Tenuta Guado Al Tasso
Super Tuscan 28/112
Bolgheri DOC, Tuscany, Italy 2016

Decoy by Duckhorn Cabernet Sauvignon 23/92
Sonoma County, California 2016

Newton Unfiltered Cabernet Sauvignon 35/140
Napa Valley, California 2016

Baron de Brane Bordeaux Blend 35/140
Second Label of Chateau Brane-Cantenac,
Second Growth
Margaux, Bordeaux 2015

Rose

Domaine Sainte Marie VieVité 18/72
Provence, France 2017

Chateau d'Esclans Whispering Angel 24/96
Provence, France 2018

Sweet

Michele Chiarlo Nivole Moscato d'Asti 19/38
Piedmont DOCG, Italy 2016 (375ml)

Palm Court Classics

IMPERIAL PLAZA 32

Apricot Eau de Vie, Perrier Jouet Grand Brut champagne,
honey, lemon juice

WHITE COSMO 28

Grey Goose L'Orange, white cranberry juice,
lime juice, Cointreau

THE RUBY ROSE 28

grapefruit infused Don Julio silver tequila, Tuaca liqueur,
rosemary syrup, lime juice

PLAZA MANHATTAN 28

Bulliet rye whiskey, Antica vermouth, Angostura bitters

BIG APPLE 28

Green Hook Gin, lemon juice, honey, apple puree, Calvados

THE BLACKBERRY SCOTCH OLD FASHIONED 32

Chivas 18 year, blackberry jam, Angostura & Peychaud's bitters

RED RUM SWIZZLE 28

Appleton Reserve rum, honey, lemon juice,
Angostura bitters, ginger beer

BELLINI 28

Prosecco, fresh white peach puree

