



## 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.

# The **WICKED** Signature Tea

## SANDWICHES & SAVORIES

Boq's Blue Crab Basket

Blue Crab, Avocado, Sweet Drops Pepper, Micro Basil, Sesame Basket  
seafood . dairy . gluten

The 'Bad Witch' Herb Roasted Beef

Horseradish Slaw, Watercress, Whole Grain Mustard, Rosemary Focaccia Bread  
dairy . gluten

Emerald City Cucumber Sandwich

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

Shiz University Smoked Salmon Sandwich

Wasabi Cream Cheese, Shiso, White Soy, Pickled Ginger, Spinach Bread  
seafood . dairy . gluten . fish

Elphaba's Emerald Spinach Tart

Spinach, Pistachio, Mozzarella, Spinach Bread  
dairy . gluten . citrus

Fiyero's Foie Gras

Foie Mousse, Truffle Kewpie Mayo, Caviar  
dairy . wine . mushroom . poultry . nuts (almonds & hazelnuts)

## SCONES

Freshly Baked Cranberry & Candied Ginger Scones, Plain Scones

dairy . gluten . eggs . soy

Devonshire Cream, Kalamansi Curd

dairy . eggs . soy

House-Made Berries & Lime Preserves

## PASTRIES & SWEETS

Look To The Brest'ern Sky

Pumpkin Pie, Spiced Latte

dairy . gluten . eggs

Wicked Ube Cheesecake

Ube Cheesecake, Ube Graham Cracker

dairy . gluten . eggs

Glinda's 'Popular' Raspberry Tart

Raspberry Confit, Mascarpone Chantilly

dairy . gluten . eggs

Oz-mazing Hazelnut Crunch

Hazelnut Crunch, Cocoa Nibs, Hazelnut Namelaka, Cocoa Streusel

dairy . gluten . eggs . tree nuts

Flying Monkey Macaron

White Chocolate Pistachio Ganache

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

# Central Park Tea

## SANDWICHES & SAVORIES

English Cucumber

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

Smoked Salmon Sandwich

Wasabi Cream Cheese, Shiso, White Soy, Pickled Ginger, Spinach Bread  
dairy . gluten . seafood . fish

Herb Roasted Beef

Horseradish Slaw, Watercress, Whole Grain Mustard, Rosemary Focaccia Bread  
dairy . gluten

Egg Custard Sandwich

Chive, Strawberry Jam, White Bread  
dairy . gluten

Maple Syrup Ricotta

Pine Nuts, Candy Pecan, Cherry, Tomato Basket  
dairy . gluten . nuts (pecan & pine nuts)

## SCONES

Freshly Baked Cranberry & Candied Ginger Scones, Plain Scones

dairy . gluten . eggs . soy

Devonshire Cream, Kalamansi Curd

dairy . eggs . soy

House-Made Berries & Lime Preserves

## PASTRIES & SWEETS

Apple Bite

Caramelized Apple, Crumble, Vanilla Mascarpone Cream  
dairy . tree nuts

Pecan Pie

Pecan Pie, Salted Butter Caramel Chantilly, Pecan Streusel  
dairy . tree nuts . fish

Kalamansi Tart

Kalamansi Crèmeux, Vanilla Tart Shell, Italian Meringue, Lime Zest  
dairy . gluten . eggs . fish

Pear Cheesecake

Pear Cheesecake, Graham Cracker, Pear Confit  
dairy . gluten . eggs

Pumpkin Spice Macaron

Dark Cherry Compôte  
eggs . almond . soy

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

# Grand Imperial Tea

## Caviar Service

PLAZA HYBRID CAVIAR 1 OZ

white sturgeon, traditional garnishes

## SANDWICHES & SAVORIES

Boq's Blue Crab Basket

Blue Crab, Avocado, Sweet Drops Pepper, Micro Basil, Sesame Basket  
seafood . dairy . gluten

The 'Bad Witch' Herb Roasted Beef

Horseradish Slaw, Watercress, Whole Grain Mustard, Rosemary Focaccia Bread  
dairy . gluten

Emerald City Cucumber Sandwich

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

Shiz University Smoked Salmon Sandwich

Wasabi Cream Cheese, Shiso, White Soy, Pickled Ginger, Spinach Bread  
seafood . dairy . gluten . fish

Elphaba's Emerald Spinach Tart

Spinach, Pistachio, Mozzarella, Spinach Bread  
dairy . gluten . citrus

Fiyero's Foie Gras

Foie Mousse, Truffle Kewpie Mayo, Caviar  
dairy . wine . mushroom . poultry . nuts (almonds & hazelnuts)

## SCONES

Freshly Baked Cranberry & Candied Ginger Scones, Plain Scones

dairy . gluten . eggs . soy

Devonshire Cream, Kalamansi Curd

dairy . eggs . soy

House-Made Berries & Lime Preserves

## PASTRIES & SWEETS

Look To The Brest'ern Sky

Pumpkin Pie, Spiced Latte

dairy . gluten . eggs

Wicked Ube Cheesecake

Ube Cheesecake, Ube Graham Cracker

dairy . gluten . eggs

Glinda's 'Popular' Raspberry Tart

Raspberry Confit, Mascarpone Chantilly

dairy . gluten . eggs

Oz-mazing Hazelnut Crunch

Hazelnut Crunch, Cocoa Nibs, Hazelnut Namelaka, Cocoa Streusel

dairy . gluten . eggs . tree nuts

Flying Monkey Macaron

White Chocolate Pistachio Ganache

dairy . gluten

235 PER PERSON

WITH A GLASS OF CHAMPAGNE

Louis Roederer Cristal

304 PER PERSON

# Children's **ELOISE** Tea

## SANDWICHES & SAVORIES

Bat P&J

Raspberry Jam, Peanut Butter, White Bread  
gluten . nuts

RIP French Toast

Maple Butter Cream, Cinnamon Sugar Swirl, Cinnamon Raisin Bread  
dairy . gluten . eggs

Bloody Strawberry and Cream With Nutella

Mascarpone, Strawberries, Hazelnut Crumble, White Bread  
dairy . gluten . nuts

Spooky Grill Cheese

Cheddar, Mozzarella, Butter  
dairy . gluten

## SCONES

Freshly Baked Cranberry & Candied Ginger Scones, Plain Scones

dairy . gluten . eggs . soy

Devonshire Cream, Kalamansi Curd

dairy . eggs . soy

House-Made Berries & Lime Preserves

## PASTRIES & SWEETS

Eloise Pumpkin Pie

Pumpkin Pie, Spiced Latte

dairy . gluten . eggs

Pear Cheesecake

Pear Cheesecake, Graham Cracker, Pear Confit

dairy . gluten . eggs

Eloise Lollipop

Vanilla Cake Pop, Pink Chocolate

dairy . gluten . eggs . tree nuts

Eloise Macaron

Rose Lychee Ganache

dairy . tree nuts

Halloween Apple

Caramel Glaze

dairy . gluten

## HOT TEAS

Tropical Garden

Children's Tea

-or-

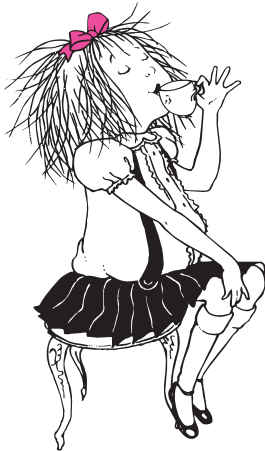
## QUENCHERS

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

### THE 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 Plaza Cuvée 48/192  
Côte des Bars, France

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

Louis Roederer Cristal 2014 150/900  
Reims, France

NV Duval-Leroy Rosé Prestige 49/245  
A Vertus, France

## *Half Bottles*

NV Krug Grande Cuvée 250  
Reims, France

## *White*

Tolloy Pinot Grigio 28/130  
Alto Adige, Italy 2021

Domaine LeSeurre Riesling Semi Dry  
Cuvée Classique 21/85  
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*

Therese Noelle Pinot Noir 34/115  
Sta Rita Hills, California

Terrazas de los Andes Malbec Reserva 23/91  
Mendoza, Argentina 2019

Jospeh Phelps Cabernet Sauvignon 60/225  
Napa Valley, California

Brendel Cooper's Reed Cabernet Sauvignon 26/105  
Napa Valley, California 2019

Newton Unfiltered Cabernet Sauvignon 36/165  
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 24/110  
Provence, France 2021

Château d'Esclans Whispering Angel 30/115  
Provence, France 2021

## *Sweet*

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

## *Palm Court Classics*

### GLINDA'S WHITE COSMO 28

First introduced in the 1980s, the Cosmopolitan has become an icon. The Palm Court has dedicated this fashionable drink to the Good Witch of the North, creating a cocktail that can soften the hardest fall from grace. Grey Goose L'Orange and Cointreau are combined with fresh lime and white cranberry juice to give a new twist to this 80's classic.

### ELPHABA'S ELIXIR 28

They call mezcal the "elixir of the gods". The Palm Court has dedicated this potion to the much misunderstood Wicked Witch of the West. By enhancing Casamigos mezcal's smoky flavor with the floral notes of lemon verbena syrup and fresh lemon juice, we've crafted a true witch's brew.

### PALM COURT SPRITZ 30

The original spritz came about in the 1800s when a bit of water was added to wine to make it a little less potent. Today's version features the natural flavors of pineapple, zesty citrus, green apple, and green and black tea found in Rockey's Botanical Liqueur, topped with prosecco and club soda for a refreshing fall spritz.

### CHAI SOUR 30

Sours have long been a favorite since the 1800s. This new twist on the timeless cocktail features pear-infused French brandy Poire Williams and sweet Bolivian eau de vie Singani63, blended with comforting spices from our house-made chai syrup and fresh lemon juice. Finished with El Guapo Holiday bitters, a red wine float, and a cinnamon-dusted pear, this refreshing sour is sure to stand the test of time.

### PINEAPPLE HOT BUTTERED RUM 30

In the colonial days of the United States, families had their own unique recipes for this favorite fall sipper. The Plaza has crafted its own version, starting with Ron Zacapa's smoky aged rum and incorporating a hot pineapple mixture. It's finished with fresh pineapple and a hint of butter, creating a smooth flavor that's sure to please.

### BLOODY MARY 30

Indulge in The Plaza's own horseradish-infused Tito's vodka, expertly blended with a classic medley of spices and hearty tomato juice, garnished with traditional accompaniments and a jumbo shrimp for the perfect finishing touch.

For every cocktail sold, \$2 will be donated to [City Harvest](#) to support the fight against food insecurity in New York.

