



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

Smoked Salmon Sandwich

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

Herb Roasted Beef

Horseradish Slaw, Watercress, Whole Grain Mustard, Tomato Bread
dairy . gluten

Egg Custard Sandwich

Smoked Paprika, Strawberry Jam, White Bread
egg . dairy . gluten

Watermelon & Halloumi

Mint, Balsamic Glaze, Tomato Basket
dairy . gluten

SCONES

Freshly Baked Scones and Seasonal Blueberry Scones

Devonshire Cream, Kalamansi Curd, House-Made Berries & Lime Preserves

PASTRIES & SWEETS

Hazelnut Rocher

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

Berries and Cream Tart

Almond Cream, Berries, Madagascar Mascarpone Chantilly
tree nuts . dairy . gluten

Caramel Tart

Salted Butter Caramel Crèmeux, Caramelized Rice Crispy, Cocoa Nibs Glaze
egg . dairy

Mango Passion Fruit Cheesecake

Passion Fruit Cheesecake, Graham Cracker, Mango, Vanilla, Lime
egg . dairy . gluten

Dark Cherry Macaron

Dark Cherry Compôte
egg . nuts

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

Crab Green Goddess
Blue Crab, Avocado, Tomato, Micro Basil, Sesame Basket
shellfish . dairy . gluten

Herb Roasted Beef
Horseradish Slaw, Watercress, Whole Grain Mustard, Tomato Bread
dairy . gluten

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

Foie Gras Macaron
Foie Gras Mousse, Truffle Kewpie Mayo, Caviar
dairy . nuts

SCONES

Freshly Baked Scones and Seasonal Blueberry Scones
Devonshire Cream, Kalamansi Curd, House-Made Berries & Lime Preserves

PASTRIES & SWEETS

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

Harry's Berries Tart
Almond Strawberry Cream, Strawberry Crèmeux
tree nuts . dairy . gluten

Mango Passion Fruit Cheesecake
Passion Fruit Cheesecake, Graham Cracker, Mango, Vanilla, Lime
egg . dairy . gluten

Caramel Tart
Salted Butter Caramel Crèmeux, Caramelized Rice Crispy, Cocoa Nibs Glaze
egg . dairy

Chocolate Pound Cake
Chocolate Pound Cake, Chocolate Glaze, Crisp
dairy . gluten . soy

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

Crab Green Goddess
Blue Crab, Avocado, Tomato, Micro Basil, Sesame Basket
shellfish . dairy . gluten

Herb Roasted Beef
Horseradish Slaw, Watercress, Whole Grain Mustard, Tomato Bread
dairy . gluten

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

Foie Gras Macaron
Foie Gras Mousse, Truffle Kewpie Mayo, Caviar
dairy . nuts

SCONES

Freshly Baked Scones and Seasonal Blueberry Scones
Devonshire Cream, Kalamansi Curd, House-Made Berries & Lime Preserves

PASTRIES & SWEETS

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

Harry's Berries Tart
Almond Strawberry Cream, Strawberry Crèmeux
tree nuts . dairy . gluten

Mango Passion Fruit Cheesecake
Passion Fruit Cheesecake, Graham Cracker, Mango, Vanilla, Lime
egg . dairy . gluten

Caramel Tart
Salted Butter Caramel Crèmeux, Caramelized Rice Crispy, Cocoa Nibs Glaze
egg . dairy

Chocolate Pound Cake
Chocolate Pound Cake, Chocolate Glaze, Crisp
dairy . gluten . soy

235 PER PERSON

WITH A GLASS OF CHAMPAGNE
Louis Roederer Cristal
305 PER PERSON

Children's **ELOISE** Tea

SANDWICHES & SAVORIES

Peanut Butter & Jelly

Roseberry Jam, Peanut Butter, White Bread
nuts (peanut) . gluten

Grilled Cheese

American Cheese, White Bread
dairy . gluten

Orange Banana Honey

Orange Marmalade, Seared Banana, Carrot Bread
gluten

Egg Custard Sandwich

Smoked Paprika, Strawberry Jam, White Bread
egg . dairy . gluten

SCONES

Freshly Baked Scones and Seasonal Blueberry Scones

Devonshire Cream, Kalamansi Curd, House-Made Berries & Lime Preserves

PASTRIES & SWEETS

Eloise Macaron

Rose French Macaron, Rose and Lychee Ganache
egg . tree nuts . dairy

"E" Lollipop

Vanilla Cake Pop, Pink Chocolate Glaze
egg . dairy . gluten . soy

Strawberry Cheesecake

Strawberry Cheesecake, Graham Cracker, Strawberry Confit
egg . dairy . gluten

Berries and Cream Tart

Almond Cream, Berries, Madagascar Mascarpone Chantilly
tree nuts . dairy . gluten

Candied Apple

Granny Smith Apple, Dark Chocolate, Pink Crème Drizzle
dairy

HOT TEAS

Tropical Garden

Children's Tea

-or-

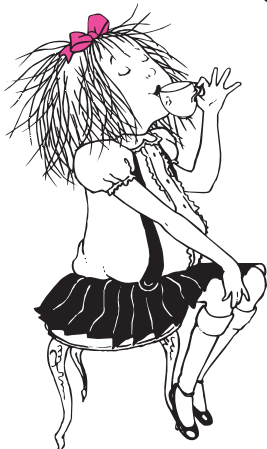
QUENCHERS

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 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..

