



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

164 PER PERSON

NV, Duval-Leroy Rosé Prestige, A Vertus

173 PER PERSON

Louis Roederer Cristal

203 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

148 PER PERSON

NV, Duval-Leroy Rosé Prestige, A Vertus

157 PER PERSON

Louis Roederer Cristal

187 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

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-

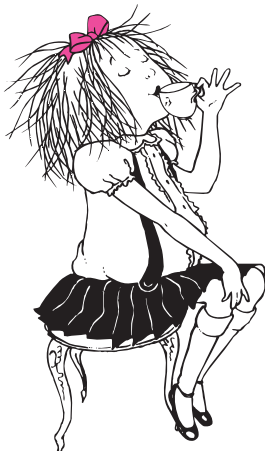
QUENCHERS

Cold Cold Pink Lemonade

Shirley Temple

90 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 51/245
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 21/83
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

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 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 24/110
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 Classics

GLINDA'S WHITE COSMO 28

First introduced in the 1980s, the Cosmo 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 impressed 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. While building on Casamigos mezcals smokey flavor and adding the floral accents of lemon verbena syrup along with fresh lemon juice we have created a true witch's brew.

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.

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.

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.

