



THE PALM COURT

THE PLAZA

Afternoon Tea

Gluten Free

SANDWICHES & SAVORIES

Slow braised Short Rib Sandwich

Thousand Island Dressing, Horseradish Cream, Arugula
dairy

Hardwood Smoked Salmon

Dill Sour Cream, Pickled Red Onion, Avocado Purée
dairy . fish

Herb Roasted Chicken Sandwich

Aji Verde, Baked Sweet Plantain, Micro Cilantro

English Cucumber

Labneh with Mint, Lemon Zest, Tarragon
dairy

Foie Gras Macaron

Foie Mousse, Truffle Kewpie Mayo
alcohol . dairy . nuts

SCONES

Freshly Baked Gluten Free Scones

soy

Devonshire Cream, Kalamansi Curd

soy . eggs . dairy . fish

House-Made Berries & Lime Preserves

PASTRIES & SWEETS

Banana Chocolate Cake

Chocolate Sponge Cake, Crunchy Hazelnut Praline,
Banana Confit, “Milk Chocolate” Chantilly

tree nuts . soy . nuts

Ube Bite

Ube Sponge, Ube Vegan Cream

Mandarin Cake

Orange Sponge Cake, Mandarin Confit

tree nuts

Earl Grey Panna Cotta

Earl Grey Panna Cotta, Caramel Earl Grey Sauce

Mont Blanc Cassis

Cassis Confit, Chestnut Cream, Vegan Chantilly

tree nut . 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