



*Palm Court
Afternoon
Tea*

From the moment the doors opened in 1907, The Plaza became an international landmark of luxury. Over the past 100 years, The Plaza has hosted a variety of celebrated personalities, including the mischievous Eloise, George M. Cohan, F. Scott Fitzgerald, Truman Capote, Jacqueline Kennedy Onassis and The Beatles.

Today The Plaza continues the tradition of defining luxury through unmatched five star service, with a new contemporary spirit. The historic Palm Court has been restored to its original grandeur including the reconstruction of a spectacular 1,800 square-foot stained-glass laylight ceiling.

Afternoon Tea, a famous tradition at The Plaza, blends an innovative menu with a formal tea service. Enjoy rare white and premium green, oolong and black loose leaf teas along with herbal and fruit infusions - all served decanted in the best Bernadaud-Limogue china. The tea menu is under the artful guidance of Executive Chef, Didier Viro, who has infused Afternoon Tea - a timeless classic, with an international contemporary flair.

The Plaza Afternoon Tea will incorporate 3 styles of service - Russian, French and English, to provide guests a balance of service and flavorful cuisine.

Raising the standards of excellence and luxury for more than a century, The Plaza legend continues at New York's most celebrated address.

Welcome to The Plaza



The Plaza.

Palm Court Afternoon Tea



PREMIUM LOOSE LEAF TEA SELECTIONS

The Plaza Signature Blends

The Plaza Breakfast Tea

A stout and robust blend of February high grown Kenyas and astringent 2nd flush Assams. Full bodied and rich.

The Plaza Afternoon Tea

Rich and moody off the nose it opens with malty astringency and finishes with hints of oak cask and a dusting of delicate citrus.

The Plaza Classic Teas

Organic Earl Grey (Sri Lanka aka. Ceylon)

Exotic bergamot sweetness. Full bodied with a hauntingly smooth finish.

Willow Stream Decaffeinated (Zimbabwe)

World's finest decaffeinated tea. Bright and full bodied with malty notes.

The Plaza Reserve Black Teas

Organic Tong Mu Phoenix Tree Lapsong Souchong (China)

Ultra rare. Full round body with light notes of Wuyi Forest Preserve pine smoke.

Golden Monkey Picked (China)

Golden liquor cups ethereal notes of baking bread. Light lingering finish.

Castleton Estate (Darjeeling)

2nd flush. Medium strength with decadent notes of wine and muscatel.

Satemwa Estate Twig Tea (Malawi)

Ultra rare. Light liquoring, sweet with faint honey and mild plum.

Inverness Estate (Sri Lanka aka. Ceylon)

Bright and brisk. Lightly astringent but flavorful with a long finish.

Organic Rembeng t.g.f.o.p. (Assam)

Rare organic offers sultry round body, profound astringency and malt.

Palm Court Afternoon Tea



PREMIUM LOOSE LEAF TEA SELECTIONS

The Plaza Reserve Green Teas

Madame Butterfly Jasmine (China)

Hand-tied leaf exhibits mystical depth of jasmine and fresh green notes.

Gyokuro (Japan)

Exquisite shade-grown green. Lightly grassy cup with sweet with notes of pear and cream.

Kosabei Estate Natural Dryer Mouth (Kenya)

World's freshest tasting green. Herbaceous notes of sweet floral and light eucalyptus.

Reserve Oolong Teas (China)

Silver hued organic delights with notes of peach, minerals and baking bread.

The Plaza Reserve Oolong Teas

Organic Wuyi Rock Oolong (China)

Silver hued organic delights with notes of peach, minerals and baking bread.

Super Fancy Formosa Oolong (Taiwan)

Taiwan's finest. Mild citrus expertly balanced by lively floral bouquet.

The Plaza Reserve White Teas

Silverback White Tea (Kenya)

Great Rift Valley white offers light honey, roasted nut and vanilla notes.

Adams Peak White Tea (Sri Lanka aka. Ceylon)

Sacred white leaf hints at plum, peach and baked biscuits.

Palm Court Afternoon Tea



PREMIUM LOOSE LEAF
INFUSION SELECTIONS

Palm Court Herbal and Fruit Infusions Caffeine Free

Organic Cascade Peppermint (Washington State USA)

*Overflowing cool notes of menthol spill from premium
second cut peppermint.*

Organic Egyptian Camomile (Egypt)

*Nile Delta silt produces an aromatic, fruity camomile
with honey tones.*

Montebello Apple Spice (Plaza Blend)

Juicy herbal with notes of sweet apple, roasted cinnamon and ginger.

Roobis Infusion, Naturally Caffeine Free

Tuscany Pear Rooibos (South Africa)

*Smooth and herbaceous - wide floral notes
Tuscan pear and honey.*

Palm Court Iced Tea

*Our decadently refreshing iced tea blend offers
smooth notes of malt.*



Palm Court Afternoon Tea



SANDWICHES AND SAVORIES

English Cucumber and Diced Mint
mint butter on white bread

Smoked Salmon and Horseradish Cream
on pumpernickel Napoleon

Dijon Egg Salad and Baby Watercress
watercress butter on whole wheat bread

Peekytoe Crab Salad
avocado and fresh coriander on toasted brioche

Roasted Lamb Loin
butternut squash and medjool date, saffron mustard Sauce on grilled pita

Serrano Ham with Tomato Confit
on olive bread

Eggplant Caviar with Fresh Goat Cheese
basil and Niçoise olive tartlet

BREADS AND SCONES

Freshly Baked Warm Seasonal Scones
Double Devonshire Cream and Preserves

PASTRIES AND SWEETS

Meyer Lemon Poppy Seed Pound Cake
Passion Fruit Meringue Tartlet
Opera Cake
Rose Eclair
Linzer Cookie

SEASONAL BERRIES

ENHANCERS

Honey, Sliced Lemon, Milk and Sugar

A Pot of Decantered, Premium Loose Leaf Tea

\$60
per person

\$80 per person with choice of Champagne or Sherry

NV, Veuve Clicquot Yellow Label
NV, Perrier-Jouët Grand Brut
NV, Moët & Chandon Rosé Imperial
Dios Baco Oloroso Sherry

The Plaza Afternoon Tea



SANDWICHES AND SAVORIES

English Cucumber and Diced Mint
mint butter on white bread

Smoked Salmon and Horseradish Cream
on pumpernickel Napoleon

Sevruga Caviar
on scrambled egg rye toast

Winter Black Truffle
butter and extra virgin olive oil on thinly sliced french baguette

Maine Lobster Salad
asparagus and tarragon-tomato compote on toasted brioche

Roasted Lamb Loin
butternut squash and medjool date saffron mustard sauce on grilled pita

Serrano Ham with Tomato Confit
on olive bread

Eggplant Caviar with Fresh Goat Cheese
basil and Niçoise olive tartlet

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ENHANCERS

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\$100
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\$120 per person with choice of Champagne or Sherry

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NV, Perrier-Jouët Grand Brut
NV, Moët & Chandon Rosé Imperial
Dios Baco Oloroso Sherry

