GREEK YOGURT &
HOUSE MADE GRANOLA PARFAIT  19
seasonal berries, honey

FRESH BAKED PASTRIES  19
choice of three:
butter croissant, almond croissant,
pain au chocolat, apple & blackcurrant chausson,
cheese danish, fruit danish, scone,
blueberry muffin, bran muffin, carrot-pineapple muffin

SEASONAL FRUIT SALAD  18
slivered dried apricots, dates, citrus-vanilla syrup

HOUSE-MADE BIRCHER MÜESLI  17
fresh blueberries, green apple,
dried cranberries, apricots, milk

MCCANN'S IRISH OATMEAL PORRIDGE  17
vermont butter, dried fruits

HOUSE-MADE TOASTED GRANOLA  18
fresh berries or banana, milk

COLD CEREALS  14
choice of cereals with milk
fresh berries or banana  18
Featured Breakfast

THE NEW YORKER 45
two organic farm eggs any style
choice of artisanal meat, choice of toast

THE PLAZA CONTINENTAL 40
selection of assorted baked pastries, seasonal fruit

THE CENTRAL PARK 35
granola parfait, bran muffin

ARABIC BREAKFAST 49
scrambled eggs, foul madames, breakfast potatoes, toasted pita bread,
cold acoutrements - olive oil, labne, tomato, feta, cucumber, hummus

Featured packages served with;
one glass of cold pressed orange or grapefruit juice
&
La Colombe coffee or Le Palais des Thés loose leaf tea*

* all grands cru tea selections are subject to a supplement charge

18% GRATUITY WILL BE APPLIED TO A CHECK FOR PARTIES OF 6 OR MORE
We invite you to join our online community at
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Main Course

**TWO EGGS ANY STYLE 25**
choice of:
chicken-apple sausage, nueske’s bacon,
pork sausage, or heritage ham, choice of toast

**THE PLAZA EGGS BENEDICT 24**
poached eggs, canadian bacon, english muffin, hollandaise sauce

**STEAK & EGGS 46**
wagyu hanger steak, two eggs any style, roasted tomatoes, breakfast potatoes, black truffle hollandaise sauce

**SALMON EGGS BENEDICT 32**
poached eggs, hudson valley smoked salmon, english muffin, hollandaise sauce

**TRADITIONAL SHAKSHUKA 29**
two poached eggs, cumin, stewed tomatoes, jalapeño, shallots, garlic, za’atar pita bread

**SMOKED SALMON & GOAT CHEESE FRITTATA 32**
egg whites, smoked salmon, montrachet goat cheese, chive

**SCRAMBLED SHAKSHUKA 29**
two scrambled eggs, cumin, stewed tomatoes, jalapeño, onions, red & green peppers, za’atar pita bread

**HUDSON VALLEY OAK SMOKED SALMON 26**
six-minute egg, pickled red onions, caperberries, cornichons, cream cheese, fennel pollen, choice of country bread or bagel

**NEW YORK HASH & EGGS 28**
pulled pastrami, crushed potatoes, stewed peppers, onions, scallions, two eggs sunny side up

**GRUYÈRE OMELET 26**
shallots, spinach, roasted tomato, breakfast potatoes

**CHARCUTERIE & CHEESE 24**
chef’s selection, country bread

**BRIOCHÉ FRENCH TOAST 24**
mascarpone-cinnamon mousse, organic local maple syrup

**BUTTERMILK PANCAKES 23**
plain or gluten free, organic local maple syrup

*supplement 3*
blueberries
chocolate chips
banana

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Accompaniments

nueske’s bacon 10
heritage ham 9
chicken-apple sausage 12
myers of keswick pork sausage 11
roasted potatoes 8
greek yogurt 9

grapefruit suprèmes | half grapefruit 13

seasonal berries 13

Toast

Artisanal Breads & Bagel 9
white | wheat | whole grain | sourdough | rye
pita | gluten-free bread | new york bagel

served with cream cheese or butter
Cocktails

BLOODY MARY 24
The Plaza’s own horseradish infused vodka mixed to delight with a classic medley of spices and hearty tomato juice, garnished with traditional accompaniments and a jumbo shrimp.

MIMOSA 25
champagne and orange juice

Beverages

COLD PRESSED JUICES 12
orange | grapefruit
pineapple | carrot | cucumber

SMOOTHIES 14
strawberry-banana
seasonal berry

FRESHLY SQUEEZED JUICES 14
orange
grapefruit

MORNING GLORY 15
kale, celery, green apple, cucumber & ginger

LA COLOMBE COFFEE
american regular or decaffeinated 10
espresso 7 / 12
latte 12
cappuccino 12

Le Palais des Thés Iced Teas

THÉ DES ALIZÉS 11
a fruity green tea with pieces of white peach, kiwi, watermelon

ROOIBOS DES VAHINÉS 11
a delicious caffeine-free rooibos sprinkled with pieces of vanilla pods & almonds

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LOOSE LEAF TEA SELECTIONS
Le Palais des Thés Loose Leaf Teas

Black Teas

JUKRO 49*
a truly exceptional black tea from South Korea with malt chocolate aromas

YUNNAN BUDS 19*
the finest Yunnan tea composed almost entirely of very long golden tips

BIG BEN BREAKFAST TEA 11
a wonderful English breakfast blend of black teas from Yunnan, China & Assam, India

THÉ DES LORDS 11
earl grey with a pronounced bergamot flavor

MARGARET’S HOPE 11
a fruity summer flush darjeeling tea with a great character

THÉ DES AMANTS 11
a heady blend of black tea, apple, almond, cinnamon, vanilla, ginger

TOFFEE 11
a delicious black tea with notes of vanilla and cocoa, a dessert-like tea

CHAI IMPERIAL 11
a flavorful blend of black tea with cardamom, clove, cinnamon, ginger, orange zest, and pink peppercorns

*Grand Cru Tea

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Green Teas

JASMINE PEARLS 19°
the finest and rarest of jasmine teas, rolled by hand

IMPERIAL LONG JING 19°
a magnificent Chinese green tea with a rich & fresh bouquet

RYOKUCHA MIDORI 19°
‘Tea of the Samurais’
one of the finest Japanese green teas

SENCHA ARIAKE 11
the most famous type of Japanese green tea, round and invigorating

VIVE LE THÉ 11
harmonious & zesty green tea with ginger notes

ICY MINT 11
a Chinese green tea with intensely fresh mint

THÉ DU HAMMAM 11
a fruity blend of green tea, rose petals, green dates, berries

THÉ DES ALIZÉS 11
a fruity green tea with pieces of white peach, kiwi, watermelon

*Grand Cru Tea
Oolong Teas

**Tie Guan Yin Imperial 19°**
the highest quality among Chinese Oolong teas,
with a hazelnut-like, flowery bouquet

**Lavender Oolong Tea 11**
a magnificent green tea from
China combined with fresh lavender

White Teas

**Silver Needles 19°**
unique and spectacular white tea
made of silvery buds only

Pu Erh Teas

**Imperial Pu Erh 11**
a powerful Pu Erh fermented tea
with long woody, liquorice notes

**Meng Hai Shu Cha 19°**
a unique fermented black
Pu Erh tea cake with plenty of buds

*Grand Cru Tea*
Caffeine-Free

Infusions

TROPICAL GARDEN 11
a fruity infusion with pieces of
mango, pineapple, papaya, peach

CHAMOMILE ROOIBOS 11
is a warm and comforting infusion that combines
apple and spices gourmet notes with chamomile’s calming benefits
Caffeine-Free

CHILDREN’S TEA 11
a delicious black tea with
cherry, citrus, berries, hibiscus.rose

FESTIVE GARDEN 11
a caffeine-free infusion of cocoa, orange, and grapes,
reminiscent of holiday treats

Red Teas

ROOIBOS DES VAHINÉS 11
a delicious rooibos sprinkled with
pieces of vanilla pods, almonds

MÉLANGE DU CAP 11
a delicious blend of rooibos with
cocoa nibs, vanilla pods

ROOIBOS DU HAMMAM 11
a combination of green date pulp,
rich red fruit & the mellow roundness of rooibos

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