



THE PLAZA

NEW YORK

Breakfast Menu

Beverages

COLD PRESSED FRESHLY SQUEEZED JUICES & SMOOTHIES

12

orange juice	green apple juice
grapefruit juice	cucumber juice
pineapple juice	strawberry-banana smoothie
carrot juice	seasonal berry smoothie
“morning glory” (kale, celery, green apple, cucumber & ginger)	

Le Palais Des Thés

LOOSE LEAF TEAS

11

BIG BEN ENGLISH BREAKFAST a wonderful English Breakfast blend of black teas from Yunnan (China) & Assam (India)	THÉ DES LORDS EARL GREY Earl Grey with a pronounced bergamot flavor
MARGARET’S HOPE DARJEELING a fruity summer flush Darjeeling tea with a great character	THÉ DU HAMMAM a fruity blend of Green tea, rose petals, green dates and berries
CHAMOMILE relaxing infusion of dried flowers; decaffeinated	TROPICAL GARDEN a fruity infusion with pieces of mango, pineapple, papaya and peach

Grand Cru Collection

19

JASMINE PEARLS the finest and rarest of Jasmine teas, rolled by hand	SILVER NEEDLES Also known as “Yin Zhen” is a unique and spectacular White tea with notes of chestnuts & honey, made of silvery buds only
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La Colombe Coffee

AMERICAN REGULAR COFFEE	10	DECAFFEINATED COFFEE	10
ESPRESSO	7	DOUBLE ESPRESSO	12
CAFE LATTE	12	CAPPUCINO	12

\$1 supplement for soy or almond milk

Light

THE CENTRAL PARK

granola parfait

bran muffin

choice of one glass of freshly squeezed orange or grapefruit juice

La Colombe coffee or

Le Palais des Thés loose leaf tea*

35

COLD CEREALS

choice of cereals with milk,

option of fresh berries or banana

14 / 18

HOUSE-MADE TOASTED GRANOLA

milk, option of fresh berries or banana

18

MCCANN'S IRISH OATMEAL PORRIDGE

Vermont butter, dried fruits

17

HOUSE-MADE BIRCHER MÜESLI

skim milk, dried cranberries and apricots,

fresh blueberries, apple

17

GREEK YOGURT & HOUSE-MADE GRANOLA PARFAIT

berries, honey

19

SEASONAL FRUIT SALAD

slivered dried apricots & dates, orange-vanilla syrup

18

FRESH BAKED PASTRIES

choice of three :

butter croissant, almond croissant,

pain au chocolat, canelé

cheese danish, fruit danish, scone,

blueberry muffin, bran muffin, carrot pineapple muffin

19

*all Grands Cru tea selections are subject to a supplement charge

Breakfast Entrées

THE NEW YORKER

two organic farm eggs any style
choice of meat and choice of toast
choice of one glass of fresh squeezed
orange or grapefruit juice

La Colombe coffee or Le Palais des Thés loose leaf tea*

45

TWO EGGS ANY STYLE

choice of chicken-apple sausage, Nueske's bacon,
pork sausage or heritage ham, choice of toast

25

THE PLAZA EGGS BENEDICT

poached eggs, canadian bacon,
English muffin, hollandaise sauce

24

SALMON EGGS BENEDICT

poached eggs, Hudson valley smoked salmon,
English muffin, hollandaise sauce

32

GRUYÈRE OMELET

shallots, spinach, roasted tomato, breakfast potatoes

26

SMOKED SALMON AND GOAT CHEESE FRITTATA

egg whites, smoked salmon, Montrachet goat cheese, chive

32

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Breakfast Entrées

ARABIC BREAKFAST

scrambled eggs, fowl madames, breakfast potatoes, toasted pita bread,
cold accompaniments - olive oil, labne, tomato, feta, cucumber, hummus

49

TRADITIONAL SHAKSHUKA

two poached eggs, cumin, stewed tomatoes,
jalapeño, shallots, garlic, za'atar pita bread

29

SCRAMBLED SHAKSHUKA

two scrambled eggs, cumin, stewed tomatoes,
jalapeño, onions, red & green peppers, za'atar pita bread

29

NEW YORK HASH & EGGS

pulled pastrami, crushed potatoes, scallions,
stewed peppers & onions, two eggs sunny side up

28

STEAK & EGGS

8oz Creekstone filet mignon with two eggs any style,
roasted tomato, breakfast potatoes, black truffle hollandaise sauce,
choice of country bread or bagel

52

HUDSON VALLEY OAK SMOKED SALMON

six-minute egg, pickled red onions, caperberries, cornichons,
whipped cream cheese, fennel pollen, choice of country bread or bagel

26

Breakfast Entrées

CHARCUTERIE & CHEESE

Chef's selection, country bread

24

BRIOCHE FRENCH TOAST

mascarpone-cinnamon mousse,
organic local maple syrup

24

BUTTERMILK PANCAKES

plain or gluten free
organic local maple syrup

23

SUPPLEMENTS

blueberries, chocolate chips, banana, granola

3

Breakfast Accompaniments

SIDES

Nueske's bacon

heritage ham

chicken-apple sausage

Myers of Keswick pork sausage

roasted potatoes

greek yogurt

9

FRUIT

half grapefruit

grapefruit supremes

seasonal berries

13

TOAST

sourdough, rye, wheat,

white, whole grain,

pita or gluten-free bread

New York bagel

cream cheese or butter

9



Champagne has been a region in France long before it became known for its famous sparkling wine. Nestled in the northeast region of France, it has been the dramatic setting for many historic events in the country's rich history. Champagne was believed to be created by Benedictine monks in the early 1500s, but we owe a lot to Dom Perignon as one of the pioneers of creating this sparkling wine.

It has been perfected across the centuries, and is now distributed all over the world!

Champagne has toasted billions of weddings, launched thousands of ships, and shared millions of special memories. No other wine quite equates with its opulence and festivity. It is the celebratory nature of Champagne that led to be the namesake for the famous bar located within the historic Plaza hotel.

Welcome to Champagne Bar!

You are invited to come and sample the finest bubbles, caviar, and handcrafted cocktails in this lavish setting. We aspire to offer unparalleled service and luxury in an atmosphere tailor-made to celebrate any occasion.

HOURS OF OPERATION

Sunday-Saturday
7:00am- 11:00pm

Breakfast:
7:00am-11:00am daily

Light Fare:
11:00am-10:45pm daily