

# THE PEMBROKE ROOM



## SELECTION OF TEAS

### HOLIDAY TEAS SELECTION

In celebration of the festive season, please choose a **Noir Parfumé Black Tea** with notes orange peels, caramel, and a hint of maraschino cherry, or a **Vert Parfumé Green Tea** with hints of cinnamon, vanilla, apple, and ginger or our delightful “**Tisane de Noel**” which is the ideal decaffeinated option, featuring a blend of cinnamon, cocoa, pink peppercorn and a hint of ginger and pepper.

#### BLACK TEAS

##### HOLIDAY TEA NOIR

*The orange, caramel and pineapple dominate this blend of teas from China and Ceylon.*

##### EARL GREY

*The most famous flavored tea comes from a simple blend of China teas with fine bergamot from Calabria.*

##### ENGLISH BREAKFAST

*Blend of Ceylon, Darjeeling and Assam teas. With a drop of milk, it is the perfect cup for early risers.*

##### CEYLON ORANGE PEKOE

*An aromatic classic black tea with medium body. Light caramelized flavor.*

##### BLUE GARDEN

*This “Jardin Bleu” blend of black teas sourced from Ceylon and China is flavored with rhubarb and wild strawberry, scattered with cornflower’s petals to lend a fruity note to the infusion.*

##### LAPSANG SOUCHONG

*This pungent smoky flavor has become a classic, a great accompaniment to savory dishes.*

##### ANICHAI

*A Chai black tea perfectly blended with cardamom, ground ginger and cloves, red berries and assorted Indian spices. This tea is full bodied and delicately spiced.*

##### VANILLE

*Blend of Ceylon and China teas with vanilla flavor, embellished with vanilla cuts and flower petals. This soft and sweet infusion with warm and biscuits scents can be enjoyed with milk.*

#### GREEN TEAS

##### HOLIDAY TEA VERT

*Flavored with vanilla and spice flavors as orange peels and apple pieces offer a unique taste.*

##### MANDARIN JASMINE

*A green and strongly perfumed jasmine tea enriched with jasmine flowers.*

##### NUIT A VERSAILLES

*Bergamot essential oil, kiwi, yellow peach, orange blossom and violet blossom flavors. Sencha tea adorned with orange blossom and pink corn-flower petals.*

##### GENMAI CHA

*A mixture of Bancha green tea, roasted rice and puffed rice with hints of green, maritime and roasted cereal aroma.*

##### L’ORIENTAL

*Blended with passion fruit, bush peach and wild strawberry flavors, and embellished with fruits pieces and flower petals to deliver a highly fragrant cup.*

#### HERBAL and FRUIT INFUSIONS

##### TISANE DE NOËL

*Lemon balm, cocoa bean, cardamom and ginger give this tisane, lovely spicy and cocoa notes.*

##### CHAMOMILE FLOWERS

*A tranquil and calming herbal infusion of sweet and fragrant golden chamomile blossoms, this tea is mild and sweet with a soft and musty aroma.*

##### LEMON VERBENA

*Flavors of lemongrass, lime and mint, fully embodied with orange blossom.*

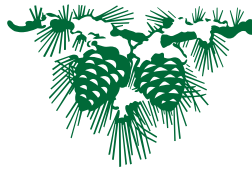
##### ROOIBOS CITRUS

*Blended with lemon, clementine and blood orange essential oils, kola flavor, embellished with orange peels and sunflowers.*

##### MENTHE POIVRÉE

*A hardy, herbaceous plant, peppermint is harvested during summer before it flowers. It is known for its strong menthol aroma, it lends itself gladly to aromatize syrups or fruit salads.*

THE  
PEMBROKE ROOM



AFTERNOON TEA

THE CLASSIC PEMBROKE TEA

\$65 per person

DAMMANN FRÈRES

*Loose Leaf Teas and Herbal Infusions*

TRADITIONAL SCONES

*Homemade with Lemon Curd and Devonshire cream*

SEASONAL ENGLISH TEA SANDWICHES

*Cucumber and Dill ~ Ham and Cheddar Apple Chutney  
Turkey and Cranberry Mayonnaise ~ Filet Mignon with Chipotle  
Mayonnaise ~ Scottish Smoked Salmon with Caviar*

HOLIDAY SWEETNESS

*Petit Fours, Assorted Fruit Tarts,  
French Pastries and Macaroons*

THE PEMBROKE HOLIDAY TEA

\$75 per person

Choose one of the following:

One glass of Poema Cava Brut Rosé, Fonseca Red Port or Sherry Bristol Cream

DAMMANN FRÈRES

*Holiday Tea Loose Leaf Teas and Herbal Infusions*

TRADITIONAL SCONES

*Homemade with Lemon Curd and Devonshire cream*

SEASONAL ENGLISH TEA SANDWICHES

*Cucumber and Dill ~ Ham and Cheddar Apple Chutney  
Turkey and Cranberry Mayonnaise ~ Filet Mignon with Chipotle  
Mayonnaise ~ Scottish Smoked Salmon with Caviar*

HOLIDAY SWEETNESS

*Petit Fours, Assorted Fruit Tarts,  
French Pastries and Macaroons*

THE LOWELL IMPERIAL TEA

\$115 per person

CHAMPAGNE

*One glass of Pommery, Champagne Brut*

SEASONAL ENGLISH TEA SANDWICHES

*Cucumber and Dill ~ Ham and Cheddar Apple Chutney  
Turkey and Cranberry Mayonnaise ~ Filet Mignon with  
Chipotle Mayonnaise ~ Scottish Smoked Salmon with Caviar*

CAVIAR

ORGANIC AMERICAN FARM-RAISED CAVIAR 1OZ FOR TWO

*Accompanied with toast points and condiments*

*The Caviar service is for two guests*

TRADITIONAL SCONES

*Homemade with Lemon Curd and Devonshire Cream*

DAMMANN FRÈRES

*Loose Leaf Teas and Herbal Infusions*

HOLIDAY SWEETNESS

*Petit Fours, Assorted Fruit Tarts,  
French Pastries and Macaroons*

NEW YORK CITY SALES TAX AND GRATUITY ADDITIONAL

*\*A maximum of 4 credit cards will be accepted for payment on large parties*