

THE PEMBROKE ROOM



AFTERNOON TEA MENU

THE CLASSIC HOLIDAY TEA

\$85 per person

SEASONAL ENGLISH TEA SANDWICHES

Smoked Salmon & Caviar, Cucumber & Dill,
Deviled Egg Salad, Old Bay Lobster Salad,
Turkey, Cranberry, & Arugula Salad

HOMEMADE TRADITIONAL SCONES

Served with Devonshire Cream, Lemon Curd,
Strawberry Preserves, and Orange Marmalade

SWEETNESS

Éclair, Seasonal Macaron, Red Velvet Cake,
Pecan Tart, Crunchy Chocolate Mousse

THE ROYAL HOLIDAY TEA

\$105 per person

CHAMPAGNE PAIRING

One Glass of Pommery Brut *or*
One Glass of Nicolas Feuillatte Brut Rosé

HOMEMADE TRADITIONAL SCONES

Served with Devonshire Cream, Lemon Curd,
Strawberry Preserves, and Orange Marmalade

SEASONAL ENGLISH TEA SANDWICHES

Smoked Salmon & Caviar, Cucumber & Dill,
Deviled Egg Salad, Old Bay Lobster Salad,
Turkey, Cranberry, & Arugula Salad

SWEETNESS

Éclair, Seasonal Macaron, Red Velvet Cake,
Pecan Tart, Crunchy Chocolate Mousse

THE IMPERIAL TEA

1 oz Organic American Caviar \$155 per person
1 oz Classic Osetra Caviar \$195 per person

Served with Toast Points, Blinis, Crème Fraiche, & Assorted Garnishes

CHOOSE ONE OF THE FOLLOWING

One Glass of Pommery Champagne Brut
Nicolas Feuillatte Rosé Champagne Brut

HOMEMADE TRADITIONAL SCONES

Served with Devonshire Cream, Lemon Curd,
Strawberry Preserves, and Orange Marmalade

SEASONAL ENGLISH TEA SANDWICHES

Smoked Salmon & Caviar, Cucumber & Dill,
Deviled Egg Salad, Old Bay Lobster Salad,
Turkey, Cranberry, & Arugula Salad

SWEETNESS

Éclair, Seasonal Macaron, Red Velvet Cake,
Pecan Tart, Crunchy Chocolate Mousse

• New York City Sales Tax and Gratuity Additional • A Maximum of 4 Credit Cards Will be Accepted per Table •
• A Gratuity of 17% will be applied to Parties of 6 or More Guests •

PEMBROKE ROOM



SELECTION OF TEAS

GRAND CRU TEAS

TEA SOMMELIER RECOMMENDATIONS

PREMIUM DARJEELING S.F.T.G.F.O.P.

Darjeeling is a black tea from West Bengal of light body, smooth taste, and lively aroma. The initials stand for Super Fine Tippy Golden Flowery Orange Pekoe, which is a grading system for tea leaf size

HIMALAYAN 1st FLUSH T.G.F.O.P.

An exceptional tea produced by a plantation situated at an 1800m altitude on the Eastern border of Nepal. A nuanced tea presenting rich aromas and delicate flavors

HIMALAYAN 2nd FLUSH T.G.F.O.P.

On the western side of the Mirik Valley one can find Singbulli Tea Estate. This year they made a lovely Second Flush Darjeeling.

FEATURED HOLIDAY TEAS

CELEBRATE THE SEASON

THÉ NOIR PARFUMÉ

China and Ceylon Black Tea with fragrant notes of Orange, Caramel and Pineapple

THÉ VERT PARFUMÉ

Green Tea flavored with Vanilla, Orange Peel, and Apple Pieces offer a unique taste

TISANE DE NOËL

Infusion of Lemon Balm, Cocoa Bean, Cardamom, and Ginger gives a spiced fragrance

BLACK TEAS

EARL GREY

Blend of China teas with fine Bergamot from Calabria

ENGLISH BREAKFAST

Blend of Ceylon, Darjeeling and Assam teas

LAPSANG SOUCHONG

Classic smoked tea from China

VANILLE

Blend of Ceylon and China teas embellished with Vanilla cuts and Flower Petals

ANICHAI

A Chai black tea perfectly blended with Cardamom, Pink Peppercorn and Cloves.

GREEN TEAS

MANDARIN JASMINE

A green tea enriched with Jasmine Flowers

L'ORIENTAL

Blended with Passion Fruit, Peach, Wild Strawberry, and Flower Petals

GENMAI CHA

Bancha Green Tea with Roasted Rice and Puffed Rice

THE VERT MENTHE

Blend of Chinese Gunpowder green tea with Moroccan mint

NUIT A VERSAILLES

Infused with Bergamot oil, Kiwi, yellow Peach, orange and violet blossom

INFUSIONS

CHAMOMILE FLOWERS

Herbal infusion of golden Chamomile Blossoms

VERVEINE

Herbal Infusion of Lemon Verbena leaves

ROOIBOS CITRUS

Lemon, clementine, blood orange, orange peel, and sunflower petals

MENTHE POIVREE

Summer harvest Peppermint leaves

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