

THE PEMBROKE ROOM

ENGLISH AFTERNOON TEA MENU

THE CLASSIC TEA

\$69 per person

SEASONAL ENGLISH TEA SANDWICHES

*Smoked Salmon on Pumpernickel Bread
Dill Whipped Cream and Caviar*

Turkey Arugula on Rye Bread

Deviled Egg Salad on Wheat Bread

Old Bay Lobster Salad on Brioche

*Cucumber with Lemon-Chive Butter
on Multigrain Bread*

HOMEMADE TRADITIONAL SCONES

Devonshire Cream ~ Lemon Curd

Strawberry Preserves ~ Orange Marmalade

SWEETNESS

Éclair ~ Seasonal Macaroon

Carrot Cake ~ Raspberry Tart

Crunchy Chocolate Mousse



THE GARDEN TEA

Inspired by the Bounty and Blooms of a Summer Garden

*\$95 including One Glass of Perrier-Jouët Champagne
or \$145 including One Glass of Perrier-Jouët "Belle Epoque" Champagne*

CHOOSE ONE OF THE FOLLOWING

One Glass of Perrier-Jouët Champagne Brut

or One Floral Inspired Signature Champagne Cocktail

Violet Royale or La Vie En Rose

SEASONAL ENGLISH TEA SANDWICHES

*Smoked Salmon on Pumpernickel Bread
with Dill Whipped Cream and Caviar*

Turkey Arugula on Rye Bread

Deviled Egg Salad on Wheat Bread

Old Bay Lobster Salad on Brioche

Cucumber with Lemon-Chive Butter on Multigrain Bread

HOMEMADE TRADITIONAL SCONES

Devonshire Cream ~ Lemon Curd

Wild Rose Preserves ~ Orange Marmalade

SWEETNESS

Ladurée Ispahan

*Grand Raspberry Macaroon filled with Raspberries
and Rose Water Crème*

Lavender Macaroon

Lemon Meringue Tart

Blooming Watering Can Cookie

*Crunchy Chocolate
Mousse Pot with Fresh Mint*



THE IMPERIAL TEA

\$125 per person with 1 oz of American Paddlefish Caviar for 2

\$185 per person with 1 oz of Classic Ossetra Caviar for 2

Served with Toast Points, Blinis, Assorted Garnishes

CHOOSE ONE OF THE FOLLOWING

One Glass of Pommery Champagne

or One Glass of Nicolas Feuillatte Rosé Champagne

SEASONAL ENGLISH TEA SANDWICHES

*Smoked Salmon on Pumpernickel Bread
Dill Whipped Cream and Caviar*

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Cucumber with Lemon-Chive Butter on Multigrain Bread

HOMEMADE TRADITIONAL SCONES

Devonshire Cream ~ Lemon Curd

Strawberry Preserves ~ Orange Marmalade

SWEETNESS

Éclair

Seasonal Macaroon

Carrot Cake

Raspberry Tart

Crunchy Chocolate Mousse

NEW YORK CITY SALES TAX AND GRATUITY ADDITIONAL

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

THE PEMBROKE ROOM

GRAND CRU TEAS *Tea Sommelier Recommendations*

HIMALAYAN 1ST FLUSH G.F.O.P.

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

ASSAM DONYIPOLO

Harvested in the province of Arunchal Pradesh of North Assam, this black tea offers a unique balance of aromatic richness without bitterness or astringency with notes of licorice and cocoa.

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

Called "the champagne of teas," Darjeeling Tea is a classic black tea with a light body, smooth taste and lively aroma. Typically grown in West Bengal, India this tea is steeped in history. The initials stand for Super Fine Tippy Golden Flowery Orange Pekoe, which is not a type of tea but a system for grading the size of tea leaves.

SELECTION TO COMPLEMENT THE GARDEN TEA

ÉTOILE DU DÉSERT

A black tea with spicy ginger flavor enhanced by a hint of flowered orange blossom, highlighted by the enchanting scent of rose.

TISANE DU BERGER

This delicate and aromatic herbal infusion is the perfect harmony of citrus, containing lime blossom, verbena, lemongrass, mint, and orange blossom.

JARDIN BLEU

This blend of black teas sourced from Ceylon and China is flavored with rhubarb, wild strawberry, and cornflower's petals to lend a fruity note to the infusion.

FLANERIE A PARIS

Black tea with flowers petals,
Delicately flavored with vanilla and rose.

BLACK TEAS

EARL GREY - Blend of China teas with fine bergamot from Calabria.

ENGLISH BREAKFAST - Blend of Ceylon, Darjeeling and Assam teas.

LAPSANG SOUCHONG - This pungent smoky flavor is a classic.

VANILLE - Blend of Ceylon and China teas embellished with vanilla cuts and flower petals.

FOUR FRUITS ROUGES - Blend of 'four red fruits' combined with smoked Ceylon and China Black Teas.
Cherry, strawberry, raspberry and red currant lend a fruity flavor.

GREEN TEAS

MANDARIN JASMINE - A green and strongly perfumed jasmine tea enriched with jasmine flowers.

L'ORIENTAL - Blended with passion fruit, bush peach and wild strawberry flavors, flower petals deliver a highly fragrant cup.

GENMAI CHA - A mixture of Bancha green tea, roasted rice and puffed rice with hints of green, maritime cereals.

THE VERT MENTHE - Blend of Chinese Gunpowder green tea with Moroccan mint.

NUIT A VERSAILLES - Bergamot essential oil, kiwi, yellow peach, orange blossom and violet blossom flavors are infused in this Green Tea to evoke the flowering gardens of Versailles.

HERBAL INFUSIONS AND FRUIT INFUSIONS

CHAMOMILE FLOWERS - Herbal infusion of golden chamomile blossoms.

LEMON VERBENA - Lemongrass, lime and mint and orange blossom.

ROOIBOS CITRUS - Lemon, clementine and blood orange, kola flavor, orange peels and sunflowers.

MENTHE POIVREE - Herbaceous plant, peppermint is harvested during summer before it flowers.