

THE PEMBROKE ROOM

ENGLISH AFTERNOON TEA MENU

THE CLASSIC PEMBROKE TEA

\$70 per person

Add a Glass of Champagne for \$25

SEASONAL ENGLISH TEA SANDWICHES

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

HOMEMADE TRADITIONAL SCONES

◊ Devonshire Cream ◊ Lemon Curd ◊
◊ Strawberry Preserves ◊ Orange Marmalade ◊

SWEETNESS

◊ Pumpkin Spice Éclair ◊ Seasonal Macaron ◊ Carrot Cake ◊
◊ Pecan Tart ◊ Crunchy Chocolate Mousse ◊

THE GENTLEMAN'S TEA

A Twist on our Traditional Afternoon Tea with a Tasting of Whiskey or Port

\$95 per person

FEATURED TEA PAIRINGS

ASSAM DOOMNI TGFOF

Grand Cru tea too be enjoyed with Angel's Envy Rye
or Harvey's Bristol Cream Sherry

VANILLE

Infused tea to be enjoyed with Angel's Envy Bourbon
or Sandeman Dry Sherry

LAPSANG SOUCHONG

Smoked tea to be enjoyed with Ardbeg Single Malt Scotch
or Sandeman Vintage Tawny Port

HOMEMADE TRADITIONAL AND SAVORY SCONES

◊ Devonshire Cream ◊ Lemon Curd ◊
◊ Strawberry Preserves ◊ Orange Marmalade ◊
◊ Cumberland Sauce ◊

SEASONAL ENGLISH TEA SANDWICHES

◊ Smoked Salmon & Caviar ◊ Turkey & Arugula ◊
◊ Foie Gras with Fig Compote and Truffle ◊ Old Bay Lobster Salad
◊ Roast Beef with Horseradish Aioli ◊

SWEETNESS

◊ Pumpkin Spice Éclair ◊ Seasonal Macaron ◊ Carrot Cake ◊
◊ Pecan Tart ◊ Crunchy Chocolate Mousse ◊

THE IMPERIAL TEA

1 oz Organic American Caviar \$135 per person

1 oz Classic Osetra Caviar \$185 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 AND SAVORY SCONES

◊ Devonshire Cream ◊ Lemon Curd ◊
◊ Strawberry Preserve ◊ Orange Marmalade ◊

SEASONAL ENGLISH TEA SANDWICHES

◊ Smoked Salmon & Caviar ◊ Turkey & Arugula ◊
◊ Foie Gras with Fig Compote and Truffle ◊ Old Bay Lobster Salad
◊ Roast Beef with Horseradish Aioli ◊

SWEETNESS

◊ Pumpkin Spice Éclair ◊ Seasonal Macaron ◊ Carrot Cake ◊
◊ Pecan Tart ◊ Crunchy Chocolate Mousse ◊

GRAND CRU TEAS

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

Called "the champagne of teas," Darjeeling by Dammann 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.

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

BLACK TEAS

EARL GREY– A simple 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

JARDIN BLEU- Blend of black teas sourced from Ceylon and China, flavored with rhubarb, wild strawberry, and cornflower's petals to lend a fruity note to the infusion

ÉTOILE DU DÉSERT - Black tea with spicy ginger flavor enhanced by a hint of flowered orange blossom, highlighted by the enchanting scent of rose

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 – A Herbaceous plant, peppermint is harvested during summer before it flower