THE PEMBROKE ROOM

ENGLISH AFTERNOON TEA MENU

THE CLASSIC PEMBROKE TEA

\$75 per person

SEASONAL ENGLISH TEA SANDWICHES

Cucumber & Dill, Lobster Roll, Turkey & Arugula, Deviled Egg Salad, Scottish Smoked Salmon & Caviar

HOMEMADE TRADITIONAL SCONES

served with Lemon Curd, Strawberry Preserves, Orange Marmalade, Rose Marmalade & Devonshire Cream

SWEETNESS

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



THE PEMBROKE VALENTINE'S TEA



\$95 per person

OUR SIGNATURE COCKTAIL "MY SWEET VALENTINE"

Nicolas Feuillatte Brut Rosé & Chambord Liquor

SEASONAL ENGLISH TEA SANDWICHES

Cucumber & Dill, Lobster Roll, Turkey & Arugula, Deviled Egg Salad, Scottish Smoked Salmon & Caviar

HOMEMADE TRADITIONAL SCONES

served with Lemon Curd, Strawberry Preserves, Orange Marmalade, Rose Marmalade & Devonshire Cream

SWEETNESS

Éclair, Raspberry Macaron, Red Velvet Cake, Crunchy Chocolate Mousse, and a Heart for two to share.

THE IMPERIAL TEA

l oz Organic American Caviar \$145 per person 1 oz Classic Osetra Caviar \$185 per person

"I drink Champagne only on two occasions: when I am in love and when I am not!" -Coco Chanel

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

CHAMPAGNE PAIRING

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

SEASONAL ENGLISH TEA SANDWICHES

Cucumber & Dill, Lobster Roll, Turkey & Arugula, Deviled Egg Salad, Scottish Smoked Salmon & Caviar

HOMEMADE TRADITIONAL SCONES

served with Lemon Curd, Strawberry Preserves, Orange Marmalade, Rose Marmalade & Devonshire Cream

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 •

THE PEMBROKE ROOM

SELECTION OF TEAS

GRAND CRU TEAS

TEA SOMMELIER RECOMMENDATIONS

PREMIUM DARJEELING G.F.O.P.

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

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

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 TEAS TO CELEBRATE THE VALENTINE'S DAY

SWEETHEART BLEND

China and Ceylon black tea with fragrant notes of Orange, Caramel and Pineapple ROSE TEA

A black tea with spicy Ginger flavor enhanced by a hint of flowered Orange Blossom, highlighted by the enchanting scent of Rose perfect for your sweetheart

MY VALENTINE

Blend of 'four red fruits' combined Cherry, strawberry, raspberry and red currant lend a fruity, tart JARDIN BLEU

Rhubarb and wild strawberry, scattered with cornflower's petals to lend a fruity note to the infusion

BELOVED BLEND

A green tea infused with Bergamot oil, Kiwi, yellow Peach, Orange and Violet blossom inspired by the romantic gardens of Versailles

BLACK TEAS

EARL GREY

Blend of China teas with fine Bergamot from Calabria

ENGLISH BREAKFAST

Blend of Ceylon, Darjeeling and Assam teas

VANILLE

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

LAPSANG SOUCHONG

Classic smoked tea from China dried over pine fire

GREEN TEAS

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

MANDARIN JASMINE

Chinese green tea enriched with Jasmine Flowers

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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