



AFTERNOON
TEA

AT MANDARIN ORIENTAL,
NEW YORK

SIMPLICITY REFINED.

Afternoon tea is a cherished ritual—a moment of calm, conversation, and quiet indulgence. As spring unfolds in New York City, this timeless tradition becomes even more meaningful in the “city that never sleeps.” We invite you to a moment to slow down, to gather, and to savor flavors that are as vibrant as they are refined.

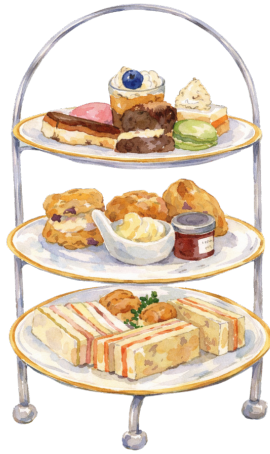
Drawing from more than two decades of craftsmanship, the menu reflects Executive Pastry Chef Ron Paprocki’s refined repertoire—shaped by German baking traditions and classic French pâtisserie. Each selection is grounded in timeless technique, where structure, balance, and purity of flavor take precedence, elevated through thoughtful intent.

This afternoon tea menu is not about excess, but intention. Every bite is designed to feel familiar yet elevated, nostalgic yet fresh.



At the heart of our menu, teas remain the true heart of the experience. Sourced from Rare Tea Company, each selection is chosen for its clarity, balance, and depth. The pastries and savories are crafted daily by our chefs to complement these teas, highlighting their flavors without overpowering them, while the teas in turn enhance the character of each delicate bite.

Together, they create a harmonious rhythm of taste, where every sip and every morsel is designed to be savored in thoughtful succession. Enjoyed at an unhurried pace above the city, our Afternoon Tea invites you to experience a season of renewal, craftsmanship, and quiet delight.



AFTERNOON TEA

\$135 per person

\$165 per person with a glass of Louis Roederer Champagne

SCONES

Freshly Baked Ginger and Butter Scones

Served with:

Devonshire Cream

Strawberry Rhubarb Jam

JAM FIRST, OR CREAM?

It's been a topic of much debate over the generations. In our view, it is the cream that comes first, followed by a teaspoon of jelly or jam. Of course this is just our own opinion, and the order of ceremony will always remain entirely a matter of the guest's own taste and preference.

SWEETS SELECTION

Chef Ron Paprocki's pastries are rooted in classic technique and shaped by the season, where precision in baking allows flavor and texture to unfold with quiet elegance.

Winter notes of jewel-toned berries, layered chocolate, and gently enriched doughs bring depth and comfort without excess. Baked fresh each day, each pastry honors tradition while offering a refined, contemporary expression.

ELEVATE WITH CHAMPAGNE

For those who enjoy a touch of sparkle with their scones, our afternoon tea is also available with Champagne. A timeless pairing that elevates the experience—graceful, celebratory, and just a little indulgent. Because some moments simply call for bubbles.



FRAISIER

A delicate Fraisier-inspired entremets, featuring layers of silky fromage blanc mousse, tender almond biscuit sponge, and a vibrant strawberry gelée.

A quiet return to Chef Ron Paprocki's childhood love of strawberries, this pastry offers a refined interpretation of a French classic, bridging cherished memories with modern technique in a timeless expression.

PASSION FRUIT CHOUX · NF

A crisp, golden choux pastry filled with a velvety passion fruit cream, offering a bright burst of tropical citrus and accented with a chocolate garnish.

Celebrating Chef Paprocki's love of vibrant acidity, this Passion Fruit Choux highlights brightness and balance over sweetness. Crafted with classic pâte à choux, it is sophisticated in technique yet comforting in form—meant to be enjoyed effortlessly, by hand.

GF - GLUTEN FREE • NF - NUT FREE • DF - DAIRY FREE •
VG - VEGETARIAN • V - VEGAN

SWEETS SELECTION

CHOCOLATE LAYERED GANACHE CAKE · NF

A decadent treat, featuring alternating tiers of rich, silky ganache and tender chocolate sponge.

Beloved by all, chocolate is reimagined through Chef Paprocki's lens of refinement and balance. Crafted with 85% dark chocolate, this dessert offers richness without excess, allowing its silky texture and depth to shine.

YUZU-MATCHA TART · NF

A vibrant Yuzu-Matcha Tart filled with a silky, tangy yuzu curd and topped with a delicate matcha sablé crumble.

A modern interpretation rooted in heritage, this pastry reflects Chef Paprocki's fascination with Japanese flavors and their exquisite balance of brightness and depth. Drawing on his early experience in New York at one of Gordon Ramsay's kitchens, the tart pairs zesty yuzu with earthy matcha, creating a dessert that is at once contemporary and timeless.

ALMOND FLORENTINE

Crisp and caramelized with toasted almonds and a whisper of honey, it offers a sophisticated balance of sweetness and nuttiness.

One of the very first pastries Chef Paprocki learned as an apprentice in Germany, the Almond Florentine is a thread connecting past and present. Crisp, subtly sweet, and elegantly simple, this classic reflects decades of refinement while honoring the craft that first inspired him to become a pastry chef.

GF - GLUTEN FREE • NF - NUT FREE • DF - DAIRY FREE •
VG - VEGETARIAN • V - VEGAN

SANDWICHES

Delicate, balanced, and thoughtfully composed, our savory sandwiches echo the same refinement found in Chef Ron Paprocki's pastries. Crafted to harmonize with the curated teas, each bite offers subtle layers of flavor that converse with the sweetness and brightness of the desserts, perfectly complementing the harmony of your Afternoon Tea experience.

CONFIT DUCK BRIOCHE · NF

Tender confit duck is paired with a subtly tangy dijon mustard and tarragon aioli, served on buttery brioche for a rich, balanced bite.

TRUFFLED EGG SALAD ROYALE · NF

Creamy truffled egg salad is enhanced with chives and pickled shallots, layered on soft brioche for a sophisticated take on a classic.

THE ART OF THE FINGER SANDWICH

Simple in appearance but prepared with precision. Crusts are removed not for vanity, but for texture. Fillings are thoughtfully balanced—never overpowering, always elegant. Take your time, and do enjoy with clean fingers and good conversation.

SMOKED SALMON & WATERCRESS · NF

Delicate smoked salmon is complemented by vibrant watercress butter, a hint of lemon, and fresh dill on whole wheat, offering a bright and flavorful combination.

CUCUMBER & BOURSIN · NF

Crisp cucumber and creamy Boursin cheese are paired on whole wheat for a light, refreshing, and elegantly simple bite.

Gluten free bread available upon request with 24-hour notice.

GF - GLUTEN FREE • NF - NUT FREE • DF - DAIRY FREE •
VG - VEGETARIAN • V - VEGAN



VEGAN AFTERNOON TEA

\$135 per person

\$165 per person with a glass of Louis Roederer Champagne

SCONES

Freshly Baked Vegan Scones

Served with:

Vegan Cream Cheese

Strawberry Rhubarb Jam

SWEETS SELECTION

BLONDIE · V, NF, GF

Madagascar vanilla and dark chocolate chips come together in a golden vegan blondie that offers a simple yet irresistible indulgence.

CHOCOLATE-RASPBERRY MOUSSE · V, NF, GF

A rich dark chocolate mousse layered with vibrant raspberry jam, balancing deep cocoa intensity with a bright, tart finish.



COCONUT PANNA COTTA · V, NF, GF

Topped with fresh fruit, this silky dessert captures seasonal sweetness with a smooth, melt-in-your-mouth finish.

PASSION FRUIT MOCHI · V, NF, GF

A tender mochi shell encases a passion fruit center—tropical, tangy, and delightfully chewy, each bite a burst of sunlit flavor.

SOUFFLÉ TART · V, NF

A crisp tart shell cradles airy strawberry and lemongrass soufflé, a delicate balance of citrus brightness and berry sweetness.

GF - GLUTEN FREE • NF - NUT FREE • DF - DAIRY FREE •
VG - VEGETARIAN • V - VEGAN

SANDWICHES

RED PEPPER HUMMUS · V, NF, DF

Sweet roasted red pepper hummus is layered on whole wheat, offering vibrant flavor and a satisfying, wholesome texture.

VEGAN "EGG" SALAD ROYALE · V, NF, DF

A plant-based twist on a classic, this vegan "egg" salad is enriched with scallions and served on whole wheat for a savory, satisfying bite.

DELICATE BALANCE

You might notice there is always a consistent balance between the thickness of the bread and the filling in our sandwiches, so that the filling is the same depth as the carefully sliced bread. Unlike bread sliced for toasting, ours is laterally sliced so that it retains its shape, and is a pleasure to look at and eat.

TRUFFLE MUSHROOM DUXELLE · V, NF, DF

Earthy truffle mushroom duxelle is spread on whole wheat, delivering rich, umami depth in every delicate bite.

CUCUMBER & CREAM CHEESE · V, NF, DF

Crisp cucumber paired with smooth, plant-based cream cheese on whole wheat creates a light, refreshing, and elegantly simple bite.



Gluten free bread available upon request with 24-hour notice.

GF - GLUTEN FREE • NF - NUT FREE • DF - DAIRY FREE •
VG - VEGETARIAN • V - VEGAN



FOR LITTLE FANS

\$95 per child
12 years of age or under

BEVERAGES

Hot Chocolate or Pink
Lemonade

SCONES

Freshly Baked Ginger
and Butter Scones

Served with:
Devonshire Cream
Strawberry Rhubarb Jam

SANDWICHES

Turkey & Cheese Brioche
NF

Cucumber Sandwich
on Whole Wheat
VG, NF

Peanut Butter & Jelly
VG

Fresh Crudité with
Ranch Dressing
VG, NF

GF - GLUTEN FREE • NF - NUT FREE • DF - DAIRY FREE •
VG - VEGETARIAN • V - VEGAN

SWEETS SELECTION

FRAISIER

A delicate Fraisier-inspired entremets, featuring layers of silky fromage blanc mousse, tender almond biscuit sponge, and a vibrant strawberry gelée.

PASSION FRUIT CHOUX · NF

A crisp, golden choux pastry filled with a velvety passion fruit cream, offering a bright burst of tropical citrus and accented with a chocolate garnish.

CHOCOLATE LAYERED GANACHE CAKE · NF

A decadent Chocolate Layered Ganache Cake, featuring alternating tiers of rich, silky ganache and tender chocolate sponge.

YUZU-MATCHA TART · NF

A vibrant Yuzu–Matcha Tart filled with a silky, tangy yuzu curd and topped with a delicate matcha sablé crumble.

ALMOND FLORENTINE

Crisp and caramelized with toasted almonds and a whisper of honey, it offers a sophisticated balance of sweetness and nuttiness.



GF - GLUTEN FREE • NF - NUT FREE • DF - DAIRY FREE •
VG - VEGETARIAN • V - VEGAN





TEA
SELECTIONS

RARE
TEA
CO

THE ART OF TEA

Rare Tea Company offers specialty, sustainable loose leaf teas ethically sourced from around the world. They are purveyors of the world's finest small-batch teas, sourced from sustainable gardens across the globe with each leaf reflecting generations of care and craftsmanship.

From the first sip, we invite you to be wrapped in the richness of tradition, purity, and the quiet luxury of truly remarkable tea.

BLACK TEA

SINGLE ESTATE LOST MALAWI ENGLISH BREAKFAST

Satemwa Estate, Shire Highlands, Malawi

Hand crafted black tea blended from harvests across a small, independent estate in the Shire Highlands. The oldest tea estate in Malawi and still family run. Deep, rich, and malty, it has notes of caramel and burnt sugar, becoming sweet and chocolatey with the addition of milk.



EARL GREY

Satemwa Estate, Malawi & Reggio Calabria, Italy

A traditional Earl Grey blended with pure bergamot oil from the ancient orchards of Calabria. This is a classic British tea made to exacting standards. A clean and exceptionally bright infusion with exhilarating citrus notes that can be enjoyed with or without milk, or a twist of lemon zest.

MILK AND TEA

Historically, milk was added first to protect fine porcelain from cracking. Today, it's entirely up to your preference. Whether you pour before or after, we promise your tea will taste just as lovely.

WHITE TEA

JASMINE SILVER TIP

Fuding, Fujian Province, China

A delicate white tea crafted entirely from Spring buds. The tea is not flavoured but carefully scented over six consecutive nights with fresh Jasmine flowers. Once the preserve of the Chinese Imperial family. A deep and heady aroma with a light and gentle flavour.



MALAWI ANTLERS TEA

Satemwa Estate, Shire Highlands, Malawi

Rather than being made from the leaves of the tea bush, this incredibly rare white tea is made from the velvety stem of finely plucked spring shoots. These 'antlers' wonderfully express the unique terroir of an extraordinary tea garden. The tea is satin smooth with remarkable flavours of ripe stone fruit; peach and apricot over mellow woody depth.

TEA BAGS WERE INVENTED IN NEW YORK

In 1908, Thomas Sullivan, a tea importer, was trying to save money by sending tea samples to clients in small silk bags, but the clients steeped the tea in the bags. He realized they preferred the convenience and invented tea bags made of gauze.

OOLONG TEA

TIE GUAN YIN OOLONG

Anxi, Fujian Province, China

This Chinese oolong is known as the Iron Goddess of Mercy (Tie Guan Yin). Crafted to an exact point at which the leaves reveal their hidden subtleties. It has rich floral aromas leading to a perfectly balanced mineral finish. The first infusion has a succulent sweetness with later infusions leading to green floral notes. Each time you infuse the leaves different subtleties are revealed.



DA HONG PAO

Wuyi Mountains, Wuyishan, China

Perhaps the finest oolong in China, grown from a unique and ancient cultivar in the Wuyishan UNESCO world heritage site. Also known as 'rock tea' because of the high mountain rock below the soil that enriches the leaves. Notes of nutty chocolate, and a rounded, earthy, yet sweet aroma.

GREEN TEA

EMERALD GREEN

Fanjing Mountain, Guizhou Province, China

The leaves are painstakingly pan fired into their distinctive rolled shape in small batches, a process that takes over seventeen hours, resulting in an extraordinarily fine green tea. Soft hay with notes of apricots and an elegant and lingering buttery finish.



GENMAICHA

Shizuoka, Japan

Top grade Sencha with organic, Japanese brown rice. Crafted by Moriuchi-san—one of the most revered tea masters in Japan, on his 200-year-old, family run, tea garden. This Sencha is buttery and soft. Rich, verdant notes with a deep comforting aroma of popcorn.

HISTORY EVOLVED

Although genmaicha began as a humble blend, it eventually found its way into refined tea practice because its toasty aroma was believed to evoke “wabi-cha” — the appreciation of simplicity and understated beauty that shaped the Japanese tea ceremony.

MATCHA

JAPANESE CEREMONIAL MATCHA

Wakohen Garden, Kagoshima Prefecture, Japan

A top grade organic matcha tea crafted from just the tender first flush of the Yutakamidori cultivar. Made from precious Tencha - shade grown green tea, the leaf is de-veined and de-stemmed and ground using traditional ceramic stones to a fine powder.



HERBAL INFUSIONS

HIMALAYAN GINGER & LEMONGRASS

Sikkim, India and Sri Lanka

A bright infusion of lemongrass gathered from a collective of tiny smallholder organic farms across Sri Lanka. Carefully blended with pure ginger from the high Himalayan region of Sikkim in India. Notes of sweet lemon drops combine with the rich tingle of spice.



MEXICAN CEDRON

Valle de Bravo, Michoacán, Mexico

Bright and invigorating Mexican lemon verbena. A native herb of the Americas, this verbena is extraordinarily deep and robust with great verve and vitality.

HERBAL INFUSIONS

RARE MINT

England, Portugal, and Malawi

A beautifully balanced blend of some of the rarest mints from across the globe: combining pure leaf from a C14th Cornish Botanical Garden, a family farm in Beira Baixa of Portugal and small holder gardens in the Shire Highlands.

This caffeine-free herbal infusion is the perfect digestif.



WHOLE CHAMOMILE FLOWERS

Slavonija & Podravina, Croatia

These delicate flowers are carefully dried and kept intact. Combining the petals, stems, and stamen creates a beautiful sweet and soft flavour of summer meadows. Clean and subtle, these flowers are also wonderfully calming and, of course, caffeine free.

HERBAL INFUSIONS

WILD ROOIBOS

Cederberg Mountains, South Africa

A richly delicious infusion with deep earthy notes, bright red berries and cedar. Can be beautifully enhanced by the addition of a twist of lemon zest. If you enjoy sweetening your tea, Rooibos turns to caramel with a delicate drop of maple syrup.



RARE HIBISCUS FLOWERS

Satemwa Estate, Shire Highlands, Malawi

A delicious herbal infusion made from the beautiful red petals of Hibiscus Sabdariffa. These whole hibiscus flowers produce a beautiful raspberry red colour and the flavours rich berries, slightly tart, with a cranberry sweet finish.

