

AFTERNOON
TEA

AT MANDARIN ORIENTAL,
NEW YORK

IT IS WITH GREAT PLEASURE

that we welcome you to Afternoon Tea at Mandarin Oriental, New York, where timeless elegance meets the wonder of winter. This season, our afternoon tea takes inspiration from the New York City Ballet's enchanting rendition of *George Balanchine's The Nutcracker®*—a beloved holiday tradition that has captured hearts for generations.

First performed in 1954, *The Nutcracker®* brings to life a story of childhood wonder and imagination, as young Marie journeys through a magical world of twirling snowflakes, dancing candies, and the regal Sugar Plum Fairy. Our pastry team has reimagined this winter fantasy in edible form—each confection crafted in the shapes, colors, and flavors inspired by the ballet's most iconic moments. From glistening snowflake pastries to sweet nods to the Land of Sweets, every detail reflects the artistry and joy of the season.

Continuing the timeless ritual introduced by the Duchess of Bedford in 1840, our afternoon tea remains a cherished moment of indulgence and refinement.

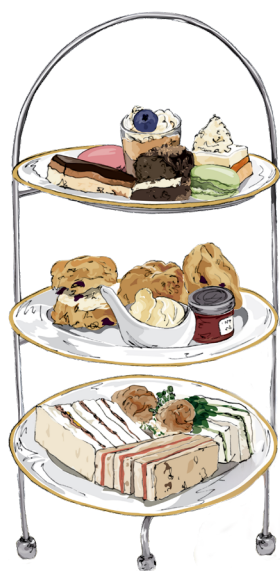


The centerpiece of your afternoon tea experience is, of course, the tea itself. We have partnered with The Rare Tea Company, purveyors of the world's finest, small-batch teas sourced from sustainable gardens across the globe. Whether you prefer the floral grace of jasmine pearls or the rich depth of Assam black tea, each cup offers warmth and comfort on a winter's day.

Complementing this selection is a menu of delicate sandwiches, freshly baked scones, and seasonal pastries, created with care by our culinary team to balance classic technique and modern artistry.

As snow dusts Central Park below and the Manhattan skyline glows beyond, we invite you to settle in, savor the moment, and discover a touch of winter magic high above the city.

We wish you a delightful afternoon filled with warmth, wonder, and sweet enchantment.



AFTERNOON TEA

\$145 per person *

\$175 per person with a glass of Telmont Brut Champagne

* Service on November 29, December 6, 13, 19, and 20 will have a special visit from Santa.

\$165 per person (ages 2 and above)

\$195 per person with a glass of Telmont Brut 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.

SANDWICHES

TRUFFLE EGG SALAD · VG, NF

A luxurious twist on a timeless classic, this velvety egg salad is infused with the earthy depth of truffle and the gentle bite of scallions. Nestled between soft, pillowy brioche bread and finished with a whisper of Pierre Poivre spice, it's an elegant indulgence with every delicate bite.

ROASTED BEET AND GOAT CHEESE · VG

A symphony of earthy and sweet, this tea sandwich layers roasted beets with silky whipped goat cheese and crunchy candied walnuts. Nestled between whole wheat slices, each bite offers a creamy, nutty richness with a subtle, natural sweetness.

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.

CHICKEN-CRANBERRY SALAD • NF

A harmonious blend of savory and sweet, this tea sandwich features tender chicken salad mixed with tart cranberries and delicate herbs. Cradled in golden brioche, each bite delivers a creamy, fruit-forward finish.

SMOKED SALMON AND CUCUMBER • NF

Delicate ribbons of smoked salmon pair harmoniously with creamy Boursin, fragrant dill, and luscious crème fraîche. Topped with glistening trout roe for a burst of briny luxury and layered on whole wheat bread, this refined classic is a celebration of the sea.



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

SWEETS SELECTION

Just as a ballet unfolds through its movements, each element of this sweets selection has been thoughtfully composed to evoke the magic of The Nutcracker. Drawing from the enchanting story—whimsical, festive, and richly layered—we have translated narrative into flavor. This experience is more than just a dessert assortment; it's a celebration of story and taste, where culinary artistry pirouettes with the joy and wonder of the season.

GINGERBREAD SCROLL · NF

A warm, spiced pain d'épices sponge is layered with velvety chestnut cream, creating a delicate dance of sweetness and winter warmth in every bite.

TCHAIKOVSKY'S DREAM · NF

Light crème fraîche mousse embraces roasted apple, capturing the elegance and drama of Tchaikovsky's score in a sublime, creamy indulgence.

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.





SUGAR PLUM FAIRY • NF, GF

A silky eggnog mousse crowned with whimsical cranberry ganache, evoking the festive sparkle and enchanting grace of the Sugar Plum Fairy.

SPICED PAS DE DEUX • NF

Speculoos cream, bright red currant, and a hint of lemon confit perform in perfect harmony, a playful duet of spice, tartness, and sweetness.

FIRST SNOW • NF, GF

Peppermint and white chocolate entwine like a soft snowfall, delicate and fleeting, leaving a refreshing, sweet trace with every bite.

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VEGAN AFTERNOON TEA

\$145 per person *

\$175 per person with a glass of Telmont Brut Champagne

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\$165 per person (ages 2 and above)

\$195 per person with a glass of Telmont Brut Champagne

SCONES

Freshly Baked Vegan Scones

Served with:

Vegan Cream Cheese

Strawberry Rhubarb Jam



SANDWICHES*

RED PEPPER · V, NF, DF

Bold yet balanced, this sandwich highlights the natural sweetness of charred red peppers layered with the warm depth of smoked paprika. It delivers a gently smoky, sun-kissed flavor with every vibrant, savory bite.

TOFU "EGG" SALAD · V, NF, DF

Velvety tofu "egg" salad mingles with crisp scallions, creating a bright, savory filling. Golden whole wheat bread frames each bite, offering a satisfying, herb-kissed harmony.

Gluten free bread available upon request

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

An indulgent blend of finely minced mushrooms and aromatic truffle forms a silky duxelle, cradled in hearty whole wheat. Savory richness meets understated elegance in every mouthful.

CUCUMBER AND CREAM CHEESE • V, NF, DF

A cool, crunchy blend of crisp cucumber and fresh mint, paired with rich, soy cream cheese. This sandwich offers a delightful balance of refreshing, creamy, and savory flavors in every bite.

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SWEETS SELECTION

BLONDIE • V, NF, GF

Madagascan 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.

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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.





FOR LITTLE FANS

\$110 per child*
12 years of age or under



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\$165 per person (ages 2 and above)

BEVERAGES

Hot Chocolate or
Pink Lemonade

SCONES

Freshly Baked Ginger
and Butter Scones

Served with:

Devonshire Cream
Strawberry Rhubarb Jam

SANDWICHES

Turkey and Cheese
NF

Cream Cheese and
Cucumber
VG, NF

Peanut Butter and
Strawberry Jam
VG

Crudit  with
Ranch Dressing
VG, NF

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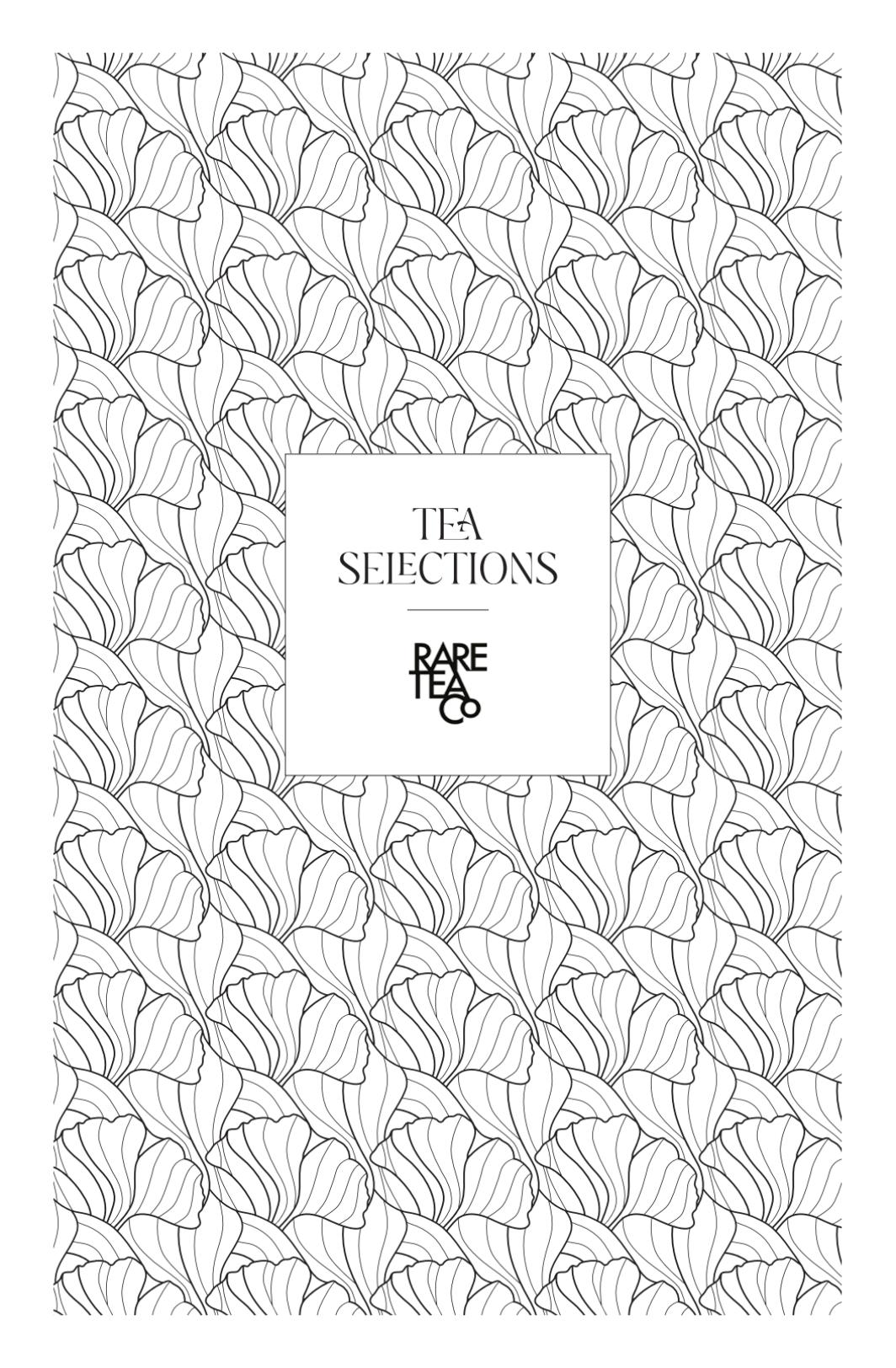
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TEA
SELECTIONS

RARE
TEA
CO

THE ART OF TEA

Rare Tea Company offer 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. This meticulous crafting results in a tea of great depth and intensity.



HOJICHA TOASTED MATCHA

Wakohen Garden, Kagoshima Prefecture, Japan

Malty, nutty, and chocolatey toasted green tea. What makes this ground green tea so special is that the leaf and stem has first been toasted to become a Hojicha. The colour is nutty brown rather than green—and the resulting tea is far sweeter and much lower in caffeine.

HERBAL INFUSIONS

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.



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.

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.

