



MANDARIN ORIENTAL  
BOSTON

## HOLIDAY CAKE

CAKE DESIGN INSPIRED BY  
BOSTON BALLET'S *THE NUTCRACKER*

\$46 Per Person, Including an Individual Cake and Tea

### CAKE

#### SNOW SCENE DELIGHT

Individual miniature white chocolate cake with toasted pistachio buttercream, candied orange peel and cranberry compote.

*Cake Design also inspired by the PANTONE 2026*

*Color of the Year, in partnership with Mandarin Oriental.*

## SELECTIONS FROM TEALEAVES

*Our proud partner known for ethically sourced, sustainably harvested teas and environmentally responsible packaging.*

### HOLIDAY BLENDS

#### THE NUTCRACKER BLEND

Black tea with hazelnut and vanilla

#### SUGAR PLUM FAIRY BLEND

Organic rooibos with  
vanilla, strawberry and plum

### SIGNATURE BLENDS

- English Breakfast
- Peppermint
- Floral Jasmine
- Earl Grey
- Chamomile
- Masala Chai

*Kindly note that an 18% service charge and 7% state tax  
will be applied to all food and beverage charges.*

# CHAMPAGNE ENHANCEMENTS

## LOUIS ROEDERER

Collection 244	\$26 Glass / \$180 Bottle
Cristal 2015	\$1,050 Bottle
Carte Blanche	\$28 Glass / \$210 Bottle
Blanc de Blancs	\$48 Glass / \$390 Bottle
Rosé 2016	\$42 Glass / \$360 Bottle

## AVAILABLE DATES

Sundays, December 7, 14, 21 from 2-5pm

Holiday Cakes are proudly designed in partnership with *Boston Magazine*  
"Best of Boston" award recipient Jenny's Cakes



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