

TEA TIME

AT

The Gallery

The Gallery, housed in The Carlyle's living room, has been a meeting ground for Manhattan's elite since the hotel's opening in 1930.

Decorated under the creative direction of legendary interior decorator Renzo Mongiardino, the décor allows customers to be swept away to foreign lands. The Upper Gallery, inspired by the Sultan's dining room at The Topkapi Palace in Turkey, features banquettes dressed in antique-inspired Turkish kilim and hand-painted wallpaper by Enrico Brus.

The Lower Gallery is highlighted by its intricately patterned wallpaper which provides intaglio-like views of beloved landmarks, such as the Church of Santa Maria del Salute in Venice and Hagia Sophia in Istanbul.

An exotic décor creates a private retreat for respite and artistic reflection for guests' of The Gallery at The Carlyle.

∞ A STORY ABOUT TEA ∞

Various legends surround the origin of tea. Many believe the story of Shen Nung, a Chinese emperor and renowned herbalist. According to legend, Nung was boiling water when leaves, from a nearby tea shrub, blew into his cauldron resulting in the delicious brew we now know as tea.

Others maintain an Indian prince, Bodhidharma, is responsible for the sensation. After converting to Buddhism, Bodhidharma journeyed throughout China to spread the teachings of Buddha. During his travels the young prince chewed the leaves of tea shrubs, which acts as a stimulant, to maintain constant vigilance necessary during meditation and prayer.

∞ Please enjoy tea in The Gallery at The Carlyle. ∞

∞ Tea service begins at 3:00 p.m. until 5:30 p.m. ∞



The Carlyle

A ROSEWOOD HOTEL

NEW YORK

☞ COFFEES ☞

Coffee 9

Cappuccino 10

Espresso 9

Liberator Iced Coffee 9

Liberator French Press Coffee 14

Indonesia Sulawesi Toarco Peaberry

Our Toarco Peaberry swirls tangerine, apricot, peach and honey together with a touch of clove

Ethiopia Duromina

Floral notes intensify a cup bursting with juicy pineapple, canned peach, lime juice, strawberry

Guatemala Finca El Injerto

Our Injerto intertwines cognac and chocolate with champagne grapes, apricot and orange marmalade in a balanced cup sweetened by honey

☞ AFTERNOON TEA ☞

Choice of Imported Teas

A Selection of Tea Sandwiches

Traditional and Raisin English Scones

served with double cream and Mixed Berry Preserves

Selection of Miniature Pastries

90 per person

☞ IMPERIAL TEA ☞

Choice of Imported Teas

A Selection of Tea Sandwiches

Apple-Cinnamon and Traditional Scones

served with double cream and Mixed Berry Preserves

Selection of Miniature Holiday Pastries

Includes Glass of House Champagne

115 per person

☞ AFTERNOON TEA A LA CARTE ☞

Pot of Tea 12

Tea Sandwiches 27

Apple-Cinnamon and Traditional Scones 23

served with double cream and Strawberry Preserves

Selection of Miniature Holiday Pastries 28

☞ SELECTION OF IMPORTED TEAS ☞

The most popular beverage in the world, tea, is made from the tea bush, Camellia sinensis. The four basic types of true tea are (in order from most to least processed): black tea, oolong tea, green tea and white tea.

"Herbal tea" usually refers to infusions of fruit or of herbs (such as rosehip, mint, and chamomile.)

All are equally enjoyable according to your personal taste. We hope you will spend a pleasurable part of your afternoon with us, savoring our outstanding tea selection.



HERBAL INFUSED TEAS

☞ Egyptian Chamomile

Made from the finest chamomile flower heads, producing a tisane with definite body. This chamomile has an unusually strong, fresh scent reminiscent of green apples.

☞ Peppermint

From Oregon comes a marvelous, brisk peppermint. The peppermint leaves from this area produce a great smelling and crisp tasting tisane.

☞ French Verveine

Also known as Lemon Verbena, imported from France is the best Verveine which has a wonderful and captivating fragrance. The big green leaves produce an unusually full-bodied herbal brew with a wonderful lemon yellow color and aroma.

FRUIT INFUSED TEAS

☞ Passion Fruit

Blend of rosehips, hibiscus, dried oranges, and other fruit pieces with orange and tropical passion fruit flavors. This combination produces a brilliant ruby red brew loaded with great flavor, and no caffeine. Rich and flavorful, it's delicious and vibrant hot or iced!

☞ Spiced Plum

Spiced Plum is an herbal infusion with the delightful essence of cinnamon and plums. Heartier than most herbals, this one has a presence that will surprise you.

OOLONG TEAS

☞ Formosa Oolong

The word oolong means "black dragon" in Chinese. Oolong has a taste more akin to green tea than to black tea: it lacks the rosy, sweet aroma of black tea but it does not have the stridently grassy vegetal notes that typify green tea.

☞ Irish Breakfast

This has some of the malty aromas found in other Assams. However, since it is a smaller tea and there are no tips, the aromas seem to be muted. This is usually served with milk and sugar, so the flavors harmonize well with them. There are subtle notes of roast malt.

☞ Lapsang Souchong

A Chinese black with a heady mixture of pine and hardwood smoke, fruit, and spice.

☞ Darjeeling

A good mixture of the bright aromas of pineapple & grapefruit and the darker stone fruit notes of later season teas.

BLACK TEAS

☞ Earl Grey

In the later decades of the British Empire, citrus flavors became synonymous with Earl Grey Tea. This tea is true to that heritage. The lemony aroma of bergamot from Italy comes through clearly. This version the notes are not quite as strong as in the Supreme or Imperial version. It can be enjoyed on its own or with milk and sugar.

☞ Earl Grey Supreme

Lovely citrus aromas predominate with a higher amount of bergamot in this special tea. The lemony flavors are perfectly balanced with the delicious tea base. In comparison to other Earl Greys, there is a nice natural sweetness from all the tippy teas.

☞ Decaffeinated Earl Grey

The lemony aroma of bergamot from Italy comes through clearly. In this version, the notes are not quite as strong as the caffeinated version. Since it is a decaffeinated tea, the flavors are not quite as robust as other Earl Greys.

☞ English Breakfast

Black-100% Keemun with short charcoal gray leaves. The flavors are straightforward with hints of toast and honey. Delicious with milk and sugar.

GREEN TEAS

☞ Japanese Sencha

Very approachable green tea with pleasant spinach notes, with a slight roast flavors that are similar to toasted bread.

☞ Tropical Green

Hand-blended green teas with marvelously sweet and aromatic tropical flavor, especially pineapple.

☞ Jasmine

Made from Pouchong tea that is slightly browner than green tea. Fresh jasmine flowers are added to produce a delicate and fragrant brew.

☞ Citron Green

The citrus flavors blend quite nicely with the slightly lemony flavors found in the steamed Chinese green tea. The delicate flavors provide a gentle introduction to the world of green tea.

FLAVORED BLACK TEAS

☞ Black Currant

This full-bodied black tea has a fruity, berry flavor. The currant in this tea gives it a wonderful fruity flavor.

☞ Orange Pekoe

The flavors are full with this tea: the honey from the Indian tea (Assam) and the citrus notes from the broken Ceylon. Many people like to temper this tea with milk and sugar.

☞ Hot Cinnamon Spice

This tea is one of our most flavorful, combining orange with natural cinnamon and natural artificial cinnamon flavors and cloves. This tea has a very strong aroma of spices and citrus.

☞ Chinese Lychee

Lychee is a wonderful tea in the summer or perhaps as a reminder of summer. It can be drunk hot, but the flavors are even more distinct when cold. This black tea with a heavy fruity flavor served over ice is a delight.

☞ Peaches and Ginger

An intriguing combination, the flavors of peach and ginger complement each other. This tea is fairly sweet and fruity. A wonderful combination of sweet fruity scents and ginger.

