

# EP1SODES

### TEA APOTHECARY

# AFTERNOON TEA

# **OUR STORY**

INSPIRED BY NATURE



Emirates Palace demonstrates the importance of one of Mandarin Oriental Hotel Group's guiding principles. We act responsibly through our sustainability initiative and our mission is to make things better for the planet, our communities, and our Fans.

The on-site vegetable garden, organic bee farm, and soaring palm trees provide fresh, organic produce. The Palace's organic gardens provide vegetables for the tables.



Our cuisine features artisanal cheeses, locally sourced mushrooms, seafood, and farm-fresh meats and the finest ingredients go into making our sandwiches, scones and pastries.

To create our unique Afternoon Tea at Episodes, we carefully selected the finest and most exclusive teas. Take a journey through our Tea Apothecary and indulge yourself.

AED 245 per person

AED 320 per person with one glass of Ruinart Brut

AED 380 per person with one glass of Ruinart Rose

# GOURMET FINGER SANDWICHES

Epicurean seasonal savoury selection

# CHEF'S DAILY SIGNATURE

Seasonal delicacy



# MINI GATEAUX

Hand crafted selection of sweets

# ARTISANAL SCONES

Freshly baked scones

Served with clotted cream, artisanal organic jams

# TEA SELECTION

All our teas are sustainably sourced.

# FINE TEAS

#### WHITE TEAS

Young or minimally processed leaves of the Camellia Sinensis plant.

### Rose White

Elegant combination of the finest organic white tea and fragrant roses.

### Bamboo White Snow

Delicate snow-white tea combined with sweet bamboo leaves and cranberries.



#### **GREEN TEAS**

Largely unoxidized leaves of the Camellia Sinensis plant, commonly steamed or oven-dried.

# Japanese Sencha

Lightly roasted Sencha from the foothills of Mount Fuji in Shizuoka.

# **Tropical Green**

Sweet strawberries and tropical pineapple combined with the finest green tea.

#### Jasmine Phoenix Pearl

Hand-rolled pearls of green tea leaves scented with jasmine flowers.

### Moroccan Mint

Traditional blend of green gunpowder tea and Moroccan nana mint leaves.

# FINE TEAS

#### **OOLONG TEAS**

Partially oxidized, and their oxidation level can vary widely between that of black and green teas.

#### Tie Guan Yin

Smooth tie guan yin oolong with initial softness, a lightly sweet aftertaste and a beautiful flowery bouquet.

# Milk Oolong

Superior oolong infused with extracts of milk, vanilla and cream.

### **BLACK TEAS**

Fully oxidized, resulting in a dark, rich cup of tea that is high in caffeine.

# **English Breakfast**

Finest loose leaf blend of Assam, Ceylon and Chinese Yunnan black tea.

# Majestic Earl Grey

A classic tea made with the natural essence of bergamot and finest black tea.

### Darjeeling 2nd Flush

A 2nd flush tea with notes of sweet-spicy nutmeg and baked fruit.

# Masala Spice Chai

Delicious hand-blended organic chai black tea with whole masala spices.

# **Smoky Lapsang Souchong**

Gently smoked with pine wood to get the typical rich and peaty taste.



# HERBAL INFUSIONS

#### Chamomile Blossoms

A bright, clean infusion with soothing floral notes, a touch of hay & a sweet lingering taste.

### Chamomile Cooler

Finest whole chamomile flowers combined with refreshing peppermint.

# Ginger Breeze

Refreshing herbal mix – calming, yet bursting with zest.

#### Mint Duo

Crisp and invigorating melange of North African nana mint and peppermint.

# Apple Elderflower Cocktail

Delicious mix of fruits and hibiscus infused with elderflower.

# Rush Hour Berry

Mouth-watering combination of flavourful garden and luscious forest berries.

### Rooibos Arabian Delight Blend

Full-bodied and malty with a fruity pineapple and mango undertone and a fresh lemon citrus finish.





# PREMIUM TEAS

### **WHITE TEAS**

Young or minimally processed leaves of the Camellia Sinensis plant.

### Yunnan - Wild Tea Buds

Completely unprocessed, sun-dried tea buds with a sweet and subtle citrussy finish.

### Peach Bloom

Marigold flower and fresh silver needle tea unfold with a scent of peach and dried apricot.

# Sapphire Jasmine Needle

A stunning, decadent blue infusion with subtle delicate notes of jasmine.

### Cristallo Blend

Sweet and elegant notes of white tea with juicy peach and sharp pomegranate notes.

#### **GREEN TEAS**

Largely unoxidized leaves of the Camellia Sinensis plant, commonly steamed or oven-dried.

# Iri Genmaicha

Smooth and rich with a savoury nutty and long-lasting popcorn finish.

### Xue Ya – Snow Sprout

A refreshing green tea with hints of spring flowers and a slightly savoury finish.

### Al-Qalom Blend

Indulgent candied fruit and floral flavours with delicate notes of jasmine and a sweet date finish.

#### Sakura Green Tea

Vibrant and creamy premium grade Sencha tea with a juicy and sweet berry finish.

#### Exclusive & Rare Sencha

Elegantly refreshing with subtle classic notes of umami and a fragrant herbaceous finish.

#### Chun Mi

Medium bodied yet subtle with a light caramel finish.



# PREMIUM TEAS

#### **OOLONG TEAS**

Partially oxidized, and their oxidation level can vary widely between that of black and green teas.

# Four Season Oolong

Light smokiness and a medium body with fruity and complex notes.

### Da Hong Pao Oolong

Aromatic with a deep body and subtle orchid notes with a long lasting malty finish.



#### **BLACK TEAS**

Fully oxidized, resulting in a dark, rich cup of tea that is high in caffeine.

#### Golden Yunnan

Chinese handmade Yunnan Mao Feng with long curly leaves and subtle sweet honey notes.

#### Oriental Moment's

Pu'erh, oolong and black tea mixed with the most aromatic oriental ingredients.

### Soltoro Blend

Rich and creamy with a hint of floral saffron and a sweet fresh mango finish.

#### **PU'ER TEA**

Pu'er or Pu-erh is a variety of fermented tea traditionally produced in the Yunnan Province, China.

# Vanilla Pu'Er

Earthy and robust Pu'Er with a dash of mouth-watering bourbon vanilla essence.



#### **GREEN TEA**

# SUPERIOR GYOKURO | Shizuoka, Japan

2 Brews

The flavours are velvety, deep, and rich in umami, with a smoky savoury finish.

As little as 25 kilograms of this highly sought after, premium Gyokuro are harvested each year, a product of the Mori family in Japan.

An ancient, pre-Gyokuro harvesting technique results in a distinctive, umami-rich flavor and full-bodied texture.

For 20 days, a mat shades and covers the leaves. By kneading and twisting the leaves, amino acids are released, making the tea-rich and powerful.

Ostentatious in Japanese, our superior Gyokuro is served in a wine glass in order to optimize its essence, aroma, and experience.

#### **GREEN TEA**

# CEREMONIAL GRADE MATCHA | Yame, Japan

1 Brew

Exceptional ceremonial grade matcha from Yame, Fukuoka Prefecture.

It is made from spring shaded tea leaves that contain the highest levels of amino acids and theanine, which contribute to its sweet and umami taste.

With its nutty almond notes and long-lasting sweetness, it is easy to whisk into a smooth foam.

The ceremonial grade matcha was initially used only by monks, royalty, and samurai. To revere this superfood, Japan conducts a full ceremony.



#### **PU'ER TEA**

# 18 YEARS VINTAGE RAW PU'ER ARBOR CHARM | Yunnan, China

8 Brews

The texture of this tea is soothing and balanced as a result of it being authentically aged. Long and refreshing with a delicate sweetness that can be brewed up to eight times. The Tan dynasty references Pu'Er tea in ancient Chinese literature.

The value of this tea increases with age. Monks' diets lacked plant-based elements, which this tea provided. It was traded for horses.

To transport more tea on each horse during the six-week journey from China to Tibet, the tea was compressed into discs.

There are only a few hundred Arbor trees left in Northern Yunnan, resulting in this historic 18-year-old Arbor Charm. This historic tea tree is considered to be the most valuable and precious in existence.

Arbor Charm Pu'Er tea is authentically pried on a wooden tray with a sharp needle according to the climatic conditions in Malaysia. Each brew reveals new flavours.

#### **BLACK TEA**

# YUAN MANDARIN | Guangxi, China

+250

8 Brews

This ancient Chinese tea is encased in a rare mandarin fruit named Chen Pi that is enriched with vitamins.

There are multiple meanings associated with the word "Yuan" in China.

It is a full-bodied beverage with a warm consistency, smoky honey flavours, and a subtle and sharp citrus finish.

Within the Chen Pi is our divine Liu Bao tea, a black tea from Guangxi province in south-west China. Drinking Guangxi Liu Bao tea relieved inflammation and rheumatism among miners during the 1970s. Known for its abundant health benefits, this unique combination has been handcrafted to provide natural health from ancient Chinese remedies.

The tea is brewed by cracking the dried mandarin open with a nutcracker to release its flavours.

#### **OOLONG TEA**

# NEW ZEALAND OOLONG | Gordonton, New Zealand

1 Brew

This tea has a creamy, rich, velvety texture with citrus undertones and long notes of honey and lily flower.

In the 1990's, tea farming pioneer Mr. Chen emigrated from Taiwan to New Zealand.

In his native country, Taiwan, formerly known as Formosa, the home of the famous Formosa Oolong, Mr. Chen observed similarities between the terroir of New Zealand and that of Taiwan.

Authentic Taiwanese techniques are used to roll and knead this tea to create cylinder-shaped New Zealand oolong tea balls that capture its robust flavour when brewed.

A limited and rare delight from the North Island of New Zealand, with less than 100kg cultivated every year.