



Escape the winter chill and indulge in a serene afternoon tea experience, all while taking in stunning views of Central Park.

Perfect for a cozy retreat, our curated menu this season features timeless classic sandwiches, an exquisite selection of teas, and delightful desserts that celebrate sustainability. Savor treats crafted with ingredients like honey from beehives we've adopted in Long Island City, and 100% responsibly-sourced cacao, sugar, vanilla and cage-free eggs.

As we begin the new year, it is a perfect winter escape to warm your senses, where every sip and bite brings you closer to a more thoughtful and delicious way of enjoying the season.

@mo\_newyork

## AFTERNOON TEA

\$130 Per Person • \$160 Champagne Pairing

### FRESHLY BAKED GINGER AND PLAIN SCONES

Accompanied by Lemon Curd, Devonshire Cream, and Seasonal Fruit Jam

### TEA SANDWICHES

Truffle Egg Salad, Scallions, Pierre Poivre, White Bread

Cucumber and Radish, Mint, Lemon Yogurt, Fennel Sea Salt, Rye

Lobster, Kimchi Aioli, Pickled Shallot, Brioche

Smoked Salmon, Boursin, Dill, Crème Fraiche, Trout Roe, Pumpernickel

\*Selection Of Gluten-Free Bread available

### SWEETS SELECTION

#### THE BEE

Golden Honey, Medovick Cake, Caramelized Mousse

#### KEY LIME TART

Baked Milk Base, Fresh Raspberries

#### 100% CHOCOLATE

Gianduja Mousse, Black Sesame Praline, Chocolate Brownie

#### COCO

Exotic Cake, Passion Fruit Compote, Coconut Mousse

#### THE NY COOKIE

Freshly Baked Brown Butter Cookie, Double Chocolate Chips 66% and 34% Cacao

## CHOICE OF TRADITIONAL AND CURATED TEAS

#### LOST MALAWI

*Malawi, English Breakfast*

Handcrafted black loose leaf tea blended from harvests across the oldest family run tea estate in the Shire Highlands.

#### SILVER TIP JASMINE

*China, White Tea*

Made entirely from the first tender leaf buds of spring, not flavored but carefully scented over six consecutive nights with fresh jasmine flowers.

#### RARE EARL GREY

*Italy, Black Tea*

Handcrafted black loose leaf tea with pure bergamot oil from ancient citrus groves in Calabria.

#### GENMAICHA

*Japan, Green Tea*

Top grade Japanese green loose leaf tea with toasted brown rice, uses a superior sencha combined with organic Japanese toasted brown rice.

#### GOLDEN LILY MILK OOLONG

*Taiwan, Oolong Tea*

An aromatic Taiwanese oolong loose leaf tea with a smooth, creamy texture.

#### RARE MINT TEA

*Malawi/Portugal/UK, Herbal Tea*

A beautifully balanced blend of rare mints from around the globe. This caffeine-free herbal infusion is the perfect digestif.

#### HIMALAYAN GINGER AND LEMONGRASS

*Sri Lanka/India, Herbal Tea*

A warming and bright blend of organic Sri Lankan lemongrass and pure ginger from the high Himalayan region of Sikkim in India.

#### WILD ROOIBOS

*South Africa, Herbal Tea*

Harvested completely wild in its indigenous habitat in the Cederberg mountains.

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.



## AFTERNOON TEA

### VEGAN

\$125 Per Person • \$155 Champagne Pairing

### SCONES

Accompanied by Vegan Cream Cheese, Strawberry Jam, and Apricot Jam

### TEA SANDWICHES

Cucumber, Pickled Radish, Mint, Cream Cheese, Fennel Sea Salt, Rye

5 Spice Roasted Butternut Squash, Pomegranate Molasses, Pumpnickel

Charred Red Pepper, Smoked Paprika, Pumpnickel

Chickpea Hummus, Preserve Lemon, Raz El Hanout, White Bread

\*Selection Of Gluten-Free Bread available

### SWEETS SELECTION

Vegan Chocolate Mousse Cake

Vegan Chocolate Chip Cookie

Coconut Pineapple Custard

Vegan Seasonal Fruit Tart

Seasonal Mochi

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## AFTERNOON TEA FOR LITTLE FANS

\$85 Per Child • 12 Years Old or Under

### TEA SANDWICHES

Turkey Ham and Cheddar Cheese

Philadelphia Cream Cheese and Fresh Sliced Cucumber

Peanut Butter and Strawberry Jam

Freshly Baked Homemade Scones with Devonshire Cream, Strawberry Jam, Rose Petal Jelly, Apricot Jam

### PASTRIES AND SWEETS

Cheesecake Lollipops

Cupcakes

Mini Chocolate Chip Cookies

Fudge Brownie

Fruit Cup

### CHOICE OF BEVERAGE

Hot Chocolate

Pink Lemonade



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