



## AFTERNOON TEA

\$125 per person | \$155 champagne pairing

In collaboration with The House of Creed, Mandarin Oriental, New York brings a multi-sensory experience that redefines the art of afternoon tea. Indulge in the sumptuous flavors of our gourmet delights where we highlight the top notes and flavors of the perfume master's most celebrated fragrances.

The House of Creed is an authentic, luxury perfume house dedicated to the creation of highly original, artisan fragrances, made from the finest perfume ingredients the world has to offer.

Creed travels extensively to source the finest materials; the high-quality natural raw ingredients are weighed, mixed and macerated, in most cases by hand, in a small artisanal factory near Fontainebleau, France. The process is labor-intensive, but Creed is driven by artistry and perfection.

Honoring these natural ingredients, our pastry team, led by Executive Pastry Chef Jonathan Pereira, pays homage to key flavors of Creed fragrances as they handcrafted this menu's delectable sweets. Each pastry is a masterpiece, marrying the artistry of perfume-making with the finesse of culinary craftsmanship.

Embark on an unforgettable afternoon tea experience – where fragrance and flavor unite.



@creedfragrance @mo\_newyork

### FRESHLY BAKED PLAIN AND GINGER SCONES

accompanied by lemon curd, devonshire cream, and rose petal jam

### TEA SANDWICHES

roasted beets terrine, goat cheese mousse, blackberry gastric, sourdough

cherry tomato jam, burrata, thai basil pesto, focaccia

black truffle egg salad, truffle salsa, pumpernickel

curry chicken salad, pickled grapes, everything bagel spices, brioche

### SWEETS SELECTION

pineapple cake with coconut mousse  
*inspired by Aventus*

pistachio cherry cake  
*inspired by Carmina*

mango passion fruit cake with vanilla sponge  
*inspired by Queen of Silk*

hazelnut tonka bean cream puff  
*inspired by Sublime Vanille*

snapdragon apple madeleines  
*inspired by Aventus For Her*

### CHOICE OF TRADITIONAL AND CURATED TEAS

#### flowery earl grey

a cup of liquid sunshine with citrus aromas and complex bergamot overtones

#### ginger yuzu

a staple in the confucian diet, ginger highlights health & wellness, while the citrus character of yuzu brightens this herbaceous tea

#### high mountain oolong

a rare tea created when there is a massive change in temperature in the mountains, with hints of buttery shortbread flavor

#### mad hatter's tea party

black tea, essential oils of natural fruit and vanilla, and marigold flowers, a "civil cuppa" for the Mad Hatter, Dormouse, and Hare!

#### organic chamomile tea

with a fragrance of apple, golden chamomile blossoms, infused for a tranquil and calming sip

#### organic english breakfast

an organic breakfast blend with a sweet and biscuity aroma

#### organic pear tree

organic young hyson green tea naturally perfumed with the essence of freshly plucked ripe pears.

#### rudd barrel cabernet tea (+8)

jasmine white tea aged in a french oak barrel that previously aged cabernet sauvignon



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 FOR LITTLE FANS

\$85 per child  
12 years of age or under

### SANDWICHES

turkey ham and cheddar cheese

philadelphia cream cheese and fresh  
sliced cucumber

peanut butter and strawberry jam

nutella spread, sliced banana, and  
cookies

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





## AFTERNOON TEA

vegan and gluten free selection

\$125 per person

\$155 per person with a glass of champagne

## VEGAN AND GLUTEN FREE SCONES

accompanied by vegan cream cheese,  
strawberry jam, and apricot jam

## TEA SANDWICHES

roasted pepper hummus, parsley pesto

roasted eggplant, cashew crème fraiche

tomato & cucumber, basil pesto

red watercress, vegan cream cheese,  
roasted beet

\*with a selection of gluten free bread

## SWEETS SELECTION



vegan chocolate mousse cake

vegan chocolate chip cookie

coconut pineapple custard

vegan seasonal fruit tart

seasonal mochi

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