



HOTEL
THE GRAND
AMSTERDAM
Depuis 1578

Cecilia's Magical Tea Tales at The Grand



Once upon a tea time...

The Grand pâtissiers, inspired by none other than our very own tea sommelier Cecilia Tjing, have created yet another magical afternoon tea. Indulge in a story symbolising female strength inspired by the 'legend of Mulan' and savor scrumptious savory snacks and sweet delicacies, each representing a different chapter of Cecilia's journey. Accompany Cecilia and her friends on her culinary adventure, blending a legendary story from the past with the luxury delicacies of the present.



Afternoon Tea Menu

Cecilia's Magical Tea Tales At The Grand

Served from 15:00 - 17:00 hours

Amuse

Gougère with cheese mousse and dill

Savoury

Egg salad with watercress on brioche bread

Coronation chicken on multi seed toast

Smoked salmon with tarragon mayonnaise on multi seed toast

Grilled vegetables, hummus and basil on white toast

Scones

Plain and raisin scones served with clotted cream and strawberry jam

Sweets

Apricot mousse, almond sponge and poppy seed mousse

Blackberries mascarpone tarte

Coconut and lemongrass riz au lait with ginger jam

Chamomile-elderflower choux filled with strawberry

Sparkling Hophout Tea

A non-alcoholic, tea based sparkling wine with notes of chamomile and mint

Hunnan Green Tea

A gentle sweetness to it with an aftertaste of vegetables

Fujian Oolong Tea

A perfect balance with orchid notes and a slightly fruity aftertaste

Silver Needle

A slightly creamy and delicate taste with notes of melon and honey

Oriental Ice Tea

A fresh iced tea made of green tea with notes of lemon and roses.

The Grand Afternoon Tea 52,50p.p.

With a glass of Henriot Champagne 67.50 p.p.

To guarantee a carefree experience, we kindly ask you to inform us about any allergies or dietary requirements in advance (at least 24 hours prior to your reservation).

Afternoon Tea Menu

Afternoon Tea Tales With Wine

Served from 15:00 - 17:00 hours

Complement your Afternoon Tea experience with an exquisite wine pairing, elevating your palate to new heights of bliss.

- Henriot Rosé Champagne
- Gallina de Piel, Manar dos Seixas, Treixadura, Ribeiro, Spain
- AIX Rosé Provence
- St. Aubin, Cote du Layon, Chenin blanc, France

With Wine Pairing	85 p.p.
With BOB Wine Pairing non-alcoholic	72,50 p.p.
Oyster	+5 p.p.

Glenfiddich Scotch & Sweets

Served from 15:00 - 17:00 hours

Elevate your afternoon tea with the rich and nuanced flavors of Glenfiddich whiskeys, a truly exceptional pairing for every whiskey lover!

- Oriole's Karel Appel Cocktail
- Glenfiddich Project XX
- Glenfiddich 15
- Glenfiddich 18

Glenfiddich Scotch & Sweets 20 ml	95 p.p.
BOB Scotch & Sweets 10 ml	75 p.p.

Tea O'Clock

30 p.p.

Served from 12:00 - 22:00 hours

Afternoon Tea became a ritual in around 1840 when the Duchess of Bedford, Anna Russell, introduced the idea of an English Afternoon Tea. She became hungry around 4 PM and she often asked for a tray of tea, bread and butter and cake brought to her room. After a while, she started inviting her friends too. Later, around the 1880's, it became a social event where women changed clothes into long gowns, gloves and hats for their Afternoon Tea. Usually, it was served between 4 and 5 PM in a formal drawing room.

- Selection of pastries selected from our talented pastry chefs
- Your choice of hot beverage
- Hophout Tea

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Tea is Newby's passion, art, science, history, legacy & life

In the history of mankind, tea has enjoyed a position of culture, grandeur and glory for thousands of years. Unfortunately, industrialization of trade in the 20th century was accompanied by the loss of a large part of the rich culture of tea, because major brands invest in quantity for the sake of quality.

In order to re-introduce quality teas to the market and revive the grandeur of the culture, Newby Teas was founded in London around the change of the century, with the mission of obtaining, mixing, preserving and serving the world's most delicate teas.

Charity

Newby Teas is largely owned by the N. Sethia Foundation, a non-profit, registered in the United Kingdom charity fund, that supports unique projects on education, medicine and social wellbeing, both within the United Kingdom and abroad. To return something to the society is in the view of Newby Teas an essential obligation that they meet with close care and joy. Through the foundation they have contributed to various projects, including the Chitra Sethia Centre for Robotic and Minimal Access Surgery, the Chitra Sethia Autism Centre and the Sona Devi Sethia PG Girl's College.

Sofitel Legend The Grand Amsterdam makes every effort to comply with the dietary requirements of our guests. Please notify us of any food allergies or special dietary restrictions so that we are able to provide accurate information and advice about our dishes.



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