



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.



# Cecilia's Magical Tea Tales at The Grand

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## Chapter 1

# The Grand Introduction

Once upon a tea time in beautiful Amsterdam there is a magical place known as Sofitel Legend The Grand Amsterdam. Nestled within its grounds is a cosy space named Library 'Or'. This is where our enchanting story about drive and determination takes place.

Amidst the cobblestone streets and charming canal houses, works a wonderful woman by the name of Cecilia. She is a creative person and is celebrated at The Grand for her knowledge and passion for tea. Her story surrounding tea represents courage and passion, which can be seen as a modern representation of the urban legend 'Ballad of Mulan', a story symbolising determination and female independence.

With roots from the Far East, Cecilia's story began with her graduation as a tea sommelier in Asia, where she learned about a variety of flavours and scents to craft her very own unique teas. Since then, it is her secret mission to inspire guests with the magic of tea. Her stories paint beautiful pictures of diverse flavours and indulging brews, that captivate everybody.

One sleepless night, Cecilia decided to come up with her own afternoon tea concept to be served in Library 'Or' and created a small menu of different types of teas, she would like to serve. Knowing of the success of the Alice in The Grand Wonderland Afternoon Tea ritual, she asked her colleagues at The Grand to support her in creating a memorable experience and writing a story evolving her colleagues and friends.



## Chapter 2

# A New Afternoon Tea Concept

As a tea sommelier, she works closely together with Roos, the wine sommelier at restaurant Bridges, which offers guests exceptional gastronomic quality in an accessible atmosphere. After the sleepless night, she walked up to Roos to brainstorm for new ideas. They agreed that a fabulous afternoon tea should start with bubbles and decided to serve the delicious Hophout tea, which is a non-alcoholic, sparkling wine that is tea based with notes of chamomile and mint, as an aperitif.

With a bottle of Hophout tea in her hand, Cecilia walked to the pastry kitchen, where her friend and pastry chef, Sebastian, was waiting. Sharing her passion for the new afternoon tea concept, Sebastian rose to the challenge and started pulling ingredients from the fridge and cupboards. After trying the Hophout tea he created a savory Gougère, which is a savory choux, infused with a nutty, cheesy mousse, that perfectly complements the sparkling tea.

He handed Cecilia a small bag with several other bites and encouraged her to continue her journey and explore more tea pairings. With her heart full of happiness and gratitude Cecilia continued her mission to craft a memorable afternoon tea ritual at The Grand.



**Gougère with cheese mousse and dill**

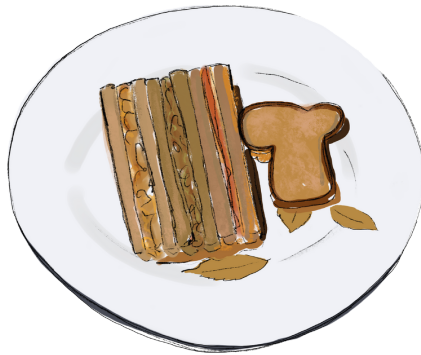
## Chapter 3

# A Close Friend

Drawn by the allure of the Garden Terrace in the inner garden, Cecilia wandered into the lush greenery. It is known to be one of Amsterdam's hidden gems and is an oasis of peace and tranquility, this makes it her cherished tea-serving spot at The Grand during the summer months. She stopped to admire one of the delicate bird's nests, as her colleague Anouar approached her.

Realising that Anouar was an essential part for her afternoon tea vision, she passionately shared her mission with him. He clapped his hands with excitement as Cecilia offered him a plate with four different sandwiches from the bag Sebastian had given to her earlier. One was an egg salad with watercress on brioche bread, the second Coronation chicken on multi seed toast, the third was a multi-seed toast with smoked salmon, tarragon and lemon zest, and the final sandwich was topped with hummus and freshly grilled vegetables. He looked at the savory snacks in delight, what wonderful treats had Sebastian prepared!

With years of shared experiences, Cecilia and Anouar started to discuss, which tea would best accompany the first course, while thinking about a number of different flavours that would befit these savory bites. Eventually, Cecilia suggested a Hunnan Green Tea from China. Anouar thoughtfully tried the sandwiches imagining the flavours of the tea she had suggested before he hurried off to get the tea to try the ultimate pairing. As they both took a sip, the tea's warmth and flavor wove a delightful dance on their palates. It had a gentle sweetness to it with an aftertaste of vegetables. Cecilia met Anouar's gaze with a smile as they nodded in agreement. This Hunnan Green Tea would be a perfect fit for the savory first course of the afternoon tea.



Egg salad with watercress on brioche bread  
Coronation chicken on multi seed toast  
Smoked salmon with tarragon mayonnaise on multi seed toast  
Freshly grilled vegetables, hummus and basil on white toast

## Chapter 4

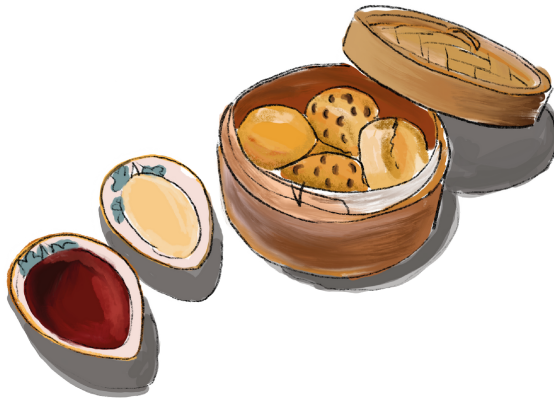
# A Mission of Passion

Cecilia entered Oriole Garden Bistro through the wide glass door, from the inner garden. She knows Oriole to be a Mediterranean haven, the perfect spot for light lunches and cosy dinners with friends, colleagues or loved ones.

She spotted Charlotte, who is the restaurant manager. Charlotte noticed that Cecilia was extremely cheerful and seemed to be working on something exciting. With a questioning gaze she turned to her and asked “What have you been working on so passionately?”

Cecilia’s smile spoke volumes as she shared her mission with Charlotte, who was excited to see Cecilia’s enthusiasm. After finishing her story, Charlotte curiously asked for a sample and Cecilia handed her the all-time favorite classic scones, both plain and with raisins, served with clotted cream and strawberry jam. While Charlotte was trying the scones, Cecilia started rummaging in one of the closets until she found what she was looking for. In her favorite tea pot from China she brewed a Fujian Oolong tea. It has a perfect balance with orchid notes and a slightly fruity aftertaste. Taking a sip of the tea, Charlotte’s eyes widened in surprise by the delicious combination of the scones and tea.

Charlotte thanked Cecilia by giving her a hug and a congratulatory pat on the shoulder, before they both continued with their tasks.



Plain and raisin scones served with clotted cream and strawberry jam

## Chapter 5

# A Sparkling Touch

For her afternoon tea, Cecilia wanted to ensure the guests have a variety of options to choose from. Thus, she walked over to the bar, located between Oriole and Bridges, where she noticed her colleague Leo shaking a cocktail behind the counter. He looked up at her and gestured for her to take a seat. Cecilia smiled at him as she sat down and placed an apricot mousse with an almond sponge and poppy seed mousse with a new tea known as Silver needle on the bar in front of him.

She gestured for Leo to try the mousse in combination with the tea as he was curiously looking at it. Roos approached the two of them and her eyes widened as they landed on the pastry and the tea pot. 'What is that?' she asked, pointing at the sweet delicacy. 'Is that one of the bites for the new afternoon tea?' Now, Cecilia had Leo's full attention as he listened attentively to her story. She finished by offering him the apricot mousse as a treat.

Cecilia seized the opportunity and explained that she would like to offer guests the option to combine the afternoon tea experience with a glass of bubbles and was wondering which champagne he would recommend. Leo's gaze shifted momentarily to Roos, who encouraged him with an affirming smile. After confirming with Cecilia that the bites would include a selection of savory and sweet options, he suggested Henriot Champagne for a touch of celebration. Roos eagerly backed up Leo's suggestion and handed Cecilia a bottle for guests to cheers to a special moment.

Filled with gratitude, Cecilia carefully placed the champagne bottle into the bag next to the other of the items she had collected to present her idea. The shared enthusiasm of her colleagues fueled her with even more excitement as she walked on to the Flying Dutchman Bar.



Apricot mousse, almond sponge  
and poppy seed mousse

## Chapter 6

# Memorable Guest Experiences

As she walked past restaurant Bridges to go to the Flying Dutchman, she suddenly stopped as laughter reached her ear. Tempted to go there to participate in the energetic chat she approached her lovely breakfast colleagues Lilian and Simone.

The two happily waved goodbye to a guest who was leaving the restaurant with a smile on his face. Cecilia's steps slowed as she was watching this scene. Suddenly, she realised that there is nobody else in the hotel who knows The Grand's guests better than Lilian and Simone, and she decided to ask them for their input and support.

The two ladies were more than excited to be part of the new afternoon tea concept and agreed to assist Cecilia with ideas to create a memorable guest experience along the way. Thankful, Cecilia handed them one of the pastries, which was a coconut and lemongrass Riz au Lait with ginger jam.

While the two were trying the Riz au Lait, listening to Cecilia's story, they recommended to maybe incorporate an iced tea as a final toast. Cecilia happily agreed before heading off to discuss another idea she had to create the ultimate experience.



Coconut and lemongrass riz au lait  
with ginger jam

## Chapter 7

# Glenfiddich Pairing

With her newfound determination thanks to the bubbly characters of Lilian and Simone, Cecilia walked to the Flying Dutchman. Once she arrived at the traditional Dutch brown café, her gaze fell on a familiar scene. A young colleague named Merel was diligently restocking the shelves with whiskey bottles. Cecilia waved at Merel enthusiastically who opened the glass door and ushered her inside. 'How may I help you?' she asked while turning back to the Glenfiddich whiskey bottles.

With a smile Cecilia held up a blackberry mascarpone tarte, knowing Merel had a bit of a sweet tooth. The tarte sparked Merel's curiosity, which momentarily diverted her attention from the whiskey bottles. Cecilia eagerly started to explain her idea to offer guests a delightful afternoon tea with a carefully selected whiskey pairing as an additional option.

Merel's eyes lit up, recognising the potential of Cecilia's idea. She agreed to assist and promised to create a whiskey pairing that would enhance the experience for the guests.



**Blackberries mascarpone tarte**

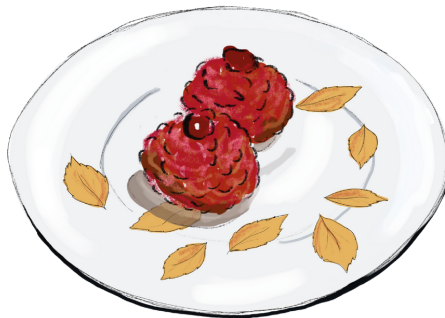
## Chapter 8

# A Connection To The Past

While Cecilia walked back to the lobby of the hotel, another colleague approached her. It was Louis, the Banqueting Supervisor of The Grand. He shared that he had heard about Cecilia implementing a new afternoon tea concept and as he is always in contact with guests who organise meetings and events, he mentioned that many guests express a desire for a more exclusive and personal experience.

Eager to explore this idea further, Cecilia enthusiastically agreed to accompany Louis to the Marriage Chamber, as he felt that that would be the ideal place for a private afternoon tea experience. Together they walked up the staircase, passing by the stained-glass window to the historical floor in The Grand. Entering the room, which is an artwork by Chris Lebeau, Cecilia stood amazed realising she did not come to the Marriage Chamber often enough to admire this unique work of art. The room, created in 1925, illustrates the circle of life. Telling the story of a man and a woman who are destined for each other, their love leads to a marriage and them starting a family. Their children would grow up and as they come of age would also find their eternal love while making the same journey in their story of life.

As Louis finished his story about the Marriage Chamber, Cecilia offered him a chamomile-elderflower choux filled with strawberry. Louis was grateful to be able to try one of the suggested bites and savored the delicate treat with genuine passion. Cecilia also handed Louis her final cup of Silver Needle tea, which complemented the sweet flavor of the choux perfectly.



**Chamomile-elderflower choux filled with strawberry**



## Chapter 9

# Magical Tea Tales

As Louis and Cecilia were deep in discussion, Cecilia's eyes caught the familiar figure of the Food & Beverage manager Koen passing by. Knowing that he would also love to hear about the new afternoon tea concept, she called out his name and followed him. In the doorway of the Burgomaster Chamber Koen turned around and his gaze met Cecilia's. Without hesitation, she immediately began to share her vision.

Placing the items, she had collected along her journey on a table, Cecilia passionately started sharing her ideas. Koen, who was intrigued by her dedication listened attentively. When she finished her story, Koen stated that he was delighted with Cecilia's passion, determination and teamwork.

She noticed, that Louis had rallied their colleagues, who played a role in her Tea Tales journey, and they all gathered behind her to congratulate her. Cecilia's heart swelled with joy and happiness knowing her tea selection would be served in Library 'Or'.

As the preparations started, a sense of unity filled The Grand. Library 'Or' was transformed into a beautiful area, representing Cecilia's journey. Sebastian's pastries and her teas formed an enchanting combination of flavors, Merel's whiskey pairing added an element of sophistication, while Lilian and Simone's smiles and energetic conversations set the allure. Anouar and Louis were happily looking at the scenery. Laughter filled the air as glasses clinked in a toast of a delicious Oriental Iced Tea.

From this day forward, Cecilia's Magical Tea Tales at The Grand are being told in combination with her unique afternoon tea experience. As you sit in Library 'Or', sipping tea and savoring pastries, you are now also a part of this ongoing story.

The End

Let us know!

Whom of the character's of the story  
did you meet?



# Afternoon Tea

## Menu

### Cecilia's Magical Tea Tales Afternoon Tea

Served from 15:00 - 17:00 hours

The Grand Afternoon Tea 52,50 p.p.




With a glass of Henriot Champagne 67.50 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
-  Hopout Tea

Cecilia's Magical Tea Tales Afternoon Tea is served with carefully selected Newby Teas. The homemade delicacies are exquisite and the pastries of our talented pastry team are mouth-watering!

# 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    20ml	95 p.p.
With BOB Wine Pairing    10ml non-alcoholic	75p.p.

# Tea flavours

## Newby Teas

### Gyokuro

Gyokuro is sweet, strong and full of flavour because the leaves bloom in the shade before harvest. As a result, the tea - literally translated as 'jade dew' - has no bitter aftertaste, but the characteristic sweet taste.

#### Tasting notes

Colour: jade green

Fragrance: vegetables

Flavour: slightly sweet

Aftertaste: mild

#### Ingredients

Green tea

#### Origin

Japan

### Genmaicha

A fine blend of Japanese green tea and rice kernels. Sweet Genmaich is noted for its nutty aroma and toasty finish.

#### Tasting notes

Colour: green, golden hay

Fragrance: nutty

Flavour: fresh leaves, rice and sweet

Aftertaste: toasted

#### Ingredients

Green tea, rice kernels

#### Origin

Japan

### Assam

A tea crafted by heat waves and torrents of monsoons. Spicy and lively tea from the North East of India.

#### Tasting notes

Colour: clear, chessnutt brown

Fragrance: sweet honey

Flavour: full bodied and malty

Aftertaste: rich and long

#### Ingredients

Black tea

#### Origin

India

### Lapsang souchong

The earliest black tea in history, perfected over thousands of years in China's Fujian province. Tea leaves delicately dried over pinewood fires. Unmistakably smoky.

#### Tasting notes

Colour: dark chocolate

Fragrance: sweet and strong

Flavour: rounded, full and layered

Aftertaste: long and smoky

#### Ingredients

Black tea

#### Origin

China

# Tea flavours

## Newby Teas

### Silver Needle

Exclusively young buds, picked in China's Spring – celebrated in the Fujian province. The buds are simply dried in the sun for a clean, pure and delicate character.

#### Tasting notes

Colour: pale yellow

Fragrance: notes of melon and honey

Flavour: a slightly creamy taste, delicate

Aftertaste: a clean and refreshing finish

#### Ingredients

White tea

#### Origin

China

### Green Sencha

Early Spring harvest. Lovingly steamed. Dark green leaves that flourish when infused. Sencha is the most popular green tea in Japan: timeless.

#### Tasting notes

Colour: light green

Fragrance: floral flavour

Flavour: delicious touch of rice, delicate and balanced

Aftertaste: smooth

#### Ingredients

Green tea

#### Origin

Japan

### Jasmin Pearls

Tippy green leaves of fragrant jasmine blossoms, exquisitely infused into the tea. Hand-rolled into unforgettable pearls.

#### Tasting notes

Colour: light yellow

Fragrance: freshly infused jasmine blossoms

Flavour: jasmine and honey

Aftertaste: sweet and gentle

#### Ingredients

Green tea with jasmine fragrance

#### Origin

China

### Oriental Sencha

Tippy green leaves of fragrant jasmine blossoms, exquisitely infused into the tea. Hand-rolled into unforgettable pearls.

#### Tasting notes

Colour: bright yellow-green

Fragrance: floral fruity mango and papaya notes

Flavour: floral and sweet

Aftertaste: lasting, sweet

#### Ingredients

Green tea, cornflower leaves, sunflower leaves, red rose petals, pineapple, passion fruit, bergamot and mango

#### Origin

China

# Tea flavours

## Newby Teas

### Ginseng Oolong

Ginseng root meets fragrant Oolong tea, the perfect balance of green tea's fruitiness and black teas richness, semi-oxidised to perfection.

#### Tasting notes

Colour: golden brown

Fragrance: floral, tones of orchid

Flavour: ginseng

Aftertaste: sweet, lingering

#### Ingredients

Oolong tea, Ginseng

#### Origin

China

### Chamomile

Known as a cure-all and an elixir of youth. Now known for its soothing and calming effects as one of the world's most famous tisanes.

#### Tasting notes

Colour: bright yellow

Fragrance: grassy, meadow

Flavour: floral and grassy

Aftertaste: subtle

#### Ingredients

Chamomile

#### Origin

Germany

### Rooibos

A lovely caffeine-free blend. Rooibos, endemic to South Africa's Cederberg region, complemented by lush mangoes, tart currants, tangy oranges and spicy sandalwood.

#### Tasting notes

Colour: rich sienna

Fragrance: sweet zesty orange, mango

Flavour: nutty, spiced

Aftertaste: lingering

#### Ingredients

Rooibos, mango, berries, orange, sandalwood, liquorice

#### Origin

South Africa

### Lemon Verbena

A naturally caffeine-free tea, made to soothe and relax. It is also known as 'verveine', a leaf originally from South America.

#### Tasting notes

Colour: light yellow

Fragrance: citrus

Flavour: smooth and refreshing

Aftertaste: smooth

#### Ingredients

Verbena

#### Origin

South America



# Tea flavours

## Newby Teas

### Earl Grey

Legendary tea with origins from China to Howick Hall in Northumberland. Named after British Prime Minister Earl Grey and combined with bergamot orange, in the British tradition.

#### Tasting notes

Colour: bright amber

Fragrance: citrus

Flavour: full-bodied, hints of sweet bergamot

Aftertaste: smooth

#### Ingredients

Ceylon black tea and bergamot

#### Origin

China

### Ceylon

Grown in the Uva highlands of Sri Lanka, high above the sea on the eastern slopes. Harmonious and balanced, with a hint of spices and mystery.

#### Tasting notes

Colour: clear amber

Fragrance: spices, hint of lemon

Flavour: light citrus

Aftertaste: spicy, full

#### Ingredients

Black tea

#### Origin

Sri Lanka

### Prime Darjeeling

Cultivated in the intrepid mist of the Himalayas and delicately handpicked during the first flush. Velvet, smooth, incomparable.

#### Tasting notes

Colour: pale amber

Fragrance: flourish, muscat grape

Flavour: full-bodied, complex

Aftertaste: prolonged

#### Ingredients

Black tea

#### Origin

India

### Pu-erh

Uniquely fermented in the Chinese tradition; aged to perfection, with an unforgettably taste and texture, earthy and rich.

#### Tasting notes

Colour: rich amber

Fragrance: earthy

Flavour: woody, balanced, smooth

Aftertaste: chocolate

#### Ingredients

Pu-Erh

#### Origin

China



## 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, 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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