



TIME FOR TEA

# AUTUMN AFTERNOON TEA

## AMUSE

Summer herb explosion

## SAVOURY

Mushroom focaccia

Black garlic croissant

Egg and cheese sandwich

## FRESH SCONES

Traditional & cranberry scones

Toppings:

- Strawberry jam
- Chocolate-hazelnut spread
- Clotted cream

## SWEETS

Marble cake

Pumpkin and spice macaron

Pear and almond tart

Mandarin and cinnamon delight

**AUTUMN AFTERNOON TEA 39 P.P.**

The Grand Afternoon Tea is served with carefully selected Newby Teas. The homemade delicacies are exquisite and the pastries of our talented pastry team are mouthwatering!

## DELUXE AUTUMN AFTERNOON TEA 52 P.P.

Give your afternoon tea a surprising twist with a wine pairing! Enjoy a festive glass of sparkling wine and two glasses of pairing wines to accompany the Autumn Afternoon Tea. Of course you will also be treated to a pot of delicious Newby tea. Can it get more luxurious than this?

## ROYAL AUTUMN AFTERNOON TEA 59 P.P.

Do you want to enjoy the ultimate afternoon tea? Then the Royal Afternoon Tea is the one to choose. Start with a lovely glass of Collet Brut Art Déco Champagne as aperitif, accompanied by an oyster and steak tartar. Afterwards you can enjoy three different types of Newby tea, served during the Autumn Afternoon Tea. Enjoy the best of both worlds!



## TEA FLAVORS



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## 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, honey

Flavour: a slightly creamy taste, delicate

Aftertaste: a clean and refreshing finish

### INGREDIENTS

White tea

### ORIGIN

China

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## 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, balanced

Aftertaste: smooth

### INGREDIENTS

Green tea

### ORIGIN

Japan

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## 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, honey

Aftertaste: sweet and gentle

### INGREDIENTS

Green tea with jasmine fragrance

### ORIGIN

China

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## ORIENTAL SENCHA

Early Spring's carefully plucked leaves, steamed, vibrant green. Flower petals and exotic fruit, the sensation of summer meadows.

### TASTING NOTES

Colour: bright yellow-green

Fragrance: floral, fruity mango, papaya notes

Flavour: floral, sweet

Aftertaste: lasting, sweet

### INGREDIENTS

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

### ORIGIN

India

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## 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: vegetal  
Flavour: slightly sweet  
Aftertaste: mild

### INGREDIENTS

Green tea

### ORIGIN

Japan

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## 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 hue  
Fragrance: nutty  
Flavour: fresh leaves, rice, sweet  
Aftertaste: toasted

### INGREDIENTS

Green Tea, rice kernels

### ORIGIN

Japan

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## ASSAM

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

### TASTING NOTES

Colour: green, golden hue  
Fragrance: nutty  
Flavour: fresh leaves, rice, sweet  
Aftertaste: toasted

### INGREDIENTS

Green Tea, rice kernels

### ORIGIN

Japan

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## 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, layered  
Aftertaste: long, smoky

### INGREDIENTS

Black tea

### ORIGIN

China

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## 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 subtly sweet bergamot

Aftertaste: smooth

### INGREDIENTS

Ceylon black tea and bergamot

### ORIGIN

China

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## 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



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## PRIME DARJEELING

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

### TASTING NOTES

Colour: pale amber

Fragrance: flourish, Muscat grape

Flavour: full-bodied, complex

Aftertaste: prolonged

### INGREDIENTS

Black tea

### ORIGIN

India



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## PU ERH

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

### TASTING NOTES

Colour: rich amber

Fragrance: earthy

Flavour: woody, balanced, smooth

Aftertaste: chocolate

### INGREDIENTS

Pu Erh tea

### ORIGIN

China

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## GINSENG OOLONG

Ginseng root meets fragrant oolong tea, the perfect balance of green tea's fruitiness and black tea's 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

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## 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

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## CHAMOMILE

A tisane from time 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

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## 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

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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 well-being, 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.



HOTEL  
**THE GRAND**  
AMSTERDAM  
*Depuis 1578*

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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