



TIME FOR TEA

WINTER AFTERNOON TEA

AMUSE

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

WINTER AFTERNOON TEA 45 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 mouth-watering!

DELUXE WINTER AFTERNOON TEA 54 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 Winter Afternoon Tea. Of course, you will also be treated to a pot of delicious Newby tea. Can it get more luxurious than this?

ROYAL WINTER AFTERNOON TEA 65 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 an aperitif, accompanied by an oyster and steak tartare. Afterwards, you can enjoy three different types of Newby tea, served during the Winter Afternoon Tea. Enjoy the best of both worlds!

THE GRAND SCOTCH & SWEETS 69 P.P.

Are you a true whisky lover? Choose for The Grand Scotch & Sweets, and enjoy various delicacies paired with Glenfiddich whiskies and Newby tea.

Glenfiddich Apple Cocktail
Glenfiddich 15 Year Old Single Malt Whisky
Glenfiddich 21 Year Old Gran Reserva Rum Cask Finish



TEA FLAVOURS

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

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

JASMIN PEARLS

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

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

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

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

GENMAICHA

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

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

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

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

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, muscate 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 Tea

ORIGIN

China

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

ROOIBOS

A lovely caffeine-free blend. Rooibos, endemic to South Africa's Cederberg region, completed 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

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

LEMON VERBANA

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 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.



Follow us:

[SofitelLegendTheGrandAmsterdam](#)

Oudezijds Voorburgwal 197
1012 EX Amsterdam - The Netherlands
T +31 20 555 3 560
E H2783@sofitel.com
www.sofitel-legend-thegrand.com