The Gallery, housed in The Carlyle’s living room, has been a meeting ground for the rich, famous and beautiful since the hotel’s inception in 1930.

Decorated under the creative direction of legendary interior decorator Renzo Mongiardino, the décor allows customers to be swept away to foreign lands. The Upper Gallery, inspired by the Sultan’s dining room at The Topkapi Palace in Turkey, features banquettes dressed in antique-inspired Turkish kilim and hand-painted wallpaper by Enrico Brus.

The Lower Gallery is highlighted by its intricately patterned wallpaper which provides intaglio-like views of beloved landmarks, such as the Church of Santa Maria del Salute in Venice and Hagia Sophia in Istanbul.

An exotic décor creates a private retreat for respite and artistic reflection for guests’ of The Gallery at The Carlyle.
Various legends surround the origin of tea. Many believe the story of Shen Nung, a Chinese emperor and renowned herbalist. According to legend, Nung was boiling water when leaves, from a nearby tea shrub, blew into his cauldron resulting in the delicious brew we now know as tea.

Others maintain an Indian prince, Bodhidharma, is responsible for the sensation. After converting to Buddhism, Bodhidharma journeyed throughout China to spread the teachings of Buddha. During his travels the young prince chewed the leaves of tea shrubs, which acts as a stimulant, to maintain constant vigilance necessary during meditation and prayer.

Please enjoy tea in The Gallery at The Carlyle.

Tea service begins at 3:00 p.m. until 5:30 p.m.

Coffeees

Black Coffee 8

“Lavazza” Cappuccino 9

“Lavazza” Espresso 8

Stumptown Iced Coffee 8

Stumptown French Press Coffee 12

Indonesia Sulawesi Toarco Peaberry
Our Toarco Peaberry swirls tangerine, apricot, peach and honey together with a touch of clove

Ethiopia Duromina
Floral notes intensify a cup bursting with juicy pineapple, canned peach, lime juice, strawberry

Guatemala Finca El Injerto
Our Injerto intertwines cognac and chocolate with champagne grapes, apricot and orange marmalade in a balanced cup sweetened by honey
**HERBAL TISANES**

- **Egyptian Chamomile**
  Made from the finest chamomile flower heads, producing a tisane with definite body. This chamomile has an unusually strong, fresh scent reminiscent of green apples.

- **Peppermint**
  From Oregon comes a marvelous, brisk peppermint. The peppermint leaves from this area produce a great smelling and crisp tasting tisane.

- **French Verveine**
  Also known as Lemon Verbena, imported from France is the best Verveine which has a wonderful and captivating fragrance.

**FRUIT TISANES**

- **Orange-Passion Fruit**
  A rich flavorful “tea” that can be prepared hot or iced! As beautiful to look at as it is delicious to drink. A blend of rosehips, hibiscus, dried fruit and natural flavorings.

- **Spiced Plum**
  An herbal infusion with the delightful essence of cinnamon and plums. Heartier than most herbals, this one has a presence that surprises.

**AFTERNOON TEA**

Choice of Imported Teas
A Selection of Tea Sandwiches
English Scones
served with Devonshire Cream and Strawberry Preserves
Miniature Pastries

$52.00 per person

**IMPERIAL TEA**

Choice of Imported Teas
A Selection of Tea Sandwiches
English Scones
served with Devonshire Cream and Strawberry Preserves
Miniature Pastries
Includes Glass of Canard – Duchêne, Brut, Cuvée Leonie

$68.00 per person

**AFTERNOON TEA A LA CARTE**

Pot of Tea    8
Tea Sandwiches    18
English Scones    16
served with Devonshire Cream and Strawberry Preserves
Cakes or Miniature Pastries    21
The most popular beverage in the world, tea, is made from the tea bush, *Camellia sinensis*. The four basic types of true tea are (in order from most to least processed): black tea, oolong tea, green tea and white tea. "Herbal tea" usually refers to infusions of fruit or of herbs (such as rosehip, mint, chamomile.) All are equally enjoyable according to your personal taste. We hope you will spend a pleasurable part of your afternoon with us, savoring our outstanding tea selection.

**BLACK TEAS**

- **Earl Grey**  
  This tea uses four teas from India and China, blended with precious, natural Oil of Bergamot.

- **Earl Grey Supreme**  
  For the tea connoisseur, this tea uses a higher grade of teas along with the addition of Ceylon Vintage Silver Tips, a white tea.

- **Decaffeinated Earl Grey**

- **English Breakfast**  
  The English drank this tea regularly in the 1800’s. China Black-100% Keemun. Delicious with milk and sugar

- **Irish Breakfast**  
  A full-bodied, brisk tea enjoyed both with milk or lemon.

- **Black Currant**  
  This full-bodied black tea has a fruity, berry flavor.

- **Darjeeling**  
  *High in the mountains, deep in the mists that surround the Himalayas is Darjeeling, “Queen of Teas”.* This fragrant tea is a blend of First Flush and Autumnal teas from the best gardens.

**BLACK TEAS**

- **Orange Pekoe**  
  A classic blend of strong Assam and smooth liquoring Ceylon, this tea produces a mellow, satisfying cup.

- **Lapsang Souchong**  
  A Chinese black tea with a smoky, robustly pungent scent and flavor.

- **Jasmine**  
  Made from Pouchong tea that is slightly browner than green tea. Fresh jasmine flowers are added to produce a delicate and fragrant brew.

- **Hot Cinnamon Spice**  
  This flavored tea is a blend of black teas, three types of cinnamon, orange peel, and sweet cloves. It’s remarkably assertive, and that is its most admired quality.

- **Chinese Lychee**  
  *Lychee is a wonderful tea in the summer or perhaps as a reminder of summer. It can be drunk hot, but the flavors are even more distinct when cold. This black tea with a heavy fruity flavor served over ice is a delight.*

- **Peaches and Ginger**  
  A flavored black tea, this blend combines the flavors of fresh peaches with ginger. It contains pieces of real peaches and ginger.

**OOLONG TEAS**

- **Formosa Oolong**  
  The word oolong means “black dragon” in Chinese. Oolong has a taste more akin to green tea than to black tea: it lacks the rosy, sweet aroma of black tea but it does not have the stridently grassy vegetal notes that typify green tea.

**GREEN TEAS**

- **Japanese Sencha**  
  The Japanese drink sencha every day. You may find it to be a very approachable green tea.

- **Tropical Green**  
  Hand-blended green teas with marvelously sweet and aromatic tropical flavor - pineapple is the dominant flavor. Discover this fresh twist on traditional greens.