

SIGNATURE COCKTAILS

GOODBYE COSMO

*Ketel One Vodka, Dubonnet Red, lemon juice,
served with a candied orange*
\$18

NEVER SEE IT COMING

*Our house-made pineapple vodka aged for 3 weeks.
We guarantee you will never see it coming!*
\$18

FORBIDDEN ELIXIR

*The Botanist Gin shaken with chili-infused
Chartreuse, fresh lemon and lime*
\$18

GIN GIN

*Hendricks Gin, Canton Ginger Liqueur, cucumber
mint purée, topped with a splash of ginger ale*
\$19

THE RED QUEEN

*Patron Resposado Tequila, house-made Falerum,
and a splash of Montenegro Amaro*
\$18

LOWER EAST SIDECAR

*Hennessey VS, habanero spiced Roca Patron,
lemon, Cointreau, cinnamon simple syrup*
\$19

ANTIQUÉ FASHION

*Old Overholt Rye, brown simple syrup,
grapefruit bitters*
\$18

PIERRE PUNCH

*Knob Creek Bourbon, Pyrat Aged Rum,
mixed with our Rotunda Blend tea and lemonade,
topped with sparkling wine*
\$20

WHITE PEACH

*Dewars White Label mixed with peach purée
& a kiss of honey*
\$18

BARREL AGED COCKTAILS

\$22

BARREL AGED MANHATTAN

Aged in the Pierre's cellar for six weeks

BARREL AGED NEGRONI

*Aged in French Oak-American Bourbon barrels
for six weeks.*

Next barrel available May 15th, 2017



CLASSIC COCKTAILS

OSCAR HAIMO'S MACARTHUR

The Pierre's vintage recipe from the 1940's.

*Goslings dark rum & Bacardi light rum shaken with
Cointreau, fresh lime, egg white*

\$18

MOSCOW MULE

*Titos Vodka, Fever-Tree Ginger Beer, and fresh lime
served in a traditional copper mug*

\$18

OLD CUBAN

*Vizcaya rum, fresh lime, mint, topped
with Champagne & a few dashes of Angostura*

\$19

PENICILLIN

*Famous Grouse scotch, muddled ginger,
honey, fresh lemon & a dash of Laphroaig*

\$18

RAFFLES SINGAPORE SLING

*Citadelle gin, Cherry Herring, Cointreau
B&B, pineapple, lime juice*

\$18

NEW YORK SOUR

*Overholt Rye Whiskey, lemon juice, simple syrup
with a Bordeaux wine float*

\$18

WINES BY THE GLASS

CHAMPAGNES & SPARKLING

*Gérard Bertrand Cremant de Limoux
Languedoc-Roussillon, France 2013 \$16*

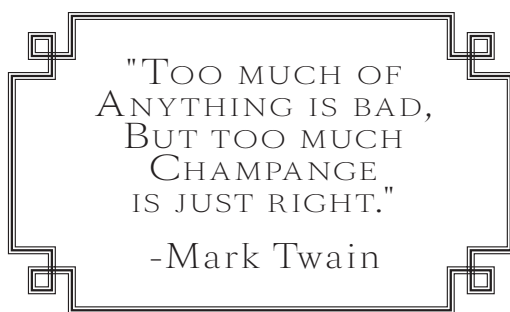
*Champagne Taittinger Cuvée Prestige Brut
Reims, France NV \$25*

*Champagne Taittinger Brut Rose
Reims, France NV \$25*

*Champagne Drappier Brut Nature Zero Dosage
Urville, France NV \$25*

*Champagne Billecart Salmon Brut Reserve (Red)
Mareuil-sur-Ay, France NV \$32*

*Champagne Laurent Perrier Rosé
Mareuil-sur-Ay, France NV \$35*



WHITES

*Chablis, William Fevre Champs Royeaux
Burgundy, France 2015 \$18*

*Beaune du Château Bouchard Père et Fils Premier Cru
Bourgogne, France 2013 \$27*

*Sancerre, Xavier Flouret French Blonde
Loire Valley, France 2015 \$16*

*Sauvignon Blanc, Cakebread Cellars
Napa Valley, California 2015 \$18*

*Viognier Blend, Mas de Da Rock Angel, Château
D'esclans umas Gassac Blanc
Languedoc, France 2014 \$22*

ROSÉ

*Rosé, Whispering Angel
Côtes de Provence, France 2016 \$16*

WINES BY THE GLASS

REDS

*Croze-Hermitage Jean-Luc Colombo Les Fées Brunes
N Rhône, France 2014 \$18*

*Malbec, Bodega Colome Estate
Calchaquies, Argentina 2013 \$17*

*Marsannay, Audoin Cuvée Marie Ragonneau
Bourgogne, France 2014 \$21*

*Pinot Noir, Lynmar Estate
Russian River Valley, California 2014 \$26*

*Cabernet Sauvignon, Laurel Glen
Sonoma Mountain, California 2011 \$34*

*Château Clarisse Côtes de Bordeaux
Bordeaux, France 2014 \$18*

BEERS

*Brooklyn Lager, Amber Lager
Brooklyn, New York abv: 5.2% \$10*

*Samuel Adams Boston Lager, Amber Lager,
Boston, Massachusetts abv: 4.9% \$10*

*Pilsner Urquell, Pilsner
Plzen Czech Republic abv: 4.4% \$10*

*Lagunitas India Pale Ale, IPA
Petaluma, California abv: 6.2% \$12*

*Amstel Light, Pale Lager
Zoeterwoude, Netherlands abv: 3.5% \$12*

*Blue Moon Belgian White Ale, Witbier
Denver, Colorado abv: 5.4% \$12*

*Stella Artois, Pale Lager
Leuven, Belgium abv: 5.2% \$12*

*Kaliber, non-alcoholic
Dublin, Ireland abv: .05% \$10*

SPECIALTY MOCKTAILS

\$10

Cardamom Sensation

*Cardamom, freshly squeezed lime juice,
simple syrup, ginger beer*

Caribbean Holiday

Coconut sorbet, basil leaves, pineapple juice

Cinnamon Devine

Cider, cinnamon, brown simple syrup, lime juice

BEVERAGES

Freshly Squeezed Juice

Orange Juice & Grapefruit Juice

\$9

Assorted Juices

Cranberry, White Cranberry, Apple, Pineapple

\$7

Assorted Sodas

*Coke, Diet Coke, Sprite, Pepsi, Diet Pepsi,
Sierra Mist, Fever-Tree Ginger Ale, Ginger Beer,
Soda water & Tonic water*

\$7

Bottled Water

Evian

small \$7 / large \$10

Perrier

small \$7 / large \$10



FRENCH PRESSED COFFEES

\$9

Brazil Boubon

Medium Roast:

*Sweet acidity, well balanced,
rich with light aromas*

Blue Forest Haitian

Medium-Light Roast

*Creamy mellow body, medium complexity,
prominently nutty*

Afrique

Medium-Dark Roast

Low-acid, grassy fruit, and a long roasted finish

ESPRESSO DRINKS

(Regular & Decaffeinated)

Espresso

Single \$7 / Double \$10

Cafe Americano \$11

Cappuccino \$11

Cafe Latte \$11

Caffe Mocha (White & Dark) \$11

Cafe Au Lait \$11

Extra Shot \$3

LOOSE LEAF TEA DRINKS (PALAIS DE THÉS)

All Loose Leaf Teas

(found on next page)

\$9

TEAPACCINO

*Fresh loose leaf teas blended with steamed milk,
cinnamon simple syrup, and topped with foam
served hot or iced*

Choice of

House Chai Blend, Saint James, or Roiboos (herbal)

\$11

AFTERNOON TEA

SERVED DAILY BETWEEN 2PM-6PM

TRADITIONAL TEA SERVICE

Choice of Tea with Sandwiches, Scones & Pastries
\$65

ROYAL TEA SERVICE

Choice of Tea with Sandwiches, Scones & Pastries
with Taittinger Brut Champagne
\$80
with Taittinger Rose Brut Champagne
\$85

UNLIMITED ROYAL TEA SERVICE

Choice of Tea with Sandwiches, Scones & Pastries
with Taittinger Brut Champagne
1.5 Hour Limit
\$115

TEA SANDWICHES

Miniature Lobster Rolls
American Caviar on Buckwheat Blinis
Smoked Salmon on Rye, Balsamic Onions
English Cucumber with Dill Cream Cheese (v)
Spiced Chicken Tartlet
Traditional Egg Salad on Brioche Buns
Portobello, Brie & Red Pepper Wraps (v)

FRESHLY BAKED SCONES & BUTTER COOKIES

Cranberry Scones with Devonshire Cream, Raspberry Preserves, & Meyer Lemon Curd

PASTRIES

Fresh Fruit Tarlets
Coffee Opera Cake
Strawberry Lemon Pavlovas
Linzer Cookies
Red Cherry Financiers
Walnut Cream Cheese Sables
Chocolate Crunch Cookies
Coffee & Strawberry Macarons
Single Origin Chocolate Cupcakes

(v) Vegetarian

18% Gratuity may be added to your check for parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

PALAIS DE THÉS

(Palace of Teas)

GREEN TEAS

GRAND JASMINE CHUN FENG

Hand-rolled jasmine tea from China

SENCHA SUPERIOR

A strong & robust single-estate green tea from Japan

ICY MINT

Chinese green tea mixed with refreshing mint leaves

BLACK TEAS

THE PIERRE BLEND

Our custom blend of fine black tea spiced with green cardamom, pink peppercorns, cloves, cinnamon, ginger & orange zest

THÉ DES LORDS

A wonderful Earl Grey with a pronounced bergamont flavor, enhanced with safflower petals

BIG BEN ENGLISH BREAKFAST

A fragrant blend of Yunnan & Assam teas, both mild & mellow. Its high caffeine content makes this tea a perfect morning blend!

MARGARETS HOPE

A fruity Darjeeling with high proportions of single-estate Assam tea leaves making this tea dark & invigorating

SAINT JAMES

A single-estate tea from Sri Lanka that has a light caramel color with aromas of cooked apple & wood

TRADITIONAL CHAI

Traditional Indian chai is a delicious blend of black tea and spices

TIE GUAN YIN IMPERIAL

A single-estate blend of green & black oolong tea from China. This tea's beautiful amber infusion suggests cinnamon & liquorice

ROTUNDA BLEND

A blend of green & black teas infused with mint, rose, jasmine & orchid petals

HERBAL & RED TEAS

GARDEN OF DREAMS

Refined blend of chamomile flowers, lemon balm, lavender, verbena, and rose petals

ROOIBOS CHAMOMILE

Relaxing & slightly nutty rooibos red tea from South Africa blended with chamomile flowers

TROPICAL GARDEN

Blend of mango, pineapple, papaya, peach, rosehip peel & lemongrass

SERVED DAILY BETWEEN
2PM - 8PM

EVENING BITES

- Half Dozen Beau Soleil Oysters* \$19
Sauce mignonette
- Catskills Smoked Salmon* \$18
Traditional condiments, toast points
- Herb Poached Shrimp Cocktail* \$24
Celery root & horseradish remoulade
- Chicken Samosas* \$22
Spiced chicken, cumin pastry, mint & tamarind chutneys
- Mezze (v)* \$22
Hummus, baba ghanoush & tzatziki, olive salad and pita points
- House Cheese Plate* \$18
Spicy fig jam, cornichons, honeycomb, grilled bread



"People who love to eat are
always the best people."

-Julia Child

SALADS & SOUP

- The Pierre Lobster Salad* \$28
Poached Maine lobster, apple celery remoulade, endives, asparagus, radish, truffle vinaigrette
- Spring Caprese* \$22
Burrata with heirloom tomatoes, shaved fennel, watercress & arugula, basil pesto
- Cauliflower & Ramp Soup (v)* \$16
Pickled mushrooms, caramelized onion croutons

SERVED DAILY BETWEEN
2PM - 8PM

BETWEEN THE TOAST

- Pav Bhaji (v)* \$22
A recipe from Mumbai, perfected by our chefs. Butter toasted soft rolls with a vegetable curry
- Quesadilla* \$22
Confit chicken, green and red peppers, pepper jack cheese, sour cream, guacamole
- Chicken Club Sandwich* \$25
Poached chicken, tomatoes, romaine lettuce & apple smoked bacon
- Croque-Monsieur* \$28
Bayonne ham, gruyere, Dijon mustard, mesclun salad
- Angus Beef Sliders* \$22
Rupert cheese, watercress, balsamic onion marmalade & horseradish cream

DESSERT MENU

- Chocolate Fudge Cake* \$14
Streusel crunch, salted caramel cashew ice cream
- Strawberry Shortcake* \$12
Vanilla Chantilly
- New York Cheesecake* \$12
Graham cracker crust, stawberry compote
- Selection of Ice Creams or Sorbets* \$10
Served with fresh berries

CAVIAR

- 1 oz Imperial Sturgeon Caviar* \$95
- 1 oz Ossetra Russian Caviar* \$190



VODKA

<i>Absolut</i>	\$14
<i>Absolut Flavors</i>	\$14
<i>Belvedere</i>	\$16
<i>Chopin</i>	\$16
<i>Grey Goose</i>	\$16
<i>Ketel One</i>	\$16
<i>Russian Standard Imperial</i>	\$16
<i>Stolichnaya</i>	\$14
<i>Stolichnaya Flavors</i>	\$16
<i>Tito's</i>	\$14
<i>Ultimat</i>	\$15

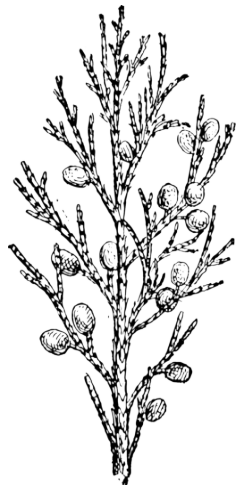


*Triticum
aestivum*
Common Wheat

GIN

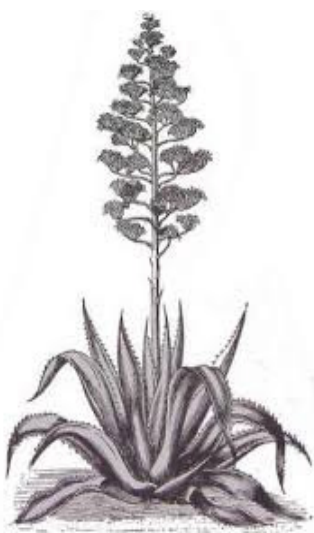
<i>Beefeater</i>	\$14
<i>Bombay Dry</i>	\$14
<i>Bombay Sapphire</i>	\$16
<i>The Botanist</i>	\$16
<i>Hendrick's</i>	\$16
<i>Tanqueray</i>	\$14
<i>Tanqueray 10</i>	\$16
<i>Sipsmith</i>	\$16

Juniperus Communis
Juniper Berries



RUM

<i>Bacardi</i>	\$14
<i>Captian Morgan Spice</i>	\$14
<i>Facundo Eximo</i>	\$18
<i>Facundo Esquisito</i>	\$30
<i>Facundo Paraiso</i>	\$60
<i>Gosling Black</i>	\$14
<i>Ypióca Cachaça</i>	\$14
<i>Malibu</i>	\$14
<i>Mount Gay</i>	\$14
<i>Myers</i>	\$14
<i>Ron Zacapa</i>	\$16
<i>Vizcaya</i>	\$16



Agave americana

Sentry plant, century plant, maguey, or American aloe

TEQUILA

<i>Don Julio Blanco</i>	\$14
<i>Don Julio Anejo</i>	\$38
<i>Don Julio 1942</i>	\$53
<i>Deleon Reposado</i>	\$28
<i>Deleon Anejo</i>	\$30
<i>Patron Silver</i>	\$16
<i>Patron Reposado</i>	\$24
<i>Patron Anejo</i>	\$38
<i>Patron Platinum</i>	\$70
<i>Patron Grand Burdeos</i>	\$148
<i>Patron Grand Piedra</i>	\$200
<i>Roca Patron Silver</i>	\$20
<i>Roca Patron Reposado</i>	\$30
<i>Roca Patron Anejo</i>	\$40

WHISKEYS

AMERICAS

BOURBONS

<i>Baker's</i>	\$19
<i>Blanton's</i>	\$17
<i>Booker's</i>	\$21
<i>Bulleit</i>	\$16
<i>Elijah Craig</i>	\$12
<i>Jack Daniels</i>	\$14
<i>Jim Beam</i>	\$14
<i>Knob Creek</i>	\$16
<i>Makers Mark</i>	\$14
<i>Wild Turkey</i>	\$14
<i>Woodford Reserve</i>	\$16

RYE

<i>Bulliet Rye</i>	\$16
<i>Old Overholt</i>	\$14
<i>Templeton Rye</i>	\$15
<i>Whistle Pig Rye 10yr</i>	\$19
<i>Woodford Reserve Rye</i>	\$16

CANADA

<i>Crown Royal</i>	\$14
<i>Seagrams 7</i>	\$14
<i>Seagrams VO</i>	\$14
<i>Canadian Club</i>	\$14

IRELAND

<i>Bushmills Old</i>	\$14
<i>Bushmills Black Bush</i>	\$16
<i>Jameson</i>	\$14
<i>Knappogue Castle</i>	\$16
<i>Tullamore Dew</i>	\$14

JAPAN

<i>Suntory Toki</i>	\$18
<i>Yamazaki 12yr</i>	\$24
<i>Hibiki Harmony</i>	\$18
<i>Hukushu 12yr</i>	\$22

WHISKEYS

SCOTLAND

BLENDED SCOTCH

<i>Chivas 12yr</i>	\$16
<i>Chivas 18yr</i>	\$24
<i>Chivas 25yr</i>	\$80
<i>Cutty Shark</i>	\$14
<i>Dewars White Label</i>	\$14
<i>Dimple Pinch 15yr</i>	\$16
<i>J&B</i>	\$14
<i>Johnny Walker Red</i>	\$14
<i>Johnny Walker Black</i>	\$16
<i>Johnny Walker Green</i>	\$30
<i>Johnny Walker Gold</i>	\$45
<i>Johnny Walker Blue</i>	\$60

SPEYSIDE

<i>Aberlour 12yr</i>	\$18
<i>Balvenie 12yr</i>	\$22
<i>Balvenie 14yr Carribean Cask</i>	\$34
<i>Glenfiddich 12yr</i>	\$16
<i>Glenfiddich 15yr</i>	\$22
<i>Glenfiddich 18yr</i>	\$38
<i>Glenlivet 12yr</i>	\$16
<i>Glenlivet 15yr</i>	\$26
<i>Glenlivet 18yr</i>	\$32
<i>Glenrothes Vintage Reserve</i>	\$17
<i>Macallan 12yr</i>	\$18
<i>Macallan 15yr</i>	\$35
<i>Macallan 18yr</i>	\$60
<i>Macallan Rare Cask</i>	\$104

HIGHLAND

<i>Dalwhinnie 15 yr</i>	\$18
<i>Glenmorangie 10yr</i>	\$16
<i>Glenmorangie 18yr</i>	\$36
<i>Oban 14yr</i>	\$25

LOWLAND

<i>Glenkinchie</i>	\$18
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ISLAY

<i>Ardbeg 10yr</i>	\$22
<i>Lagavulin 16yr</i>	\$22
<i>Laphroig 10yr</i>	\$18

ISLANDS

<i>Talisker</i>	\$20
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WHISKEY FLIGHTS

ALL FLIGHTS CONSIST OF
1 OZ OF EACH SPIRIT

Classic American Whiskey
Basil Hayden, Woodford Reserve, Bulleit Bourbon
\$25

Taste of Japanese Whiskey
*Suntory Toki, Suntory Yamazaki 12yr,
Hibiki Harmony*
\$30

Tour of Scotland
*Glenrothes Vintage Reserve, Macallan 12,
Oban 14yr*
\$30

Build your own Scotch, Rum or Tequilla Flight
Choice of 3 spirits (1oz each)
Please ask server for pricing

COGNACS

<i>Courvoisier V.S</i>	\$16
<i>Courvoisier V.S.O.P</i>	\$20
<i>Courvoisier X.O</i>	\$44
<i>Hennessy V.S</i>	\$16
<i>Hennessy V.S.O.P</i>	\$22
<i>Hennessy X.O</i>	\$60
<i>Martel Cordon Bleu</i>	\$45
<i>Remy Martin V.S.O.P</i>	\$22
<i>Remy Martin X.O</i>	\$60
<i>Remy Martin V.</i>	\$70
<i>Remy Martin 1989 Extra</i>	\$165



REMY MARTIN LOUIS XIII

<i>Half an ounce</i>	\$100
<i>One ounce</i>	\$200
<i>Two ounces</i>	\$400



GRAPPA

<i>Berta Bric del Gaian, de Moscato</i>	\$60
<i>Berta TreSoliTre, de Barolo</i>	\$50
<i>Castellare</i>	\$45
<i>Nonino</i>	\$16

AMAROS

<i>Amaro Nonino</i>	\$15
<i>Averna Amaro</i>	\$12
<i>Montenegro Amaro</i>	\$12
<i>Amaro Meletti</i>	\$12
<i>Amaro Ciociara</i>	\$12

APERITIF & DIGESTIF

<i>Aperol</i>	\$12
<i>Campari</i>	\$14
<i>Chartreuse Green</i>	\$14
<i>Chartreuse Yellow</i>	\$14
<i>Cynar</i>	\$12
<i>Dubonnet</i>	\$12
<i>Fernet Branca</i>	\$12
<i>Lillet Blanc</i>	\$12
<i>Martini (Bianco & Sweet)</i>	\$12
<i>Pernod</i>	\$12
<i>Pimms' no 1</i>	\$14
<i>Pisco 100</i>	\$14
<i>Punt e Mes</i>	\$12
<i>Ricard</i>	\$12

LIQUEURS

<i>Amaretto</i>	\$12
<i>Benedictine</i>	\$14
<i>Baileys</i>	\$14
<i>Cointreau</i>	\$14
<i>Drambuie</i>	\$14
<i>Frangelico</i>	\$12
<i>Grand Marnier</i>	\$18
<i>Harvey's Bristol Cream</i>	\$12
<i>Kahlua</i>	\$12
<i>Limencello</i>	\$12
<i>Sambuca</i>	\$14
<i>Sambuca Black</i>	\$14

FORTIFIED WINE

<i>Fonseca Tawny</i>	\$12
<i>Sandeman Madeira</i>	\$12
<i>Sandeman 20 yr</i>	\$18
<i>Taylor Fladgate 10 yr</i>	\$12
<i>Taylor Fladgate 20 yr</i>	\$15
<i>Taylor Fladgate 30 yr</i>	\$30
<i>Taylor Fladgate 40 yr</i>	\$45
<i>Taylor Fladgate Vintage Porto 1994</i>	\$22

WINES BY THE BOTTLE

CHAMPANGES & SPARKLING

Gérard Bertrand Cremant de Limoux
Languedoc-Roussillon, France 2013 \$55

Champagne Taittinger Cuvée Prestige Brut
Reims, France NV \$110

Champagne Taittinger Brut Rose
Reims, France NV \$110

Champagne Drappier Brut Nature Zero Dosage
Urville, France NV \$110

Champagne Billecart Salmon Brut Reserve (Red)
Mareuil-sur-Ay, France NV \$125

Champagne Laurent Perrier Rosé
Mareuil-sur-Ay, France NV \$145

Champagne Billecart Salmon Brut Rose 375ml
Mareuil-sur-Ay, France NV \$95

WHITES

Chablis, William Fevre Champs Royeaux
Burgundy, France 2015 \$65

Beaune du Château Bouchard Père et Fils Premier Cru
Bourgogne, France 2013 \$125

Sancerre, Xavier Flouret French Blonde
Loire Valley, France 2015 \$60

Sauvignon Blanc, Cakebread Cellars
Napa Valley, California 2015 \$75

Viognier Blend, Mas de Daumas Gassac Blanc
Languedoc, France 2014 \$100

Chardonnay Au Bon Climat
Santa Barbara County, California 2014 \$55

Chardonnay Radio-Coteau Savoy
Anderson Valley, California 2013 \$145

Albariño Bodegas Fillaboia Rias
Baixas, Spain 2014 \$58

Riesling, Poet's Leap Long Shadows Vintners
Columbia Valley, Washington 2014 \$60

Pouilly-Fuisse, Domaine Auviogue "Solutre"
Loire Valley, France 2014 \$60

WINES BY THE BOTTLE

ROSÉ

*Whispering Angel, Château D'esclans
Côtes de Provence, France 2016 \$65*

*Rock Angel, Château D'esclans
Côtes de Provence, France 2016 \$90*

*Garrus, Château D'esclans
Côtes de Provence, France 2015 \$160*

REDS

*Croze-Hermitage Jean-Luc Colombo Les Fées Brunes"
N Rhône, France 2014 \$72*

*Malbec, Bodega Colome Estate
Calchaquies, Argentina 2013 \$70*

*Marsannay, Audoin Cuvée Marie Ragonneau
Bourgogne, France 2014 \$100*

*Pinot Noir, Lynmar Estate
Russian River Valley, California 2014 \$110*

*Cabernet Sauvignon, Laurel Glen
Sonoma Mountain, California 2011 \$130*

*Château Clarisse Côtes de Bordeaux
Bordeaux, France 2014 \$80*

*Pinot Noir, Littorai Mays Canyon
Sonoma Coast, California 2013 \$165*

*Pinot Noir, Rose Roserock Eola
Amity Hills, Washington 2014 \$55*

*Zinfandel Seghesio Family Vineyards
Sonoma, California 2014 \$70*

*Cabernet Sauvignon Casaeda
Napa Valley, California 2013 \$65*

*Châteauneuf-du-Pape Château de la Gardine
Southern Rhône, France 2012 \$120*

*Cabernet Sauvignon Honig
Napa Valley, California 2013 \$90*

*Réserve de la Comtesse Château Pichon Longueville
Lalande Pauillac 2013 \$135*

TWO^e

BAR & LOUNGE

Two^E is a Neo- Classical lounge featuring afternoon tea, modern cocktails, live jazz, and gourmet bites. Named after the bar's location at 2 East 61st street in New York City's prestigious Upper East Side .

The space, formerly a gentlemen's smoking lounge and library, retains its original ceiling details and architecture. The invitingly sophisticated residential-style design, by Alexandra Champalimaud, is highlighted by the centralized bronze bar.

Our popular traditional Afternoon Tea menu is a culinary delight. It features luxury canapes, freshly baked scones and petit fours made daily, served alongside our housemade jam, meyer lemon curd, and clotted cream. We are proud to serve one of the best afternoon teas in New York City.

Join us every Thursday, Friday, and Saturday for live music preformed by our resident pianist, Antonio Ciacca, from 6:30pm- 9:30pm.

Contact us for your celebratory event, such as corporate outings, cocktail parties, baby & bridal showers.

Please send event inquiries to TwoE@tajhotels.com

HOURS OF OPERATION

Cocktail Bar & Lounge
12:00PM - 12:00 AM

Afternoon Tea
2:00 PM - 6:00 PM

Lite Bites
2:00PM - 8:00 PM

WWW.TWOENYC.COM 212.940.8113

2 EAST 61ST STREET, NEW YORK, NY 10065

