

Afternoon Tea

Anchovy Infused Deviled Egg
Cucumber, Sesame Lavosh



Foie Gras Mousse Profiterole
Blueberry Balsamic Gelee



Turkey, Guava, Mango
Kaffir Lime Aioli, White Bread



Bavarian Ham, Smoked Mozzarella
Manzanilla Olive, Roulade



Smoked Salmon, Pickled Cantaloupe, Salmon Pearls, Basil
Scented Cucumber, Anise Fronds, Rye*



Traditional English Scones
Clotted Cream & Preserves



Petit Fours

34.50 per person

Mimosas 10



Leon Launois, Cuvée Réservee, Brut Champagne
Glass 18 Bottle 75

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



Green Teas

Mao Feng Shui: Spring Harvest; Light & Sweet

Long Jing: Pale Emerald Liqueur; Notes of Chestnut

Jasmine Pearls: Green and White Tips; Midnight Jasmine



White Tea

White Petal: White Peony, Chamomile, Osmanthus



Oolong Teas

Bai Hao: Lovely Peach Notes with a Light Liqueur & Aroma

Ti Kwan_Yin: A Buttery Oolong with Grassy, Spinach Notes



Black Teas

Chai: Second Flush Assam, Cassia, Ginger, Pepper, Cloves, Cardamom

Brahmin: Breakfast Blend; Assam, Uva, Dimbula, Keemun

Bungalow: Darjeeling; Notes of Butter, Muscatel Grape, Jasmine

Kandy: Big, Flavorful Dimbula, Highly Aromatic, Intense Uva

Keemun Hao Ya B: Tightly twisted Leaf; Slightly Smoky

Lord Bergamot: Earl Grey, Slightly Elevated



Herbal Tisanes (Caffeine Free)

Meadow: Whole Chamomile, Rose, Linden & Safflowers, Rooibos

Red Nectar: South Africa Rooibos & Honey Bush, Lightly Sweet

Peppermint: Bright & Lively; Chocolate Notes & Intense Finish

Big Hibiscus: Hibiscus, Rose, Sarsaparilla, Tart, Red berry