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AFTERNOON TEA

SERVED DAILY 3-5PM

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Menu

\$45/PER PERSON

TEA SERVICE ROYALE: ACCOMPANIED BY
A GLASS OF VEUVE CLICQUOT, \$65/PER PERSON

THE FOLLOWING ASSORTMENT WILL BE SERVED
WITH YOUR CHOICE OF

DAMMANN FRÈRES TEAS



tea sandwiches

LOBSTER, TARRAGON, LEMON

EGG, CRÈME FRAÎCHE, CAVIAR

SMOKED SALMON, CUCUMBER, CREAM CHEESE

freshly baked breads

CRANBERRY ORANGE SCONES

MINI ZUCCHINI MUFFINS

DEVONSHIRE CREAM AND JAM

petite sweets

MACAROONS

PASSION FRUIT TARTLETS

MINI STUFFED COOKIES

plant-based options available



Wine

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ICEWINE — 2017, INNISKILLIN, NIAGARA PENINSULA — 33

SAUTERNES — 2016, CHATEAU ROUMIEU-LACOSTE — 16

PORTO — FONSECA 'BIN 27' RUBY — 13

PORTO — 20 YEAR TAWNY, SMITH WOODHOUSE — 19

PORTO — 2016, GRAHAM'S VINTAGE — 35

OLOROSO — SHERRY HIDALGO GOBERNADOR — 14

TEA SELECTION

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Breakfast

A BLEND OF SRI LANKA, DARJEELING AND ASSAM TEAS

Earl Grey

A SUBTLE MARRIAGE OF TEAS FROM KEEMUN IN THE ANHUI PROVINCE OF CHINA, DELICATE SILVER TIPS AND CALABRIA BERGAMOT ESSENTIAL OIL

Jardin Bleu

A BLEND OF TEAS FROM INDIA AND CHINA, FLAVORED WITH RHUBARB, WILD STRAWBERRY AND CORNFLOWER PETALS

Goût Russe

AN EXCLUSIVE AND UNIQUE BLEND OF CHINESE TEA AND CITRUS FRUIT ESSENTIAL OILS

Yellow Lemon

UNIQUE, ORIGINAL FUSION OF A CHINA GREEN SENCHA TEA AND LEMONGRASS

Nuit à Versailles

GREEN SENCHA BASIS, BERGAMOT ESSENTIAL OIL, KIWI, YELLOW PEACH, ORANGE BLOSSOM, VIOLET BLOSSOM

Anji

WHITE TEA FROM THE ANJI REGION EXCLUSIVELY HARVESTED DURING ONE OR TWO WEEKS A YEAR

Chamomile

TISANE HARVESTED JUNE TO SEPTEMBER, NOTES OF CITRON AND LIGHT BITTERNESS

Peppermint

HARDY, HERBACEOUS MIDDLE EASTERN PLANT, HARVESTED IN SUMMER BEFORE IT FLOWERS

Citrus Rooibos

SOUTH AFRICAN ROOIBOS BLENDED WITH LEMON, CLEMENTINE AND BLOOD ORANGE ESSENTIAL OILS; EMBELLISHED WITH ORANGE PEELS AND SUNFLOWER PETALS. NATURALLY CAFFEINE FREE.