

Dining

AFTERNOON TEA

AFTERNOON TEA MENU

USD 45 PER PERSON | USD 65 PER
PERSON WITH GLASS OF BUBBLES

OVEN ROASTED TURKEY BLT

Turkey Bacon, Lettuce, Tomato, Boursin on
Brioche

HOUSE SMOKED SALMON

Smoked Salmon, Citrus Chive Truffle Cream on
Pumpernickel

DEVILED EGG

Deviled Egg Salad on Brioche

CUCUMBER AVOCADO

Cucumber, Avocado, Alfalfa Sprouts, Baby
Spinach on Sourdough

THE TRADITIONAL

Lemon Blueberry and Classic Scones served with Fresh
Devonshire Cream, Lemon Curd, Strawberry Preserves

TEA PASTRIES

Mango Passionfruit Panna Cotta, Blackberry Almond Tart,
Dark Chocolate Mousse Cups, Raspberry Cheesecake

CHAMPAGNE TEA

Indulge and enjoy a glass of Laurent-Perrier La Cuvée Brut
with Tea

USD 65

ORGANIC TEAS

PEPPERMINT

Enjoyed throughout the world as a soothing
palate cleanser and digestif herb tea. Rishi
peppermint leaves source from the Pacific
Northwest and are known to be some of the
most aromatic and potent in the world.

JASMINE

Fresh and soothing green tea scented with the
enchanting aroma of jasmine blossoms, which are
gathered during midsummer evening and spread
among tea leaves over several nights.
Refreshingly fragrant and regarded as an ideal
digestif.

ENGLISH BREAKFAST

Robust and full-bodied; a bright red cup with a

EARL GREY SUPREME

A special reserve for Earl Grey lovers, our top

brisk, malty flavor and sweet caramel undertones. Well balanced on its own or smoothed out to taste with milk and sugar.

grades of Yunnan Dianhong black tea are infused with the essential oil from bergamot citrus fruits grown in Calabria, Italy, prized for their fragrant perfume and floral aromatic complexity.

GOLDEN CHAMOMILE BLOSSOMS

Gently sweet flavor evoking fruit nectar, apple and quince with a subtle fragrance of honey. Peak quality blossoms from the most pristine chamomile-growing regions in Eastern Europe.