

Afternoon Tea Services

Samovar Service \$30

Includes a pot of tea for groups of four or more. This offering includes tea only; no food is included. A la carte items may be ordered separately

Afternoon Tea Service (Includes: Pot of Tea, Beginnings, Savories and Sweets) \$69

+ Add Edible Spoon with Salmon Roe \$7

A crisp edible spoon topped with premium salmon roe, offering a delicate burst of briny elegance

+ Swap your pot of tea for a refreshing glass of sparkling wine \$5

The fresh, crisp taste of sparkling wine is a perfect compliment to the high oil and creamy textures

A La Carte Selections

Pot of Tea \$8

A full pot of loose-leaf tea, choose from the list below

Beginnings \$12

One classic and one peach scone served with cream and strawberry jam

Savoury Delicacies \$32

Classic egg salad served on soft white bread. Cucumber and tomato sandwich with cream cheese on tomato infused bread. Grilled chicken in a beet roll, complemented by a subtle touch of honey mustard. Smoked salmon paired with light dill cream cheese on a multigrain roll. Cranberry chicken salad in a buttery croissant

Sweet Indulgences \$32

Delicate strawberry mousse accented with white chocolate. Passion fruit and raspberry cake. Tiramisu cupcake with a smooth cream filling and a hint of coffee flavor. Dark chocolate cup filled with almond toasted cream cake and finished with fresh whipped cream. Freshly baked apple lattice danish

Dietary Accommodations

Vegetarian Option Available

Afternoon Tea Service may be prepared vegetarian. Kindly inform your server of your preferred sandwich substitutions for the chicken and smoked salmon options

Gluten-Free Option Available

Gluten-free lemon scones. Sandwich fillings remain the same and are served with gluten-free crackers in place of breads and rolls. Sweets selection includes: delicate strawberry mousse; passion fruit and raspberry cake; marshmallow bar; strawberry white chocolate cake; dark chocolate ganache cake

A Pot of Tea (included with Tea Services)

Black Teas

Earl Grey Lavender ... \$8

Earl Grey \$8

House Tea (served in a glass cup) ... \$8

Irish Breakfast \$8

Darjeeling \$8

Green

Blueberry Peach \$8

Jasmine \$8

Rose Lychee Bloom .. \$8

Decaffeinated Teas and Tisanes

Decaf. Breakfast \$8

Apple Hibiscus \$8

Purple Papaya-berry \$8

Selection of Premium Teas (not included with Tea Service)

Oolong teas

Iron Goddess Mild Roast (1.5 tsp, 200 deg, 1.5 min, 3 infusions) \$20

Traditional "Tie Guan Yin" from An Xi county, Fujian, China. Moderate oxidation and rolling of the leaves brings out the smooth, mild toasty flavor and slightly floral taste.

Cream Oolong (1 tsp, 180 deg, 2 min, 3 infusions) \$26

A surprisingly delicious combination of flavorful, green oolong leaves bathed in rich milk. The sweet aroma from the dark green pellets is surpassed only by the creamy golden liquor.

Green teas

Genmaicha (2 tsp, 175 deg, 1 min, 2 infusions) \$14

Classic tea from Shizuoka, Japan. Crafted from a mix of spring and early summer green tea leaves and roasted rice, this tea has the perfect combination of rich sencha flavor and strong nutty aroma.

Moroccan Mint (1 tsp, 190 deg, 2 min, 3 infusions) \$14

Special blend of tightly rolled green teas and refreshing peppermint leaves. In the desserts of the Middle East it is traditionally mixed with sugar and drunk hot from small silver or glass cups.

Green Pearls (1 tsp, 180 deg, 2 min, 3 infusions) \$18

Pearls of strong green tea with slight hint of jasmine.

Black teas

Czar's Samovar (1.5 tsp, 212 deg, 3 min, 2 infusions) \$15

Our famous, fragrant and fruity blend of rich China Ceylon and Indian black teas and sweet black currants. The deep coppery liquor has a lingering, fruity aftertaste. Traditionally sipped through a sugar cube held between the teeth.

Russian Breakfast (1 tsp, 200 deg, 2 min, 3 infusions) \$14

Rich and bold, this full flavored, whole leaf black tea offers hints of smoke, reminiscent of the teas carried from China to Russia on the legendary Silk Road.

Flavored green teas

Strawberry Lemonade (1.5 tsp, 180 deg, 2 min, 3 infusions) \$18

Sweet, ripe strawberries are blended with bright lemon peel and delicate Japanese green tea leaves. Enjoyed hot or over ice, this refreshing infusion steeps into a smooth, naturally sweet brew that captures the essence of warm summer days. As delicious as it is wholesome, this tea is a feel-good indulgence any time of year.

Dragon Well Osmanthus (1 tsp, 190 deg, 2 min, 3 infusions) \$18

Fragrant Osmanthus blossoms meet Dragon Well tea in a graceful blend. Jade-green leaves are adorned with pale-yellow flowers, infusing the cup with a light, floral aroma and a soft, honeyed sweetness.

Flavored black teas

Tea-Vine (1 tsp, 212 deg, 3 min, 2 infusions) \$15

A fruity combination of pure, premium Ceylon black teas and real grapes! The flower petals provide a colorful appearance that is surpassed only by the flavor. Excellent over ice!

Cinnamon Plum (1 tsp, 212 deg, 3 min, 2 infusions) \$16

A rich blend of Chinese and Ceylon black teas infused with warming cinnamon, juicy plum, aromatic clove, and vibrant flower petals, creating a bold, spicy, and deeply flavorful brew.

Blood Orange Cranberry (1 tsp, 212 deg, 3 min, 2 infusions) \$19

A blend of sweet cranberries and tangy Italian blood oranges combined with Ceylon and Assam black teas. The full bodied teas give bold, refreshing copper-colored infusion that complements the naturally sweet fruit.

White teas

Silver Needle (1.5 tsp, 180 deg, 2 min, 2 infusions) \$26

This top grade "Bai Hao Yin Zhen" consists of long, slender, down-covered buds, prized for their health properties. Picked only for a few days in early Spring this tea offers a light flavor with a buttery texture, mild aroma and pale yellow color.

Herbal and Fruit Tisanes

Summer Garland (1.5 tsp, 212 deg, 3 min, 2 infusions) \$14

A feast for the eyes and tongue. This colorful, naturally caffeine-free blend of Valerian Root, Honeybush, Chamomile Flowers, Spearmint Leaves, Lavender, Lemon Balm, Passion Flowers, Cherries & Blue Cornflowers yields multilayered flavors and intriguing aroma.

Caramel Apple (1 tsp, 212 deg, 4 min, 2 infusions) \$14

Delightful blend of apple pieces, orange peel, hibiscus, rose hip shells, marigold and cornflower petal and other natural flavorings.

Sparkling- Bubbles- Champagnes

GRAPE, PRODUCER, VINTAGE REGION, COUNTRY, VOLUME BT

100 **Macabeu and Xarel·lo, Can Sumoi Extra Brut, 2024, Baix Penedès, Spain \$54**

101 **Champagne Brut, Collet, NV France \$75**

102 **Champagne Brut, Pommery Royal, NV France \$75**

103 **Brut Prosecco, Villa Sandi, Italy (200 ml) \$15**

104 **Spumante Brut, Berlucchi '61 Franciacorta, NV Italy \$60**

105 **Champagne Blanc de Blanc Grand Cru, Waris-Larmandier, NV France \$125**

106 **Champagne Brut Blanc De Blancs Grand Cru, Legras & Haas, NV France \$88**