



## AFTERNOON TEA

### LOOSE LEAF TEA

Tea Sommelier's selection

### SANDWICHES

Cucumber | Boursin | Black Caviar

Duck Mousse | Confit Tomatoes | Basil Crème

Smoked Salmon | Capers | Dill

Egg Salad | Chive | Radish

### SCONES

Blueberry and Lemon

Orange Blossom

### ACCOUTREMENTS

Salted Butter

Strawberry Jam

Devonshire Cream

Citrus & Ginger Marmalade

### SWEETS

Pistachio & Raspberry Cake

Moist Praline Cake

Cinnamon Sugar Madeleine

*Available 2pm-4pm Sunday*

*Please note, this menu is subject to change weekly based on seasonal availability.*



## TEA SELECTIONS

### WHITE

WHITE MONKEY PAW | CHINA  
velvety, rich, vegetal

### GREEN

PINHEAD GUNPOWDER | CHINA  
fruity, smoky-spicy flavor, vegetal

SENCHA FUKA MIDORI | JAPAN  
refreshing sweetness, grassy, mild astringen

### OOLONG

GUANG ZHOU | CHINA  
smooth, buttery, fragrant

TIE QUAN YIN | CHINA  
gentle sweetness, dry sherry, pepper undertones

### BLACK

BRUCE BLEND | MULTICULTURAL  
high caffeine, classic style

APRICOT | SRI LANKA & CHINA  
fruit forward, smooth, light

LYCHEE CONJOU | CHINA  
authentic style, aromatic, fruity

### PU-ERH

DRAGON ELIXIR | CHINA  
two-year pu-erh, lemon balm, osmanthus

### HERBAL TISANE

CHAMOMILE | SOUTH AFRICA  
rooibos, lavender, rose

HIBISCUS | MULTICULTURAL  
rosehips, black currant, cranberry, elderberry