

Afternoon High Tea

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Pastries & Sweets

Summer Citrus Scones
Spiced Strawberry Financier
Lime-Cilantro Panna Cotta
Chocolate-Hazelnut Piedmont Mousse
Raspberry & Mint Macaroon

Signature Sandwiches

Egg Salad Gougère
organic egg salad, parmesan cheese, sage, pickled pearl onion
Cold Crab Sandwich
crab salad, celery, cilantro, citrus aioli, brioche bun
Heirloom & Camembert Bite
heirloom tomato, camembert cheese, pesto, sourdough
Smoked Ham Sandwich
smoked ham, whole grain mustard aioli, pickled mustard, pretzel

Glass of
Veuve Cliquot, Yellow Label
16

Glass of
Whispering Angel, Rose
12

Tea Selection

Black Tea

Assam Breakfast - broad, full, rich and malty
Darjeeing Second Flush - light, crisp, and soft textured
Decaffeinated Ceylon - rich, soft, and full
Earl Grey - energizing, fragrant and citrus
Lychee Red - sweet and rich

Green Tea

Jade Sword - vegetal and full textured
Flowering Osmanthus - stone fruits and florals

White Tea

Jasmine Silver Needle - delicate and mellow

Herbal Tea

Black Currant and Hibiscus - tart berry and sweet floral
Chamomile Flowers - full, mellow, and floral
Rosebuds - soothing Rose
Peppermint - refreshing mint

Our dishes may contain wheat, egg, dairy, soy, or fish allergens and are processed in facilities, that are in proximity to tree nuts and peanuts.

Prices are subject to government tax.

A gratuity of 18% will be added to parties of six and more.