

AFTERNOON TEA

Served Friday, Saturday and Sunday, in a single sitting at 3pm

Per person 140 (Includes one glass of champagne)

Raisin Scones | Blueberry Scones | Devonshire Cream | Fresh Mixed Berry Jam

Applewood-Smoked Faroe Island Scottish Salmon | Herb Cream Cheese | Garden Chives Ikura

Organic Jidori Chicken Salad | Golden Raisins | Celery | Toasted Walnut Bread

Japanese Cucumber | Italian Capers | Dill | Meyer Lemon

Chino Valley Organic Egg Sandwich | Sweet Paprika | House-Made Pickles

Imperial Kaluga Caviar | Confit Marble Potato | Crème Fraîche

Lemon Earl Grey Macaron

Salted Caramel Cream Puff

Opera Cake

Strawberry Shortcake

TEA SELECTION

GREEN

UJI GYOKURO

Aromatic notes of cut grass and sweetcorn

KYOTO

Matcha, sencha leaves, puffed and roasted rice

MATCHA TEA

Traditional ceremonial grade matcha powder tea

JASMINE DOWNY PEARLS

Hand-rolled, scent of night-blooming jasmine

HOTEL BEL-AIR SWAN SONG

Blend of guayusa, white tip jasmine, hibiscus, green rooibos

HERB

FRESH MINT

Spearmint leaves from Scarborough Farms

HBA REJUVENATION BLEND

Apricot essence, lemon myrtle, rooibos, rosehips

EGYPTIAN CHAMOMILE

Hand-picked dried chamomile flowers from the

Nile River Delta

FRESH CUT GINGER TEA Raw cut ginger slices BLACK

DARJEELING

Muscat grape character, floral notes

EARL GREY WITH BERGAMOT

Yunnan tea blend, Sicilian bergamot oil

ASSAM

Malty organic golden infusion

HUNHE CHA

Wood, amber, mushroom flavor

TALI'S MASALA CHAI

Aromatic spice fusion of cardamom,

cinnamon, and ginger

OOLONG

SACRED ORCHID

Lilac and gardenia scent

BLOSSOMING TEA

SEVEN SONS CONGRATULATING A central red flower surrounded by a crown of jasmine flowers

HALO

Flowering tea infused with blueberry and white peach essence