



High Tea

Monday - Friday 2:30-5:00pm

TEA

GUESTS' CHOICE: ORGANIC LOOSE LEAF TEA served in individual pots

BLACK

ORG. ENGLISH BREAKFAST - A tea for connoisseurs, delicious served with milk.

EARL GREY IMPERIAL - A regal blend made of Darjeeling tea flavored with bergamot.

BIRTHDAY TEA - Reminiscent of a warm out-of the oven cookie with strong caramel and vanilla notes

HERBAL decaf

PILLOW TALK - Chamomile flowers, lemon balm, lavender and a touch of fennel.

GREEN

SUPERTWIST - Japanese Assam green tea with bright flavor and vegetable notes.

BUDDHA'S GARDEN - A majestic blend of lemon verbena, goji berries, papaya, strawberries, and roses.

FRUIT BLEND decaf

HANA NIRVANA - Green rooibos flavored with strawberries, oranges, peaches, and flower blossoms.

TOASTS

1 EACH PER GUEST:

EGG SALAD TOAST

Japanese togarashi spice / heirloom cherry tomato / herb

SMOKED SALMON TOAST

Cold-smoked gravlax style salmon / tzatziki / scallion / chive

AVOCADO TOAST

Avocado / artichoke truffle tapenade / parmesan cheese

PETIT SWEETS

1 EACH PER GUEST:

SEASONAL SCONE

CRÈME BRULÉE AUX FRUITS ROUGE

Tart shells painted with white chocolate then filled with vanilla crème brulée and topped with a fresh berry.

BERRY DEVONSHIRE FRUIT TART

A crisp buttery tart shell filled with Devonshire cream, finished with seasonal berries.

SEASONAL DANISH

SALTED CARAMEL CHOCOLATE TART

Creamy chocolate mousse & salted caramel fill a chocolate tart shell. Crowned with a chocolate macaron & a candied rose petal.

LEMON BAR

A perfect combination of sweet and tart on a buttery pecan crust.

TO RESERVE

Available for 2 + guests | \$45. per person
Minimum 2 day notice required

PLEASE CONTACT:

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