

Afternoon Tea



Tea is like wine. The way it is produced, the harvesting time and its leaf shape all lend the tea its particular taste, while climate and soil create its character. We are pleased to welcome you to Afternoon Tea, a cherished tradition at the Willard InterContinental for over a century.

\$68 per person | \$75 per person with a glass of Champagne
\$30 per child (5-12 years of age)

TEA SELECTIONS

We proudly serve teas from the J'enwey Tea Company.

BOUTIQUE BLENDED TEAS

THE WILLARD SIGNATURE CHERRY BLOSSOM BLEND

Delicate green leaves hand laid over Jasmine flowers for three days and blended with freshly dried cherries, blackberries, raspberries, hibiscus and rose hips. (Light caffeine)

BOURBON VANILLA ROOIBOS

African rooibos herb with Madagascar vanilla. (Caffeine free)

CHAMPAGNE & BERRIES

A stunning blend of white Pai Mu Tan leaves and freshly dried vibrant berries spritzed with champagne. (Light caffeine)

CHOCOLATE PEPPERMINT

Black leaves combine with mint, cacao nibs and Stevia leaves.

CITRUS CHAMOMILE

This Egyptian herbal bud blend is created with sweet orange peels, lemon peels and hibiscus. (Caffeine free)

JASMINE

Delicate black leaves, hand laid over Jasmine flowers for three days to capture the essence of a lightly floral cup.

SPICED CHAI

Black leaves are expertly blended with fresh spices, herbs and cinnamon.

BLACK TEAS

WILLARD BLACK BLEND

A signature blend of Chinese Keemum & Pu-erh black teas.

ASSAM

A strong black tea from Assam, India, known for its malty taste.

DARJEELING

Regarded as the "Champagne of Teas," this light tea shows off a subtle Muscatel flavor and complex bouquet.

ENGLISH BREAKFAST

A traditional black tea from Chinese Keemum leaves a slightly floral, malty, smoky taste. (Light caffeine)

LADY BLUE EARL GREY

An opulent black tea with bergamot orange, lavender, sweet orange peels, and vanilla beans.



GREEN TEAS

JAPANESE SENCHA

Refreshing and smooth, this tea is the most popular type of green tea in Japan. (Light caffeine)

MOROCCAN MINT

Crisp refreshing flavors of spearmint and peppermint with a grassy green tea backdrop.

GREEN TEA OOLONG

A blend of grassy green and tannic black notes with a slightly sweet finish.



HERBAL TEAS

CHAMOMILE

Egyptian buds for a sweeter, light brew with notes of honey and flowers. (Caffeine free)

SWEET ORANGE

Beautiful blend of all natural fruits and spices for a slightly tart, lingering sweet finish. (Caffeine free)

TEA SANDWICHES

BOURSIN CHEESE STUFFED CHERRY TOMATO

LEMON-SCENTED CREAM CHEESE AND CUCUMBER
served on white bread

LOBSTER TARRAGON SALAD VOL-AU-VENT

SPICY PECAN, PIMENTO CHEESE MOUSSE &
SMOKED TURKEY
served on a multi-grain bread

STRAWBERRY CHICKEN SALAD
with Poppyseed dressing served on a brioche bun

TEA SANDWICHES AVAILABLE FOR CHILDREN

CELERY & HUMMUS | FRUIT SKEWER | PEANUT BUTTER & JELLY
TOMATO & MOZZARELLA | TURKEY & CHEDDER STACK



SCONES

MATCHA GREEN TEA & BLACK RAISIN

*Served with The Willard's famous homemade cherry curd,
traditional Devonshire cream, apricot jam, and raspberry jam.*



TEA PASTRIES

CHERRY ÉCLAIR

CHOCOLATE OPERA CAKE

JASMINE TEA SHORTBREAD COOKIE

ORANGE BLOSSOM ALMOND TART

WILD STRAWBERRY MOUSSE CAKE



\$17

SAKURA MARTINI

*Chopin Vodka | Sake | Kirsch Eau de Vie
Salt Preserved Cherry Blossom*

CAPITOL HIVE

*Vodka | Homemade Chamomile Liqueur | Crème de Lemon
Honeycomb*

FOUNDING FATHER

Earl Grey-infused Gin | Lillet Blanc | Ginger Cordial

SPIKED APPLE CIDER

*Bourbon | Calvados | Chai-spiced Apple Cider
Lemon Rosemary Angostura Bitters*



CHAMPAGNE

MOET & CHANDON IMPERIAL BRUT

\$22

VEUVE CLICQUOT YELLOW LABEL BRUT

\$25



Upcoming Events at the Willard InterContinental

April 21: Mother's Day Brunch Buffet

May 4: 32nd Annual Kentucky Derby Party

*To learn more about upcoming events at The Willard, visit
www.washington.intercontinental.com/events-calendar.*