

Afternoon Tea

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

\$75 per person | \$85 per person with a glass of Champagne
\$35 per child (5-12 years of age)
(Plus applicable taxes & gratuity)

TEA SELECTIONS

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

WILLARD SIGNATURE TEAS

THE WILLARD SIGNATURE BLEND

Bergamot, lavender, rose petals and sweet orange peels (Caffeine-free)

WILLARD BLACK BLEND

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

BOUTIQUE BLENDED TEAS

ASSAM

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

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)

DARJEELING

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

BOUTIQUE BLENDED (continued)

ENGLISH BREAKFAST

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

JASMINE

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

LADY BLUE EARL GREY

Black leaves dressed with bergamot orange, lavender, sweet orange peels and a touch of Madagascar vanilla bean for a full bodied cup, perfect with milk and sugar. (Caffeine-free)

SPICED CHAI

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



GREEN TEAS

GREEN TEA OOLONG

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

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. (Medium caffeine)



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

CUCUMBER SANDWICH

served on white toast with citrus scented cream cheese

DUCK RILLETTES

with brandied cherries on a crostini

SMOKED CHICKEN & STRAWBERRY SALAD

served on a poppy seed brioche bun

SMOKED SALMON & DILL MOUSSE

served in a vol-au-vent with pink peppercorn

QUAIL EGG MOUSSE TART

topped with caviar

TEA SANDWICHES AVAILABLE FOR CHILDREN

FRUIT & BERRY BROCHETTE | HUMMUS ON CELERY PEANUT
BUTTER & JELLY | TOMATO & MOZZARELLA TURKEY & CHEDDER



SCONES

VANILLA, DRIED CHERRY & MATCHA GREEN TEA

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



TEA PASTRIES

CANDIED ALMOND & ORANGE BLOSSOM SPRITZ COOKIE

CHOCOLATE CHERRY TART

JASMINE TEA CREAM PUFF

ROSE MACARON

SWEET BLACK SESAME RICE PUDDING

topped with fruit sushi

Cocktails

CRANBERRY & ELDERFLOWER

*Saké | Koval Cranberry Gin Liqueur
St-Germain Elderflower | Champagne*
\$18

MATCHA & APPLE

*Elyx Vodka | Apple & Macha Tea | Dry Vermouth
Cinnamon | Lime*
\$18



CHAMPAGNE

#1373 NICOLAS FEUILLATTE BRUT ROSÉ \$26 /\$130

#1045 G.H. MUMM GRAND CORDON \$22/ \$110

#1116 KRUG CUVÉE NV HALF BOTTLE \$180

#1132 DOM PÉRIGNON 2009 \$550

#1112 KRUG CLOS DU MESNIL 1995 \$1500