

Black Teas

THE WILLARD SIGNATURE BLEND

BLEND OF BLACK TEA LEAVES, BERGAMOT, SWEET ORANGE PEEL, AND ROSE PETALS

THE WILLARD BLACK BLEND

SIGNATURE BLEND OF CHINESE KEEMUN & BLACK PU-ERH TEAS
(AVAILABLE IN DECAF)

BLACK VANILLA ROSE

A STRONG, ROBUST BLACK TEA LEAVES WITH VANILLA ROOIBOS & ROSE PETALS

DARJEELING

REGARDED AS THE "CHAMPAGNE OF TEAS," THIS LIGHT TEA
SHOWS OFF A SUBTLE MUSCATEL FLAVOR

CRANBERRY APPLE SPICE

FULL OF THE SEASONS ROBUST SPICES, TART CRANBERRIES & RIPE SWEET FUJI
APPLES MULLED TOGETHER

GINGERED CARROT CAKE

SPICY GINGER, CLOVES, SWEET CARROT, VANILLA AND BLACK LEAVES –
DANCE WITH A TOUCH OF CINNAMON , THE PERFECT DESSERT TEA

ENGLISH BREAKFAST

INDIAN BLACK LEAVES BREW A ROBUST, TANNIC CUP
THAT IS SLIGHTLY FLORAL & MALTY IN FLAVOR

LADY BLUE EARL GREY

BERGAMOT, LAVENDER, ORANGE PEEL, AND MADAGASCAR VANILLA BEAN

SPICED CHAI

BLACK TEA WITH A MÉLANGE OF AROMATIC SPICES & HERBS INCLUDING
CINNAMON, CLOVES, GINGER, ALLSPICE, BLACK PEPPER, AND STAR ANISE



We proudly serve teas from the Jenwey Tea Company, one of the world's most innovative purveyors of the finest estate and boutique blended loose leaf teas. We have collaborated with their certified tea master to bring you a true "farm to cup" experience.

Green Teas

JAPANESE GREEN SENCHA

A LIGHT, FRESH AND GRASSY DELICATE BREW, MOST COMMON IN JAPAN

JASMINE SPRING TIPS

GREEN TEA LEAVES HAND-LAID OVER FRESH JASMINE TO CREATE A LIGHTLY FLORAL CUP

LYCHEE BERRY ROSE

HAND ROLLED, LIGHT AND MILD DRAGON WELL LEAVES WITH A TOUCH OF SOFT
LYCHEE, VIBRANT HIBISCUS & ELEGANT ROSES

White Teas

RED RASPBERRY CHAMPAGNE

VIBRANT RASPBERRIES BOUTIQUE BLENDED WITH HIBISCUS AND WHITE LEAVES
FINISHED WITH A CHAMPAGNE ESSENCE

SWEET MINT ROSE

FRESHLY DRIED, REFRESHING BLEND OF MINTS, A TOUCH OF STEVIA LEAF &
BEAUTIFUL ROSE PETALS FOR A MINTY, LIGHTLY SWEET & FLORAL

SWEET PEACH COBBLER

AUTUMNS RIPE SWEET PEACHES, A TOUCH OF BLACK & VANILLA DANCING
BEAUTIFULLY WITH A LITTLE STEVIA LEAF

Herbal Teas

EGYPTIAN CHAMOMILE

YOUNG CHAMOMILE BUDS FROM EGYPT - CREATE AN HERBAL CUP WITH NOTES
OF HONEYDEW, FLOWERS AND APPLE

SWEET ORANGE CINNAMON

MADAGASCAR VANILLA BEAN, RED ROOIBOS, SWEET ORANGE PEEL AND 3
CINNAMONS CREATE THIS STUNNING BREW THAT WILL LEAVE YOUR SOUL
SATISFIED ALL SEASON

VANILLA BEAN

VANILLA ROOIBOS COMBINES WITH MADAGASCAR VANILLA AND A TOUCH OF STEVIA

STANDARD MENU

Sandwiches

SMOKED SALMON DILL TARTAR ON PUMPERNICKEL
CUCUMBER WITH CITRUS CREAM CHEESE
SMOKED CHICKEN CRANBERRY SALAD TART
LOBSTER SALAD ON BRIOCHE
FOIE GRAS MOUSSE PORT WINE FIGS VOL AU VENT

Pastries

CHOCOLATE PEANUT CHOUX
APPLE CINNAMON SHORTBREAD
MAPLE ALMOND TART
PUMPKIN SPICE ROULADE
PEAR YUZU MOUSSE

Scones

VANILLA & SUGAR PLUM

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

*\$78 per adult | \$90 with a glass of champagne
Additional champagne \$25 per glass*

*Welcome to
Afternoon Tea*