

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 CHERRY

ROBUST AND VIBRANT CHERRIES DANCING PERFECTLY WITH BLACK CHINESE LEAVES FOR A FULL BODIED AND FRUIT FORWARD CUP
Add 2oz Iwai Japanese Whiskey \$16

PINK BLACKBERRY ROSE

THE SWEET SUCCULENCE OF RIPE BLACKBERRIES PAIRS HARMONIOUSLY WITH FRAGRANT ROSE PETALS & BLACK TEA LEAVES
Add 2oz Iwai Japanese Whiskey \$16

DARJEELING

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

CHERRY ALMOND TART

BUTTERY PASTRY NOTES AND NUTTY ALMOND UNDERTONES, WITH VIBRANT AND BRIGHT CHERRIES
Add 2oz Iwai Japanese Whiskey \$16

BLACKBERRY SAGE

RICH, FRUITY SWEETNESS OF BLACKBERRIES IS PERFECTLY BALANCED WITH EARTHY, HERBACEOUS NOTES OF SAGE
Add 2oz Iwai Japanese Whiskey \$16

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

HIBISCUS GINGER LEMON DROP

TART HIBISCUS PERFECTLY PAIRED WITH WARM GINGER AND TANGY, SWEET LEMON
Add 2oz Iwai Japanese Whiskey \$16

JASMINE SPRING TIPS

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

JAPANESE GREEN SENCHA

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

HIBISCUS LYCHEE

DARK, DRIED HIBISCUS FLOWERS PAIR ELEGANTLY WITH DELICATE LYCHEE FOR A SPRING FORWARD BREW
Add 2oz Iwai Japanese Whiskey \$16

White Teas

PINEAPPLE BERRY

JUICY SWEETNESS OF RIPE PINEAPPLE IS EXPERTLY BLENDED WITH A MEDLEY OF SUCCULENT BERRIES
Add 2oz Iwai Japanese Whiskey \$16

CHERRY CITRUS MINT

DRIED CHERRIES, HIBISCUS, ROSEHIPS, LEMON & ORANGE PEEL WITH VIBRANT & REFRESHING PEPPERMINT
Add 2oz Iwai Japanese Whiskey \$16

SWEET PEACH RASPBERRY

YOUNG DELICATE WHITE LEAVES SUCCULENT WITH PEACHES AND RIPE RASPBERRIES
Add 2oz Iwai Japanese Whiskey \$16

Herbal Teas

EGYPTIAN CHAMOMILE

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

WILLARD CHERRY BLOSSOM BERRY

SIGNATURE WILLARD CHERRY BLOSSOM BLEND WITH CHERRIES, BERRIES AND ROSES FOR A LINGERING CUP THAT YOU WILL LONG REMEMBER
Add 2oz Iwai Japanese Whiskey \$16



STANDARD MENU

Sandwiches

SMOKED DUCK, CERVELLE DE CANUT, RED ONION MARMALADE
BEET & ONION CROSTINI

MOZZARELLA MASCARPONE EMULSION, TOMATO BASIL TART

EGG AND NORI MAKI, SPICY AIOLI, SALMON ROE
EDIBLE WASABI SPOON

PEPPER & PARSLEY CRUSTED TUNA LOIN, MANGO BASIL SALSA
DUCK MOUSSE AND MISSION FIG MACARON

Pastries

CHERRY BLOSSOM ÉCLAIR
YUZU MERINGUE ROULADE
RASPBERRY ROSE SHORTBREAD
MATCHA CHOCOLATE MOUSSE
MANGO SOURSOP TART

Scones

VANILLA & GREEN TEA MATCHA

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

*\$90 per adult | \$102 with a glass of champagne
Additional champagne \$25 per glass*



*Cherry Blossom
Afternoon Tea*