

Black Teas

The Willard Signature Blend

The Willard's curated blend composed of black tea leaves, bergamot, sweet orange peel, and rose petals
~ Add 2oz Ritual Zero Proof \$10 ~

The Willard Black Blend

Signature blend of Chinese Keemun & black pu-erh teas (available in decaf)

Black Cherry

Black tea leaves, Rose Hips a touch of Blackberry & Hibiscus Flowers

Cherry Almond

Black Dark Cherries & nutty Anise, Velvet Black Tea Leaves & a Touch of Vanilla.
~ Add 2oz Woodinville "Willard" Private Label \$25 ~

Ginger Turmeric Oolong

Hand-rolled full leaf Chinese Oolong with zesty ginger root & earthy turmeric to support health, energy, and immunity

Darjeeling

Regarded as the "champagne of teas" offering a subtle muscatel flavor

English Breakfast

Indian black leaves brew a robust tannic cup, 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

Hidden Gems

White Peony Silver Needle

Harvested once a year during springtime, this limited batch of delicate silver-tipped leaves provide a subtle floral sweetness with a silky smooth finish that embodies pure luxury

Supplement \$65



Casablanca Mint Tea

Sip on the rich tradition of Morocco with freshly brewed green tea infused with fragrant mint leaves hand-harvested from The Willard Hotel Spa Garden, served with sugar.

A warm, aromatic journey of hospitality and flavor.

Supplement \$15

Green Teas

Japanese Sencha

The Purest of Greens, in a light fresh & grassy delicate brew, most common in Japan

Spring Garden Green

Lychee-scented green tea mingles with hibiscus, rose hips and blackberry leaf
~ Enhance the flavors with 2oz of Akashi Ume Japanese Whisky for \$15 ~

White Teas

Cucumber Mint

White tea leaves with the essence of cucumber & invigorating mint
~ Enhance the flavors with Moët & Chandon Impérial for \$25 ~

Lemongrass Berry

Lemongrass leaves, hibiscus, sweet-tart berry blossoms, rose hips, and a touch of pure stevia leaf

Gingerbread Dream

White Tea with Ginger, Nutmeg & Cinnamon Golden Spice
~ Add 2oz Woodford Reserve \$16 ~

Herbal Teas

The Willard Cherry Blossom Berry

The Willard's curated blend composed of juicy berries, vibrant hibiscus, rose hips and blackberry.

Sweet Lemon Chiffon

Zesty bright notes of sweet lemon with a touch of chiffon blended with white tea leaves
~ Add 2oz Woodford Reserve \$16 ~

Captain Mulethi

Licorice, Ginger, Star Anise, Nutmeg, Cinnamon & Cloves

Rooibos Teas

Vanilla Rooibos Creme

South African red rooibos blended with sweet vanilla and caramel essence
~ Add 2oz Hendrick's Gin \$15 ~

Citrus Rose Rooibos

Lemon, orange zest, Persian rose petals and South African rooibos



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

GLUTEN FREE MENU

Savory

Japanese Egg Sandwich

Kewpie Mayo, Hard Boiled Egg, GF Bread

Sushi Roll

Smoked Salmon, Cucumber, Pickled Ginger, Spring Onion, Mango, Black Sesame

Caramelized Brie Crostini

Poached Black Mission Fig, Walnut Raisin Crostini, GF Bread

Lobster Tartlets

Maine Lobster in Cognac Mousseline, Micro Celery, GF Tart

Orange Scented Cucumber Sandwich

English Cucumber, GF Bread, Orange Segment

Sweets

Chocolate Mandiant

Macaron

Matcha Crème Brûlée

Strawberry Vanilla Tart

Mango Ube Tart

Scones & Accompaniments

Lemon Verbena Apricot GF Scone

Tahitian Vanilla GF Scone

Raspberry & Apricot Jams

Enhance your Experience

Baïka Caviar \$105

Premium caviar from the Baikal Lake region, known for its delicate flavor and small, firm pearls.

Royal Ossetra Caviar \$135

Sourced from the Caspian Sea region, this caviar is celebrated for its medium-sized, firm pearls. The taste is rich and nutty with a delicate buttery flavor highly prized among caviar connoisseurs.

Royal Beluga Caviar \$225

Butter and brine come together beautifully in this hybrid blend of Beluga's warm, creamy notes and Sevruga's firm beads and fresh finish.

\$105 per adult | \$120 with a glass of champagne

Additional champagne \$27 per glass

20% gratuity included for parties of 6 + guests. Maximum of 4 separate checks permitted.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.