

## *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 Blend**

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.

## STANDARD MENU

### *Savory*

#### Japanese Egg Sandwich

Kewpie Mayo, Hard Boiled Egg, Artisan Brioche

#### Sushi Roll

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

#### Caramelized Brie Crostini

Poached Black Mission Fig, Walnut Raisin Crostini

#### Lobster Tartlets

Maine Lobster, Cognac Mousseline, Micro Celery.

#### Orange Scented Cucumber Sandwich

English Cucumber, White Bread, Orange

### *Sweets*

#### Matcha Lavender Roulade

#### Strawberry Vanilla Tart

#### Yuzu Chocolate Mousse

#### Cherry Mint Choux

#### Mango Ube Basket

### *Scones & Accompaniments*

#### Lemon Verbena Apricot Scone

#### Tahitian Vanilla Scone

Lemon Curd, Devonshire Cream, Raspberry & Apricot Jams

### *Enhance your Experience*

#### Baika 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.*