



# Afternoon Tea

## Scones

*Honey Cherry  
Buttermilk*

### Toppings:

*Double Cream  
Lemon Curd  
Fruit Preserve*

## Savories

### *Roast Beef*

*horse radish crème fraiche, brioche,  
slow roasted beef loin*

### *Smoked Salmon Crepes*

*orange Philadelphia creme cheese,  
kumquats*

### *Pear & Blue Cheese*

*Fourme D'Ambert Blue Cheese,  
Korean pear, multi grain bread*

### *Lump Crab*

*Maryland crab meat, mayo,  
smoked paprika, croissant*

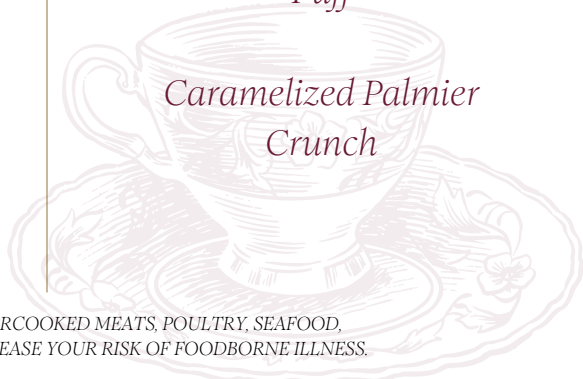
## Sweets

*Raspberry Champagne  
Genoise*

*Peppermint Chocolate  
Cremeaux Tartlet*

*Espresso Custard Cream  
Puff*

*Caramelized Palmier  
Crunch*



# Palais des Thés

A French tea house that was founded in  
1986 by François-Xavier Delma

## Saint James

Invigorating and strong single estate black tea from  
Sri Lanka

## Thé des Lords

Black traditional tea with bergamot citrus and  
sprinkle of safflower petals

## Caramel

Sweet blend of black tea and caramel pieces

## Thé des Amants

An indulgent and voluptuous blend of black  
tea, apple, almond, cinnamon, and vanilla,  
spiced with a hint of ginger.

## Thé du Hammam

Fruity green tea with rose, berries, and orange  
blossom

## Rooibos des Vahinés

South African rooibos with flavors of vanilla,  
almond, and marigold petals

## L' Herboriste N. 46

A calming infusion of chamomile flowers with apple  
pieces & spices

## Tropical Garden

A delicious, full of sun blend of natural fruit pieces,  
mango, pineapple, and papaya.

### Beverages

Prosecco Glass	17
Mimosa - Orange	11
Mimosa - Grapefruit	11