

AFTERNOON TEA

TEA SANDWICHES

PEA HUMMUS AND PROSCIUTTO

pistachio oil, toasted pine nuts, za'atar, pea tendrils df

BRIOCHE CRAB ROLL

classic marie rose, lemon zest, fine chives nf

SMOKED SALMON AND CRÈME FRAÎCHE

english cucumber, fresh dill, preserved lemon nf

POACHED SHRIMP ON GRILLED BRIOCHE

citrus, fennel pollen, herb aioli nf

LAMB AND SPRING HERBS

whipped yogurt, pickled shallot, dill, feta nf

SWEET TREATS

BLUEBERRY PRALINE ENTREMET

PEANUT BUTTER BROWNIE v

PASSIONFRUIT THUMBPRINT COOKIE v, nf

MASALA CHAI PROFITEROLE nf

CHOCOLATE STRAWBERRY MADELEINE v, nf

VANILLA BEAN SCONE vg

PECAN BROWN SUGAR SCONE vg

APRICOT GINGER JAM nf, gf, vg

COCONUT PALM SUGAR JAM nf, gf, vg



DAHLIA

SELECT YOUR EXPERIENCE

\$75 PER PERSON
Tea Experience

\$85 PER PERSON
Tea Experience plus a Golden Gallop Mocktail
made with Tealeaves osmanthus tea, yuzu, sparkling water
make it a cocktail with Hendricks gin +5

\$90 PER PERSON
Tea Experience plus a glass of Drappier Carte d'Or Champagne

\$100 PER PERSON
Tea Experience plus a glass of Veuve Clicquot Rosé Champagne

FEATURED LOOSE LEAF TEAS^{BY TEALEAVES}

WHITE TEA

JASMINE PEARL
connoisseur-grade, hand-rolled, jasmine white tea

PANTONE COLOR OF THE YEAR: CLOUD DANCER
organic white tea, organic gobchi, organic himalayan chamomile,
natural flavor of rose and madagascan vanilla

GREEN TEA

GENMAI CHA
estate green tea with puffed rice and roasted barley

WILD HIMALAYAN MOUNTAIN TEA
organic young hyson green, organic gob-chi berry, jasmine and natural
strawberry flavor, rose petals

BLACK TEA

GOLDEN ASSAM
full-bodied, malty black tea

MASALA CHAI
chicory, cardamom, cloves, cinnamon bark, ginger root, star anise,
licorice, and natural chai flavor

LAVENDER EARL GREY
estate black tea, organic lavender, rose petals, and natural bergamot
oil

MAD HATTER'S TEA PARTY
black tea, essential oils of natural fruit, passion fruit,
vanilla and marigold flowers

HERBAL TEA

LEMON VERBENA
lemongrass, natural lemon flavor, orange peels