



ST. REGIS AFTERNOON TEA

\$55/PERSON

SAVORY SANDWICHES DECADENT & HEALTHY

CLASSIC CUCUMBER *with avocado, radish, cilantro, cream cheese*
TUNA *with capers, lemon, cornichon, tomato, parsley*
SCOTTISH SMOKED SALMON *with crème fraiche, dill, lemon, caviar*
FOIE-RERO ROCHER *with foie gras, wine reduction, hazelnut crust*
BLUE CHEESE MINI DONUT *with porcini powder*

SWEET

STRAWBERRY THYME
PROFITEROLE
OPERA CAKE
LEMON MERINGUE TART
ST. REGIS PRALINE BONBON
DIAMOND COOKIES

FRESH HOMEMADE RAISIN SCONES
& LEMON SCONES *served with
classic Devonshire cream,
Lemon curd,
Strawberry Jam*

VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE

CHAMPAGNE PAIRING

FULL ST. REGIS TEA SERVICE SERVED WITH A GLASS OF:

\$72/PERSON

VEUVE CLICQUOT YELLOW LABEL

\$80/PERSON

RUINART ROSÉ

Our menu selections are created with sustainability & low environmental impact in mind. We source a large portion of our products from local farms & vendors.

The St. Regis Washington, D.C. has partnered with Palais des Thés to provide a bespoke & unique tea experience for our most refined & sophisticated patrons.



ST. REGIS AFTERNOON TEA

TEA SELECTIONS

BLACK TEAS

ST. REGIS SIGNATURE BLEND ~ *Hand selected black tea infused with Vanilla, almond & flower petals*

SAINT JAMES ~ *A light, coppered single-estate Sri Lanka tea with a chocolaty taste*

BLUE OF LONDON ~ *A subtle combination of Yunnan black tea with fresh & delicate bergamot from Calabria (South of Italy)*

DARJEELING MARGARET'S HOPE ~ *Fruity Darjeeling invigorating & dark tea*

YUNNAN BUDS ~ *A true delight Chinese black tea with rich aromas composed exclusively of buds with golden, downy tips with its notes of truffle & leather*

ÎLE MAURICE ~ *Combination of sweet flavours with pieces of orange peel & red fruit has an appealing & fresh citrus notes*

CHAI IMPERIAL ~ *Inspired by the Indian tradition of spiced tea, a sumptuous blend of green cardamom, pink peppercorns, cinnamon, ginger & orange zest*

MENG LA GREEN PU ERH CAKE - \$8 SUPPLEMENT ~ *A pu Erh from China, with notes of damp earth, mushroom & tobacco*

GREEN TEAS

SENCHA ARIAKE ~ *a Japanese green tea that makes a good introduction to Sencha, rich in antioxidants, smooth & stimulating*

LONG JING ~ *known as "Dragon Well", one of the best reputations among Chinese teas. An exotic fruit to start with a good finish with aniseed vegetal notes*

THE DU HAMMAM ~ *Inspired by a Turkish recipe, a fruity blend which evokes the fragrances used to perfume the hammam: roses, green dates, red fruit & orange flower water*

OOLONG TEAS

TIE GUAN YIN IMPERIAL *literally means "Iron Goddess of Mercy" in Chinese. The leaves produce an amber liqueur with a hazelnut-like, flowery bouquet*

TROPICAL OOLONG ~ *Tropical fruit cocktail with mango, passion fruit & guava*

WHITE TEAS

BAI MU DAN ~ *A white fine tea, with a woody flavor like the autumn fruits of hazelnuts & chestnuts*

ROOIBOS & HERBAL TEAS

ROOIBOS DES VAHINES ~ *A delicious pairing of vanilla and almond against a delicate rooibos backdrop, for a warm and sophisticated blend, caffeine free*

GARDEN OF DREAMS ~ *known as "Jardin des Songes", a sweet, soothing herbalist's recipe, a blend of citrus peel, lemon balm, camomile & lemon verbena, caffeine free*

QUEEN'S GARDEN ~ *A blend of caramelized almonds and cinnamon to evoke the flavors of childhood, caffeine-free*