



ST. REGIS
WASHINGTON, D.C.

ST. REGIS AFTERNOON TEA

\$55/PERSON

SAVORY SANDWICHES

DECADENT & HEALTHY

BERKSHIRE'S HAM, TRUFFLE OIL SCENTED ASPARAGUS *with pumpernickel*
CURRY EGG SALAD TART
SCOTTISH SMOKED SALMON *with crème fraîche, dill, lemon, caviar*
BURRATA CHEESE, WATERCRESS EMULSION *with Brandywine Tomatoes relish*
MAINE LOBSTER POACHED *with ginger infused butter & whole wheat blini*

SWEET

GINGER ALMOND CAKE WITH RASPBERRY
DARK CHOCOLATE CREMEUX
PASSION FRUIT TART
GREEN TEA COOKIES
ST. REGIS PRALINE BONBON

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 Thes to provide a bespoke & unique tea experience for our most refined & sophisticated patrons.



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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, chamomile & lemon verbena, caffeine free*

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