



# Tea Menu

CURATED BY: J'ENWEY TEA CO.

Afternoon Tea \$65

Royal Tea (includes a glass of champagne) \$75

Children (under 12) \$32

*Prices include gratuity*



Handcrafted teas paired with delightful treats,  
elegantly served on a tiered tray.

## WHITE BLENDS

—Light Caffeine—

Champagne & Berries - *tart berries with a hint of rose*

Spring Peach Berry (hot or iced) - *fresh citrus and tart berries*

## BLACK BLENDS

—Caffeine—

Ginger Turmeric Oolong - *mix of spicy ginger and turmeric*

Lady Blue Earl Grey - *notes of citrus, floral, and bergamot*

Smoked Lapsang - *earthy and musty black tea*

## GREEN BLENDS

—Light Caffeine—

Japanese Sencha - *traditional Japanese green leaves*

Jasmine Pearls - *hand rolled jasmine green pearls*

## HERBAL BLENDS

—Caffeine Free—

Bourbon Vanilla Rooibos - *roasted vanilla with a hint of malt*

Sweet Orange Cinnamon - *a sweet cinnamon and citrus mix*

Citrus Chamomile - *floral with a touch of honeydew*

Immunity Blend - *spicy and floral with a minty finish*

\* Our kitchen prepares dishes that may contain or come into contact with common allergens, including peanuts, tree nuts, soy, dairy, eggs, shellfish, and gluten. If you have a food allergy or dietary restriction, please inform your server before ordering.



*Lanier Islands*

