

HIGH TEA

The POST ROOM



Guinigi Brut or Rosé

House Made Scones

Mix Berries, Lemon Ginger, Tomato Mozzarella

Tea Sandwiches

Maine Lobster Roll

Lemon Preserves, Celery

Norwegian Smoked Salmon

Herb Crème Fraiche, English Cucumber

Egg Salad

Lemon Aioli, Sweet Relish

U.S. Roast Beef

Blue Cheese, Pickled Red Onion

K&J Figs & Italian Prosciutto

Goat Cheese, Pistachio

Dessert Bites

Cheesecake, Macarons, White Chocolate Brioche

J'ENWEY Tea Selection

Champagne & Berries

White, Pai Mu Tan leaves, spritzed with Champagne & boutique blend with freshly dehydrated berries. The blend dances in the cup - creating beauty, simplicity and elegance.

J'enwey Black

Robust, full bodied flavor profile, this exquisite blend captives with notes of malt, caramel and hints of dark chocolate.

Black Bacon

Assam black tea with a touch of maple, apple smoked wood, and salt.

Black Vanilla Rose

Rose petals, rich vanilla and full bodied black tea leaves are perfectly balanced by the subtle sweetness and delicate floral notes of rose petals.

Japanese Sencha

The purest of greens, in a light, fresh, grassy delicate brew that boasts of health benefits and soothes the soul.

Hibiscus Berry Herbal

Blend of hibiscus & herbs for a soul searching - mouth watering cup of calorie free, sugar free, and caffeine free heaven.

\$105 Adults \$50 Child 12yo below