

The Astor Court Afternoon Tea

Thè, té, cha, chai - tea is a universal beverage. It links the solemnity of the Japanese tea ceremony and the sustaining high tea of British schoolchildren: it can be green or black, fragrant or smoky. Tea is drunk around the world and round the clock, but the traditional afternoon tea whether a civilized daily custom or an occasional treat, is an inestimable pleasure.

It was the British, or to be more precise, Anna, The Seventh Duchess of Bedford, who introduced the delectable custom of afternoon tea to the western world. The Nineteenth-century practice of eating an early breakfast and a late dinner made afternoons long and lean, and Anna solved this dilemma by serving tea with a tantalizing tray of gourmet goodies. Today, this tradition continues at the St Regis Hotel

The portrait of a lady, Henry James

"There are few hours in
Life more agreeable
Than the hour dedicated to the
Ceremony known as afternoon tea"

We hope you will enjoy this afternoon tea as much as we do and we look forward to welcoming you soon again to our Hotel.

The St. Regis Tea Selection

Green Teas

Health-giving, fragrant, delicate flavor, Japan and China
- Gunpowder
- Green Sencha

Black Teas

Stimulating, full bodied, deep color, brisk finish, India and China

- Assam

- Darjeeling

- Astor Court Blend

- Keemun Hao Ya B

- Black Currant

- Ceylon & India

Oolong Tea

Refreshing, golden liquor, exotic floral body, China
- Formosa Oolong

Favorite Teas

- English Breakfast

- The St. Regis Fruit Blend

- Jasmine

- Earl Grey

- Peach and Ginger

- Vanilla

Low Caffeine & Herbal Teas

Calming, full bodied with wonderful aroma

- Raspberry or Lemon Herbal

- Chamomile

- Rose Hips

- Verveine

- Decaffeinated Earl Grey

- Peppermint

The Traditional Afternoon Tea

English Tea Sandwiches

A Delicious Assortment of Tea Sandwiches

Freshly Baked Scones

Warm Oven-Fresh Scones English Double Devonshire Cream, Selection of Seasonal Jams

Assorted Fresh Baked Cookies

A Selection of Baked Goods and Cookies

Your Choice of Loose Tea

Freshly Brewed

\$37.50 per person

Champagne Afternoon Tea

\$52.50 per person

Caviar Selection with Blinis

Beluga Caviar 10 grams \$55.00 Beluga Caviar 20 grams \$105.00

Champagne by the Glass

Roederer, Brut Premier, Reims	\$ 17.00
Veuve Clicquot, Brut, Reims	\$ 21.00
Laurent-Perrier, Cuvée Rosé, Tours-sur-Marne	\$ 25.00

Champagne by the Bottle

Veuve Clicquot, Reims		\$ 100.00
1995 Veuve Clicquot, Brut, Reims	Half Bottle	\$ 80.00
Taittinger, "La Francaise"	Half Bottle	\$ 45.00

Dessert Wines by the Glass

1999 Chateau Suduiraut, Sauternes

\$25.00

Cognacs

Remy Martin VSOP	\$16.00
Courvoisier XO	\$29.00
Delamain, Vesper	\$31.00
Hennessy, Paradis	\$55.00
Remy Martin, Louis XIII	\$190.00
Hennessy, Richard	\$230.00

A 20% Gratuity Charge will be added to parties of 6 or more

