

Biltmore Hotel *Royal* *Afternoon Tea*

Saturdays & Sundays, 2 to 5pm

Flute of Moët & Chandon
Ice Imperial Champagne



Amuse Bouche



Savories

Salmon Caviar
“Imperial” Royale
Herb Quail Egg Custard,
Pumpernickel

Smoked Breast of Duck & Pate

Black Currant Compote,
Marble Rye

Coronation Chicken

Major Grey’s Chutney,
Watercress, Manchet

White Asparagus & Forest Mushroom

Camembert, Truffle Aioli,
Rustic Loaf



Sweets

Classic Opera Cake

*\$80.00 Per Person**

**Plus applicable tax*
and gratuity

(18% service charge will be added
for parties over six guests)

24-Hour Advance Reservations
Required: +1 (213) 612-1562

Palais des Thés, Paris

Thé des Lords

Earl Grey combined with
Mandarin Chinese recipe that
flavors the tea with bergamot.

Margaret’s Hope

A high-grade black tea with
clean floral-woody flavors
from one of the renowned
estate of Darjeeling, India.

Fleur de Geisha

Inspired by the Japanese Hanami
tradition of cherry blossom
viewing, Fleur de Geisha is a
refined Japanese green tea,
delicately flavored with
cherry blossom.

Grand Jasmine

Layers of jasmine buds naturally scent
Chinese green tea leaves for gently
piquant, yet rounded
aromatic cup.

Tropical Garden

Delicious blend of mango,
papaya and peach, evoking
sweet delicious fruit.

**All teas are organic*



Beverages

Keir \$11

Mimosa \$11

Keir Royal \$12

House Sparkling \$11

Aperol Prosecco Spritz \$13

Moët & Chandon (Split) \$18