

Afternoon Tea

\$89 per adult | \$45 per child

Amuse Bouche

Matcha, Strawberry, Rhubarb

Sandwiches

Pea | Fava Bean, Radish, Meyer Lemon

Cucumber | Watercress, Olive Oil Pearls

Salmon | Cannoli, Ricotta, Dill

Chicken | Apple, Tarragon, Fennel

Lamb | Naan Bread, Sumac Onion, Marinated Feta

Traditional Tea Scones

Vanilla

Blueberry Lemon

Double Cream | Fruit Preserves

Sweets

Chocolate Ganache Tart | Blood Orange,

Opalys White Chocolate

Raspberry Shortbread | Red Berry Rose Jam

Coconut Mousse | Rhubarb, Vanilla

Profiterole | Pineapple, Rum Caramel, Lime

Bubbles

Mionetto Prosecco	\$21 \$84
Nicolas Feuillatte	\$23 \$109
Veuve Clicquot Yellow Label	\$43 \$189
Veuve Clicquot Rosé	\$55 \$242
Möet & Chandon Brut	\$41 \$185
Louis Roederer Brut 375 ml	- \$44

A 20% SERVICE GRATUITY WILL BE ADDED TO ALL PARTIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WARNING: CERTAIN FOODS AND BEVERAGES SOLD OR SERVED HERE CAN EXPOSE YOU TO CHEMICALS INCLUDING ACRYLAMIDE IN MANY FRIED OR BAKED FOODS AND MERCURY IN FISH, WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV/RESTAURANT.

Fairmont
GRAND DEL MAR

Afternoon Tea

BLACK TEA

CREAMY EARL GREY

A remarkably heady earl grey tempered with a wickedly delicious cream flavor for an added velvety layer.

IMPERIAL BREAKFAST

With Burgundy depth and malt highlights, this tea is bold and robust with a superb and inviting coppery orange golden cup.

ENGLISH BREAKFAST *

A bright and brisk tea featuring a flowery pekoe grade leaf.

GRAND BAZAAR SPICE

An excellent spicy chai-like tea blending cinnamon with mysterious sweet anise and citrus notes. Scents of cardamom and clove are captured for a mild peppery finish.

LIZA HILL DARJEELING

A delicate cup with a distinctive 'muscatel grape character and hints of currant create an almost wine-like taste.

HERBAL TEA

EGYPTIAN CHAMOMILE *

A calming aromatic blend with an expressive wild apple- like character, red cornflower petals and intricate floral layers.

MOJO MATE

A robust and energizing blend of Yerba mate notes tempered with lemongrass to stimulate mind and body, spearmint to enhance clarity, and ginseng and ginkgo to promote alertness.

OREGON MINT *

Calms the body and soothes nerves with cool, pungent peppermint and captivating bursts of spearmint freshness.

FLORA'S BERRY GARDEN *

Full-flavored with deep berry notes, this cup is an enchanting burgundy red.

GREEN TEA

JASMINE GREEN

Lightly steamed 'Sencha-style' and scented with jasmine, this fragrant blend is clean and floral with grassy overtones.

KYUSHU JAPAN SENCHA

Spring harvest yields a deliciously vegetative green tea with buttery smoothness. Simple, elegant and evocative perfectly describes both the spirit of haiku, traditional Japanese poetry, and the flavor of Sencha, Japan's traditional tea.

REVITALIZED

A veritable symphony of high altitude east African green tea, Kenyan white tea matcha, dried fruit and chamomile.

LONG ISLAND STRAWBERRY

Lush, sultry summer strawberry notes, this exceptional blend of luxury grade Japanese Sencha and natural fruit flavoring is layered with pleasant, grassy sweetness.

RED TEA

JOLIE DE PROVENCE *

An enhancing rooibos tea with fruity ripe berry notes for a layer of sweetness, balanced with a mild dash of lavender.

COFFEE

<i>Espresso</i>	\$ 8	<i>Americano</i>	\$ 8
<i>Cappuccino</i>	\$ 8	<i>Mocha</i>	\$ 8
<i>Latte</i>	\$ 8	<i>Hot Cocoa</i>	\$ 6

*non-caffeinated

