

Afternoon Tea List

· LOOSE LEAF TEAS ·

EROS

Sweet Orange & Vanilla blend seamlessly in this creamy delight. Perfect for those with a sweet tooth!

LEMON MANGO TANGO

Zesty Lemons balance the sweetness of Mangoes

IMPERIAL EARL GREY

Uplifting Oil of Bergamot Perfumed Ceylon Black Tea

IMPERIAL ENGLISH BREAKFAST

A Black Tea Blend of Estate China, India & Ceylon Pekoe

IMPERIAL ORANGE PEKOE

Classic Blend of Whole Leaf Ceylon Estate Black Teas

WHITE TIP DARJEELING

This "Champagne of Black Teas" is Treasured for its Ripe, Complex Flavour & Floral Bouquet

BC FOREST

Specially Smoked Black Tea with Heady Aroma of a Pine and Oak Wood Fire

EMPEROR'S JASMINE

Comprised Entirely of Handpicked Top Leaves & Buds, Covered with Silvery White Down A Delicate Cup, Pale Celadon Liquor & Outstanding Fragrance, is ideal for the Discerning Connoisseur.

IMPERIAL GREEN

Exceptional Young Hyson with Mild Taste and Beautiful Pale Green Liquor. Reputed to have Valuable Health & Well-being Properties.

EGYPTIAN CAMOMILE FLOWERS

A Tranquil & Calming Herbal Infusion of Sweet & Fragrant Golden Chamomile Blossoms Mild and Sweet

ORGANIC PEPPERMINT LEAVES

An Invigorating Herbal Infusion, with an Amazing Minty & Uplifting Aroma Stimulating and Refreshing

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SPARKLING TEA

35

Contemporary English Tea served with A Flute of Santa Margherita Prosecco.

CONTEMPORARY ENGLISH TEA

26

FINGER SANDWICHES AND CANAPÉS

Cheddar & Watercress Pinwheel on Whole Wheat
Smoked Salmon & Dill Cream Cheese on Pumpernickel
Shaved Ham & Parsley Mayo on Brioche
Chicken Breast Salad with Scallion in Crisp Cone
Shrimp Salad & Cucumber Triple Decker on White

MINIATURE SCONES

Currant, Orange & Cream Scones served with Classic Clotted Cream & Fruit Preserves.

TEA PASTRIES

Lemon Chantilly Profiteroles, Fresh Berry Tartlet,
Dark Chocolate Cherry Domino,
Burnt Butter Financier with Raspberries,
White Chocolate Strawberry Napoleon

A'LA CARTE TEA MENU

FINGER SANDWICHES	10
SCONES & CLOTTED CREAM	9
TEA PASTRIES	9
LOOSE LEAF TEAS	5
HERBAL TEAS	5

Annona
RESTAURANT

The History of Afternoon Tea...

Before “ladies who lunch” became a coined phrase referring to high society women that get together to gossip among themselves, Anna, 7th Duchess of Bedford, knew how to throw the perfect party.

In the 1800’s, dinner was traditionally served later than usually eaten today.

In order to ward off hunger pains, Anna would have her tea accompanied with miniature sandwiches consisting mainly of bread and butter.

Other ladies would join in the small meal, which eventually introduced small pastries with miniature jars of jams and creams.

This form of social gathering continued to be popular particularly with society women.

Even now, afternoon tea has become an intimate meeting between friends, a delightful interruption between lunch and dinner, and though utterly elegant and decadent, girlishly fun.



DESSERT CLASSICS

NEWYORK STYLE CHESSECAKE **12**
Fresh Strawberries, Red Berry Coulis,
Whipped Cream, Raspberry Twist

MAPLE CREME BRULÉE **11**
Almond Tuille, Fresh Berries

WARM MOLTEN CHOCOLATE CAKE **12**
Caramelized Hazelnut Ice Cream

SORBETS & ICECREAM **9**
Composed Daily, Shortbread, Fresh Berries

FRESH BERRIES **12**
Chantilly Cream or Vanilla Bean Ice Cream

SPECIALITY COFFEE (2oz.)

CAFE MILANO: Frangelico and Baileys **11**

THE PARK SPANISH COFFEE: Courvoisier and Kahlua **11**

MONTE CRISTO: Grand Marnier and Tia Maria **11**

IRISH COFFEE: Bushmills Whiskey and Irish Mist **11**

BLUEBERRY TEA: Grand Marnier and Amaretto **11**