

Holiday Tea

AT THE PHOENICIAN



Full Tea

\$70 PER PERSON

Tuesday's - Thursday's

Includes tea of your choice from our menu plus our three course meal

Royal Tea

\$80 PER PERSON

Full Tea + Gruet,

Luxury Cuvée, Sparkling Wine

Grand Royal Tea

\$95 PER PERSON

Full Tea + Perrier-Jouët, Grand Brut, Champagne

Enhance your tea celebration with a bottle from our cellar*

Ruinart, Brut Rosé \$175

Dom Pérignon, Vintage Brut \$395

A 22% gratuity will be added to all parties

*Price listed per bottle

Finger Sandwiches

ENGLISH CUCUMBER

seedless cucumber, fresh mint cream cheese, white pullman

HICKORY SMOKED SALMON

mousse of cream cheese, dill, citrus, dark pumpernickel

CLASSIC EGG SALAD

watercress, whole wheat

PHOENICIAN'S LEMON & THYME CHICKEN SALAD

creamy chicken salad, fresh thyme, lemon, marble rye

CRISP ASPARAGUS & GARLIC HERB MOUSSE

poached asparagus tips, boursin mousse, aged parma ham, white loaf

PEPPER CRUSTED BEEF

whole grain mustard, horseradish, sweet pumpernickel

Fresh Baked Scones

BUTTERMILK AND CRANBERRY SCONES

devonshire cream, lemon curd, fresh strawberry preserves

Tea Pastries

mulled berry profiterole

dark chocolate cranberry opera

scottish shortbread

apple cinnamon cheesecake

fruit tartlet

chocolate cake

chocolate dipped strawberries

gingerbread cake

Holiday Tea

AT THE PHOENICIAN



Full Tea

\$75 PER PERSON
Friday's - Sunday's
Includes tea of your choice
from our menu plus our
three course meal

Royal Tea

\$85 PER PERSON
Full Tea + Gruet,
Luxury Cuvée, Sparkling Wine

Grand Royal Tea

\$100 PER PERSON
Full Tea + Perrier-Jouët,
Grand Brut, Champagne

**Enhance your tea celebration
with a bottle from our cellar***

Ruinart, Brut Rosé **\$175**
Dom Pérignon, Vintage Brut **\$395**

A 22% gratuity will be added to all parties
*Price listed per bottle

Finger Sandwiches

ENGLISH CUCUMBER

seedless cucumber, fresh mint cream cheese, white pullman

HICKORY SMOKED SALMON

mousse of cream cheese, dill, citrus, dark pumpernickel

CLASSIC EGG SALAD

watercress, whole wheat

PHOENICIAN'S LEMON & THYME CHICKEN SALAD

creamy chicken salad, fresh thyme, lemon, marble rye

CRISP ASPARAGUS & GARLIC HERB MOUSSE

poached asparagus tips, boursin mousse,
aged parma ham, white loaf

PEPPER CRUSTED BEEF

whole grain mustard, horseradish, sweet pumpernickel

Fresh Baked Scones

BUTTERMILK AND CRANBERRY SCONES

devonshire cream, lemon curd, fresh strawberry preserves

Tea Pastries

mulled berry profiterole

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