

The art of making tea is experiencing a genuine revival with today's hip and trendy consumers and no one does it better than French tea maker Mariage Frères, the most incredibly diverse, elegant and beautiful teas in the world. The relaxing ritual of sipping from a teacup is both inviting to conversation, when with a group, and personal reflection when enjoyed alone. Mariage Frères inventory is staggering, over 600 different blends to choose from, grown all over the world and they happen to be the oldest tea importer in France. Started by Henri and Edouard Mariage in 1854, after previous family member passed down the tea trade, thus the company was called Mariage Frères (brothers).



### **Afternoon Tea**

Single Pot of Loose Leaf Mariage Frères Tea  
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### **Simple Tea Service**

A choice of the following plates:  
A sweet plate of freshly baked scones, pastries, and cookies

~~Or~~

Chef's plate of daily tea sandwiches  
Includes your choice of a Mariage Frères tea  
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### **Classic Tea Service**

An assortment of:  
Freshly baked scones, clotted cream and preserves.  
Chef's daily tea sandwiches, delicate pastries, and cookies.  
Includes your choice of a Mariage Frères tea.  
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### **Royal Tea Service**

An assortment of:  
Freshly baked scones, clotted cream and preserves.  
Chef's daily tea sandwiches, delicate pastries, and cookies.  
Includes your choice of a Mariage Frères tea and a glass of Champagne with a strawberry  
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Price is per person for Afternoon Tea Service  
2:00pm - 5:30pm

Price does not include applicable state tax and gratuity.

Mariage Frères teas can be enjoyed in the comfort of your home. Choose between Wedding Imperial Blend, Marco Polo, Classic Earl Grey and more. These exclusive teas are available through your attendant or at Plumeria Beach House.

### **Green Tea**

#### **Fujiyama**

This green tea is cultivated on the slopes of Fujiyama. It's rich in vitamin C and caffeinated.

#### **Bouddha Bleu**

Sprinkled with blue cornflowers, this green tea raises a blend of fragrances. A tea steeped in spirituality.

### **Black Single Estate Teas**

#### **Darjeeling, Master Silver Tippy Golden Flowery Orange Pekoe**

Being the King of Indian black teas, its elegant aroma and remarkable palate has overtones of dark fruit and a taste that is round and full.

#### **Lapsang Souchong Imperial**

The famous Chinese tea from the Fujian region; its pungent and smoky flavor comes from drying tea leaves over pinewood.

#### **Eros**

A black tea, it encompasses accents of flowers and tartness. It invigorates the senses and revitalizes passion. This is the tea of love.

#### **Earl Grey Imperial**

Earl Grey Imperial has one of the most classic aromas. Earl Grey begins with the best Darjeeling tea scented richly with bergamot oil.

### **Black Tea Blends**

#### **Wedding Imperial**

A Romantic expression of Golden Assam tea with hints of chocolate and caramel. Located in Northern India, Assam teas are best known for their pungent, malty qualities.

#### **Pleine Lune**

This poetic mixture unites the perfumes of fruits, rare spices, almonds and the sweetness of honey.

#### **Marco Polo Rouge**

Filled with the flavors of black fruits and flowers, this roobios infusion is one of the most successful blends in the house of Mariage Frères.

#### **Chandemagor**

Brewed with ginger, cardamom, pepper and cinnamon, it is best known as a black spiced Chai.

#### **French Breakfast**

This perfect marriage of great and elegant black teas produces a rounded taste of malt and a hint of chocolate.

#### **English Breakfast**

This full-bodied British Blend is strong in color and aroma.

### **Afternoon Tea Treats**

#### **Lilikoi Tartlet**

Sweet Passion Fruit Custard  
Topped with Fresh Berries

#### **Hazelnut Biscuit**

Crisp Cookie, Dark Nougat Paste  
Dipped in Dark Chocolate

#### **Lemon Poppyseed Cupcake**

Lemon Cake with Poppyseeds  
Topped with Lemon Buttercream

#### **Haupia Cream Puff**

Pastry Filled with Light Haupia Filling

### **Traditional**

(and not so Traditional) Sandwiches

#### **Maui "Surfing Goat Dairy" Cheese Sandwich**

With Cinnamon and Pecans on Whole Wheat Bread

#### **Deviled Ham and Herb Butter Sandwich**

With Tarragon and Parsley Butter on Dark Wheat Bread

#### **Pipikaula and Caramelized Maui Onion Quiche**

With Swiss Cheese and Nutmeg Baked in a Pastry Shell

#### **Smoked Salmon Sandwich**

With Wasabi and Ginger Cream Cheese on a Crostini

### **The Veranda Curry Sensation**

Seafood Rogan Josh-Aromatic Indian  
Curry

Green Thai Vegetable Curry

Lemon Rice, Roti, Papadam,  
& Condiments

Chef's Selection of Dessert Included

Served every Wednesday 11:30am-1:30pm

\$22.00 plus tax and gratuity per person

Reservations required.

Call 808-739-8760