

# CAMELLIAS



HOTEL BENNETT

AFTERNOON TEA

## TEA SELECTION

*We proudly partner with luxury tea blenders Tealeaves® for our selections*

### GREEN TEA

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Organic Green

*High antioxidants and low caffeine.*

Genmai Cha

*Sweet, mild with grassy vegetal essence.*

### BLACK TEA

Imperial English Breakfast

*Elegant and refined smooth sweetness.*

Masala Black Tea Chai

*Smooth and complex spice with a clove bite finish.*

Golden Tippy Assam

*Full-bodied with a sweet, malty finish, well-balanced.*

Russian Earl Grey

*Spicy with citrus notes.*

Darjeeling SFTGFOP Flush 2

*(Super Fine Tippy Golden Flowery Orange Pekoe)*

*Blended layers of different summer harvests with complex, broad, and sharp notes.*

Decaf Earl Grey

*Delicate citrus notes, with medium anti-oxidants and reduced caffeine.*

### HERBAL INFUSIONS

Organic Chamomile Flowers

*A tranquil and calming herbal infusion of sweet and apple-fragrant golden chamomile blossoms.*

Organic Peppermint Leaves

*Herbal infusion with an amazing minty and uplifting aroma.*

Ginger Yuzu

*Herbacious ginger with grapefruit and orange character.*

Relaxing

*Complex herbal infusion with peppermint, chamomile, passion flowers, skullcap, and wood betony.*

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% gratuity added to parties of six or more guests

MICHAEL SICHEL, EXECUTIVE CHEF | LAURA RAY, DIRECTOR OF RESTAURANTS | REMY FUNFROCK, PASTRY CHEF

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## CAMELLIAS TEA

*Experience an English tradition with a Southern touch*

### Tea Offerings

*Please choose a type of tea from our curated selection of loose leaf green teas, black teas, herbal infusions, and iced teas.*

### Afternoon Tastings

*Smoked Salmon with Cucumber and Chives*

*Fried Chicken and Waffle, Sorghum Butter*

*Storey Farms Deviled Egg with Black Pepper Caviar*

*Anson Mills Fine Yellow Grits and Pimento Cheese*

*Tomato Tartlet with Goat Cheese*

### La Pâtisserie Scones

*Served with*

*Fruit Jam, Lemon Curd, Vanilla Clotted Cream*

### Pastries & Sweets

*Macarons*

*Canelé of Bordeaux*

*Madeleines*

*Mixed Berries and Ricotta Tartlet*

*Chocolate Praline Crunch Cake*

*Chocolate Truffles*

*Camellias Cake*

48

## CROWN TEA

Enjoy our most complete Afternoon Tea experience with a flute of premium rosé champagne, and an extensive selection of teas. The Crown Tea experience offers all of the afternoon tastings, scones, pastries and sweets. For sweet remembrances, please enjoy fresh strawberries with whipped cream, drizzled with Grand Marnier liqueur.

59

## PETER RABBIT TEA

*For Children*

### Mocktail of Choice

Tea Offerings or Homemade Hot Chocolate with Marshmallows

Scones & Pastries

Nutella Spread

Peanut, Butter & Jelly

Chicken Nugget Sandwich

Grilled Cheese Sandwich

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## CHAMPAGNE & SPARKLING

*Enhance your Afternoon Tea experience with our Sommelier's selections*

### BY THE FLUTE

*Veuve Clicquot, Brut, "Yellow Label", Champagne, France 95*

*Ruinart, Blanc de Blancs, Brut, Champagne, France 138*

*Moët & Chandon, Brut, "Impérial", Champagne, France 26 90*

*Lassalle, Brut, "Preference", Champagne, France 114*

*Billecart Salmon, Brut Rosé, Champagne, France 195*

*Laurent Perrier, Brut Rosé, "Cuvée", Champagne, France 150*

*Dom Pérignon, Brut, Champagne, France, 2009 385*

*Tiamo, Prosecco di Valdobbiadene, Veneto, Italy 12 48*

*Roederer Estate, Brut, Anderson Valley, California, 2012 80*

*Schramsberg, Brut Rosé, "Mirabelle", North Coast, California 18 82*

## SWEET REMEMBRANCES

*Pair our decadent pastry offerings from a curated selection of dessert & fortified wines*

*Château d'Yquem, Sauternes, Bordeaux, France 390*

*Sandeman, Tawny Port, Porto, "20 Year Old", Douro, Portugal 22 120*

*The Rare Wine Company, Sercial, "Historic Series Charleston", Madeira, Portugal 24 135*

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## COCKTAILS

### The Debutante

*Hennessey Cognac, Champagne, Simple Syrup, Angostura Bitters, Mint*

17

### Kemuri Sho

*Toki Japanese Whiskey, Ginger-Black Tea, Soda*

16

### Pink Perfection

*St. George Vodka, Mad Hatter Tea, Lemon Replacement, Champagne Agitated Bubbles*

15

### Kramer's Supreme

*Barolo Chinato, Bruto Americano, Yuzu, Cava*

16

### Lady Clare

*Hayman's Old Tom Gin, House Sweet Vermouth Blend, Strawberry Infused Lillet Rose*

15

### Desire

*Willet Rye Bourbon, Barolo Chinato, Aperol, Cocchi Torino Vermouth, Peychaud Bitters*

18

### Jean May

*Libélula Joven, Kirsch, Benedictine, Fresh Lime Juice, Apple, Berry Skin Bitters, Ginger Beer*

16

## MOCKTAILS

### Berry Berry Delicious

*Blueberry – Basil Shrub, Fresh Lemon Juice, Soda*

### Jam Session

*Strawberry – Mint Shrub, Lime Juice, Lemon-Lime Soda*

### Orange U Glad

*Orange – Ginger Shrub, Lemon Juice, Soda*

8

### The Space Around You

*The bar's pink, egg-shaped room was inspired by a Fabergé jewel box and is framed with four art panels that depict the Camellia flower. Reflective finishes, including an etched-mirror ceiling and beautiful strings of crystals cascading from a chandelier, add both shimmer and style to the atmosphere.*

*Camellias' stunning hue cleverly utilizes marble that once clad the former Charleston public library building where Hotel Bennett now stands. The marble, reclaimed and restored, now graces the bar and tabletops.*

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