

CAMELLIAS



HOTEL BENNETT

AFTERNOONTEA

TEA SELECTION

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

GREEN TEA

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

Herbaceous ginger with grapefruit and orange character

Relaxing

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

***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 Funrock, Pastry Chef

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AFTERNOON TEA

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, and Herbal infusions.

Afternoon Tastings

Storey Farms Deviled Egg with Hackleback Caviar

Roasted Tomato & Basil Goat Cheese Tartlet

Crab Maison Tartlet

Seasonal Bruschetta

Foie Gras Toast with Mixed Berry Compote

Smoked Salmon & Herbed Crème Fraîche Sandwich

Anson Mills Fine Yellow Grits and Pimento Cheese

La Pâtisserie Scones

Served with

Lemon Curd and Vanilla Clotted Cream

Pastries & Sweets

Macarons

Madeleines

Mixed Berries and Ricotta Tartlet

Chocolate Praline Crunch Cake

Truffles

48

CROWN TEA

Enjoy our most complete Afternoon Tea experience with a flute of premium Sparkling Rosé, along with 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 vanilla bean whipped cream, drizzled with Grand Marnier liqueur.

59

PETER RABBIT TEA

**For children 12 and under*

Choose ONE Drink Choice:

Mocktail

Tea Offerings

Homemade Hot Chocolate

Nutella Spread Sandwich

Peanut Butter and Jelly

Chicken Nugget Sandwich Grilled

Cheese Sandwich

Scones & Pastries

29

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CHAMPAGNE & SPARKLING

Enhance your Afternoon Tea experience with our Sommelier's selections

<i>Tiamo, Prosecco di Valdobbiadene, Veneto, ITA</i>	12 / 48
<i>Schramsberg, Brut Rosé, "Mirabelle", North Coast, CA</i>	18 / 72
<i>Moët & Chandon, Brut, "Impérial", Champagne, FRA</i>	26 / 104
<i>Roederer Estate, Brut, Anderson Valley, CA, 2012</i>	80
<i>Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA</i>	115
<i>Lassalle, Brut, "Preference", Champagne, FRA</i>	114
<i>Ruinart, Blanc de Blancs, Brut, Champagne, FRA</i>	138
<i>Laurent Perrier, Brut Rosé, "Cuvée", Champagne, FRA</i>	150
<i>Billecart Salmon, Brut Rosé, Champagne, FRA</i>	195
<i>Veuve Clicquot La Grande Dame, Champagne, FRA, 2008</i>	325
<i>Dom Pérignon, Brut, Champagne, FRA, 2009</i>	425

SWEET REMEMBERANCES

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

<i>Sandeman, Tawny Port, Porto, "20 Year Old", Douro, PRT</i>	22 / 95
<i>The Rare Wine Company, Sercial, "Historic Series Charleston", Madeira, PRT</i>	24 / 110
<i>Château d'Yquem, Sauternes, Bordeaux, FRA</i>	390

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COCKTAILS

Part Time Lover 16

Roku Gin, St Germaine, Aperol, Honey Simple, Lemon

La Rosa Picante 16

Milagro, Italicus, Lime, Grapefruit, Jalapeño Simple, Ginger Beer

The French Advance 17

Plantation Pineapple Rum, Giffard Banane Du Bresil, Yellow Chartreuse, Lime

A Girl's Best Friends 18

Lillet Rosé, Hibiscus Tea, Chamomile Tea Simple, Flowers Rosé, Moët Champagne, Lemon

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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