

CAMELLIAS



HOTEL BENNETT

COCKTAILS

The Debutante 17

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

Kemuri Sho 16

Toki Japanese Whiskey, Ginger-Black Tea, Soda

Pink Perfection 16

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

Kramer's Supreme 16

Barolo Chinato, Bruto Americano, Yuzu, Cava

Lady Clare 15

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

Desire 18

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

Jean May 16

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

CHAMPAGNES & SPARKLING

	<i>Glass</i>	<i>Bottle</i>
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

ROSÉ

Château d'Esclans "Whispering Angel", Côtes de Provence, France, 2017		52
Domaines Ott, Bandol, "Château Romassan", Bandol, Provence, France, 2017		110
Flowers, Rosé, Sonoma, California, 2016	16	64

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Diced Tuna & Beet Tartare 19

Avocado, citrus

Red Snapper Crudo 17

Smoked soy, seaweed, black sesame seeds

Lamb Tartare 17

Wildhaven lamb, mint, deviled yolk

Maine Lobster 19

Ponzu, lime segments, soy brewed tomatoes

Shrimp Remoulade 15

Creole sauce

Shucked Cold Water Oysters 18

Lemon, hot sauce

Baby Bok Choy Kimchi 11 

White tamari, apple

CAVIAR

Broiled Oysters Béchamel 29

Hackleback caviar, roasted shallot cream

Smoked Flounder Terrine 35

Panna cotta, Hackleback caviar, shaved cucumber

Smoked Salmon & Caviar 40

Hackleback caviar, smoked salmon, potato cake, sour cream

Traditional Tin of Hackleback 50 | Osetra Caviar 125

Chopped yolks, red onions, cucumbers, crème fraîche panna cotta, gaufrette potatoes

SWEETS

Lemon Meringue Tart | Salted Caramel Cream Puff

Opera Cake | Royal Cake | Camellias Cake

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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.

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