

# VERSAILLES

## Afternoon Tea

The Versailles Tea experience includes a variety of delicious teas accompanied by a selection of tea sandwiches, scones, pastries and sweets served on a tiered tray. Tea is served from 2 pm-4 pm by reservation only Friday, Saturday and Sunday. Reservations must be made at least 24 hours in advance.

**Reserve now at [www.chateauelan.com/tea](http://www.chateauelan.com/tea)**

**Afternoon Tea \$55 / Royal Tea \$75** (incl. glass of Bubbly)  
**Children (12 and under) \$15**

*Price includes tax and gratuity.*

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**Sample tea offerings below. Menu items may vary each week.**

Ask your server for our extensive wine menu if desired.

**FEZ #39:** Rare green tea from China combined with aromatic spearmint grown in the Pacific Northwest and a hint of lemon myrtle from Australia. Fez artfully evokes old Morocco and tastes best when shared with friends while lounging on pillows.

**Jasmine Silver Tip #96:** Delicate, tender green tea leaves from China's Fujian Province are harvested each May and steam-fired to maintain their fragrance. Many call it the perfect marriage.

**British Brunch #18:** The perfect lunch tea. Sophisticated and delicious at any time of the day. A rich blend of full-bodied Indian Assam teas paired with succulent Ceylon Dimbula, intense and floral Ceylon Uva and a touch of smokey China Keemun from Anhui.

**Lord Bergamot #55:** A flavor somewhat superior to traditional Earl Grey. Fragrant Ceylon Dimbula and Uva are artfully combined with select teas from India's Assam valley, then scented with the flavor of bergamot from the realm of Reggio Calabria, Italy.

**Meadow #67:** A caffeine-free blend from Egyptian chamomile flowers and mildly stimulating, fragrant hyssop joined with smooth Cape rooibos, rose petals and linden flowers.

**Big Hibiscus #25:** The cabernet of hibiscus teas. We join luscious red hibiscus with Indian sarsaparilla, ginger, pink rose petals, and elderflowers from Europe. Deep red, complex, nuanced and caffeine-free, this tea almost needs a corkscrew.

**White Petal:** These delicate, shade-dried leaves from China's Fujian Province are naturally high in antioxidants. Egyptian chamomile petals and Chinese osmanthus flowers add a fragrant, toasty, creamy and slightly sweet bloom of flavor.

**Ali Shan Oolong:** This lightly oxidized oolong is produced in the Ali Shan range of eastern Chaayi County in Taiwan using the Si Ji Chun (Four Seasons Spring) tea cultivar. It is prized for its full mouthfeel, robust tropical floral notes, and candied finish.

**Yunnan Silver Needle:** Harvested in early spring, this white tea is produced in the Yunnan Province of China, the birthplace of tea, and is made from only the bud of the tea bush. With delicate sweetness and melon-like flavor, it has subtle floral notes and a lingering complexity telling of the terroir of Yunnan.

**Chamomile Flowers:** Soothing and caffeine-free, with a subtle taste and aroma that is apple-like and toasty, Egyptian chamomile is an eternally pleasant infusion. These golden buds are harvested just for us from January to April.

**Rooibos:** Caffeine-free rooibos, also known as red bush, grows near the South African town of Clanwilliam. In September and October (their spring), the tender, topmost leaves are carefully handpicked and processed for a sweet, creamy, tea-like flavor.

**Kandy:** Named after one of the most beautiful cities in Sri Lanka, Kandy brings together full and flavory Dimbula with highly aromatic and intense Uva and lightly scented high-grown Nuwara Eliya. A tea made for sipping with pleasure all-day