THE LIVING ROOM

Afternoon Tea

The Peninsula Festive Tea

HOPE for the PHILIPPINES

During the months of December and January, we are offering
a Festive Tea in support of "Hope for the Philippines"
A portion of the proceeds will benefit "Hope for the Philippines".

Served with a Glass of Nicolas Feuillatte "Brut Rosé" 72
Served with a Glass of Nicolas Feuillatte "Brut" 65

Freshly Sliced Strawberries with Whipped Cream

Savory Caviar Cake

Sandwiches:
Egg Salad with Watercress on Marble Bread
Cucumber Sandwich with Dill
Charred Vegetables on Wheat Bread with Pesto Spread
Our Own Smoked Salmon with Cucumber and Preserved Lemon
Coronation Chicken: Curried Chicken with Almonds on Raisin Bread

Pastries:
Blood Orange Macaroon
Chestnut Financier
Pear and Milk Chocolate Mousse Cake
Praline Tartlet
Caramel White Chocolate Profiterole

Scones:
Currant and Classic
With Homemade Preserves, Lemon Curd and Devonshire Cream
And a Pot of your Favorite Tea

Peninsula Page Boy "Cap Cake" wrapped to take home

The Royal Tea

Served with a Glass of Mumm Napa "Cuvée Prestige" 52
Served with a Glass of Nicolas Feuillatte "Brut" 58

Freshly Sliced Strawberries with Whipped Cream

Sandwiches:
Egg Salad with Watercress on Marble Bread
Cucumber Sandwich with Dill
Charred Vegetables on Wheat Bread with Pesto Spread
Our Own Smoked Salmon with Cucumber and Preserved Lemon
Coronation Chicken: Curried Chicken with Almonds on Raisin Bread

Pastries:
Sour Cherry Macaroon
Chestnut Financier
Pear and Milk Chocolate Mousse Cake
Praline Tartlet
Caramel Profiterole

Scones:
Currant and Classic
With Homemade Preserves, Lemon Curd and Devonshire Cream
And a Pot of your Favorite Tea

*All pastries, cakes, scones, preserves and lemon curd
are hand-made in our Pastry Shop*

*This menu is for reference only. Individual dishes may change from time to time.

9882 South Santa Monica Boulevard, Beverly Hills, CA 90212, U.S.A.
Tel: (1-310) 975 2736 Fax: (1-310) 788 2319
Email: diningpbh@peninsula.com Website: peninsula.com/livingroom

The Peninsula's Custom Tea Blends

Traditional Teas and Blends

Belvedere Blend
Belvedere is our signature tea, chosen to delight tea aficionados. Like a beautiful Burgundy wine, this cup offers a lush aroma with hints of dried fruit.

Earl Grey
Fresh citrus notes of bergamot fruit marrying it with the delicate aroma of Jasmine blossoms. It's a perfect cup of afternoon tea.

English Breakfast
Black teas from China and Ceylon. Perfect with a splash of milk and a bit of sugar at any time of day.

Darjeeling
The distinctive amber liquor of this fine Indian tea brings a bright, slightly nutty flavor with hints of currants to the cup.

Russian Caravan
The distinctive smoky aroma of this tea hearkens back to the days when tea traveled to Russia by camel caravan. This is a coffee lover's cup of tea.

Green and Oolong Teas

Temple Of Heaven
Generally regarded as the best of all gunpowder teas, this green tea has a delicate, herbaceous flavor and subtle, pale liquor.

Genmai Cha
This classic Japanese green tea is made from Sencha leaves blended with roasted grains of rice. It is surprisingly heavy-bodied for a green tea.

Green Earl Grey
The distinctive bergamot flavor and citrus aroma of Earl Grey takes on new dimension in this uniquely flavored green tea.

Choicest Formosa Oolong
Taiwan is famous for its quality Oolong teas, this fine example has the classic full body, floral aromas and sweet almond flavors of a great Oolong.

Flavored and Scented Teas

Tropical Peninsula
Black Assam flavored with natural tropical flavors and accented with mango, pineapple and blue corn flowers.

Chai
Fascinating blends of spices and black tea from India, redolent with cardamom, cinnamon and cloves. The aromatics will transport you to exotic places.

Tahitian Vanilla
The buttery smooth flavor of fine Vanilla flows over a background of mild black tea to produce a rich, full-bodied cup.

Caramel Pear
Rich, clean teas from Ceylon and China are lightly flavored with pear essence and then blended with real caramel pieces.

Traditional Black Currant
The sweet taste and delicious spicy aroma of berries without the tartness make black currants a traditional favorite for blending with hearty black teas.

Jasmine
Jasmine blossoms produce a cup that is redolent with the perfume of night-blooming jasmine.

Caffeine-Free Herbal Infusions

Pure Egyptian Chamomile
The finest chamomile has a flavor and aroma reminiscent of apples. These full flower buds yield liquor with the texture and body of a fine Chardonnay.

Tropical Tisane
An invigorating, caffeine-free blend of mango, hibiscus, pineapple and sunflower petals that yields a colorful cup redolent with citrus flavors.

Meditation
Spearmint leaves from the Pacific Northwest and Egyptian Chamomile.

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