



The Ritz-Carlton Tea Service

Delicate sandwiches and petite pastries are served with your selection of freshly infused tea.
\$37 per person (not inclusive of taxes or gratuities)

The Royal Tea Service

Delicate sandwiches and petite pastries are served with your selection of freshly infused tea and your choice of a glass of our house champagne or cocktail.
\$45 per person (not inclusive of taxes or gratuities)

Petite Sandwiches and Delicate Appetizers

Crostini with Brie, Pin-wheel Prosciutto, Cranberry, Honey and Mint
Salmon on Pumpkinseed with Dill Crème and Lemon Zest
Cucumber Roll with Pesto Cream and Capers
Creole Deviled Egg with Caviar and Green Onion
Blini with Cherry Tomato, Boursin Cheese and Garlic Chip
Lobster Salad on Fried Won Ton with Tarragon Aioli

Scone Course

Freshly Baked Scones with Lemon Curd, House Made Jam
and Devonshire Cream

Petite Pastries and Dessert Course

Raspberry Macaroon
Swedish Chocolate Almond Tart
Mango Brownie
Moelleux Chocolate
Sable Fraise

The History of Afternoon Tea

Afternoon tea was invented by Anna, the seventh Duchess of Bedford (1783-1857), a lady-in-waiting for Queen Victoria. In her day, the upper crust ate a huge breakfast, a little lunch, and a very late dinner. Every afternoon, the duchess experienced a "sinking feeling" on account of the unusual meal schedule. One afternoon she instructed her servants to serve tea and little cakes in her boudoir. The experience was so delightful that Anna repeated it every afternoon thereafter. Soon others followed the Duchess' lead, and in just a few decades the custom of "taking tea" in the afternoon had become well established. At first, the practice was limited to the upper classes, but it eventually became so popular that tea shops and tea-rooms began opening for the enjoyment of the general public. A refined pleasure that dates back many centuries, Afternoon Tea was given new prominence when it was incorporated into The Ritz-Carlton heritage. Today, at the Ritz-Carlton, New Orleans, this sophisticated ritual takes on a new resonance of flavorful elegance. Here, you can take time out from your day to experience one of life's true delights.

Black Tea

Flowery Earl Grey

A signature blend, accented with sea-blue cornflower petals for the most discerning tea drinker.

English Breakfast

One of the world's favorite morning teas, English Breakfast blends complex malty Indian and copper-liquor Ceylon teas with the brightness of a China keemun.

Thunderbolt Darjeeling

This blend is alluringly complex, relatively light-liquoring and has a hint of muscatel on the palate.

Masala Chai Lattea

Complex blend of top-quality, freshly hand-ground spices including: cardamom, cinnamon, ginger, pepper and cloves – an Indian black tea.

Green Tea

Organic Health & Well-Being

This very mild green tea is full of natural vitamins and antioxidants.

Oolong Tea

Iron Goddess of Mercy

Ti Kuan Yin, Guanyin, or Iron Goddess of Mercy is one of the most prized oolong teas. A dark, fermented oolong grown in southern Fujian Province in the high-elevation Inner Anxi County, this oolong is wrapped in cloth and rolled into tight, compact balls that are often seen as “iron-like”.

Holiday Tea

Gingerbread House

A holiday tradition brought to you in a cup of tea. This tea is brisk and malty but still reminds you of the holidays with its notes of ginger.

Nutcracker

Awaken your childhood fairytale and taste this nutty but smooth tea finish.

Herbal Tisanes

Nobo Whole Fruit

A superfood sensation, a blend of wild strawberries, aromatic blackberries and raspberries is rich and bright. Refined with a mélange of red and black currants.

Organic Chamomile Flowers

A tranquil and calming herbal infusion of sweet and apple-fragrant golden chamomile blossoms harvested from the fertile plains in the Nile Valley of Egypt.

Organic Peppermint Leaves

This tea is a stimulating and refreshing herbal infusion with a minty and uplifting aroma. It is truly aromatherapy in a teapot.

Organic Vanilla Rooibos

Madagascar vanilla bean natural essential oil sweetens this organic Rooibos, producing a round, full cup which is ideal with a spot of milk.