

## Halekulani's Classic Afternoon Tea

\$72

### An Array of Tea Sandwiches

#### Bresaola Beef

Arugula Parmesan, Lemon Dressing Pipette-  
Grain Mustard, Poppy Seed Bread

#### Tartelette

Puffy Pastry, Ricotta, Spinach, Leek

#### Chicken Salad

Horseradish, Dehydrated Apricot, Mayonnaise  
Multi Whole Grain Bread

#### Home Made Salmon Gravlax

Lemon Dill Cream, Pumpernickel Bread

### Freshly Baked Currant Scones

*From Halekulani Bakery*

Served with Double Devonshire Cream,  
Lemon Curd and Kula Strawberry Preserve

## Assorted Afternoon Tea Pastries and Cakes

### A Pot of Fine Tea

## Champagne Afternoon Tea

\$80

Halekulani's Classic Afternoon Tea Menu,  
Fresh Strawberries, Cream,  
Glass of Blue Top Champagne

## Celebratory Afternoon Tea

\$92

Perfect for a Birthday, Baby Shower,  
Bridal Shower or Special Occasion.  
Halekulani's Classic Afternoon Tea Menu,  
Fresh Strawberries, Cream,  
Glass of Halekulani's Designer Champagne,  
Celebration Cake

Applicable excise tax and gratuity are not included in the above prices.

For parties of 6 or more guests,  
a service charge of 20% will be applied to the bill upon presentation.

Consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish  
may increase your risk of foodborne illness.

## **Fine Tea Selection**

Fair Trade

### **Darjeeling First Flush**

Select Black Tea: India  
Spring picked tea with crisp notes of muscatel and fresh pine.

### **Halekulani 40th Anniversary Blend**

Every sip is a celebration of rich black tea with notes of cardamom and roses.

### **Golden Assam**

Black Tea: Northeastern India  
Rich liquor is sweet, robust, malty with notes of fruity raisins and dates.

### **Halekulani Earl Grey**

High elevation Darjeeling with citrusy notes of Madagascar bergamot.

### **Jade Oolong**

Oolong Tea: Nantou, Taiwan  
Lightly oxidized flowery aroma, brisk flavor, smooth body and fruity finish.

### **A'a Black Tea - From the Big Island**

Experience the finest tea in the world. Atop a 400-year-old bed of volcanic ash, surrounded by native 'ōhi'a forest which enriches the soil. Discover 'ōhi'a and vanilla in the bouquet with dried banana, honey and raisin in every sip. (\$19 premium)

### **Orchid Vanilla**

Silky Black tea infused with Hawaiian vanilla.

### **Sencha**

Green Tea: Shizuoka Prefecture, Japan  
A classic, light-steamed and carefully selected Sencha has a fresh green aroma with a smooth body, savory flavor and semi-brisk finish.

### **Jasmine Dragon Phoenix Pearls**

Organic Green Tea: Fujian, China  
The most tender green tea leaves and silvery down-covered buds, hand rolled into small pearls and naturally scented with the essence of fresh jasmine pikake.

## **Fine Tropical Tea**

### **Pure Mamaki**

Caffeine-free herbal tea.  
Tropical tea with nutty and earthy qualities of light mint, enhanced by a sweet finish.  
Mamaki from the Big Island add herbal notes to this delightful blend. (\$19 premium)

### **Pineapple Coconut Rooibos with Mango**

Caffeine-free herbal tea.  
Tropical Hawaiian flavors high in antioxidants.

### **Cerise Hibiscus**

Caffeine-free herbal tea.  
A tantalizing red infusion of hibiscus, orange peel and pomegranate.

## **Coffee**

### **French Pressed Coffee**

100% Kona grown on volcanic soil of Hawaii

### **Espresso**

### **Cappuccino**

## **Collection of Wines**

### **CHAMPAGNE**

#### **Heidsieck-Monopole "Blue Top," Brut**

Vibrant with robust flavors of ripe apple, toast and a lively finish. Champagne, France, NV.

5 oz Glass 22    Bottle 100

### **WHITE WINE**

#### **Chardonnay, Rombauer**

Medium full-flavored with ripe apple and tropical notes. Carneros, California.

5 oz Glass 30    Bottle 125

### **RED WINE**

#### **Pinot Noir, Handley Cellars**

Vibrant with cherry, berry flavors and a juicy finish. Anderson, California.

5 oz. Glass 19    Bottle 95

**Wine List Available Upon Request**