

CROWN & ANCHOR

BAR · RESTAURANT · TERRACE

HAMILTON PRINCESS
& BEACH CLUB

AFTERNOON TEA

SWEETS

PLAIN SCONE AND CHOCOLATE SCONE

Orange marmalade, raspberry jam and clotted cream

OPERA CAKE

STRAWBERRY CHEESECAKE

ORANGE BATTENBERG CAKE

LEMON TART

SALTED CARAMEL MACARON

SANDWICHES

CUCUMBER & HUMMUS

White bread

SMOKED SALMON WITH CHIVE CREAM CHEESE

Whole wheat bread

ROAST BEEF

Horseradish mustard, whole wheat bread

CREAMY EGG SANDWICH

Rye bread

TEAS

YOUR CHOICE OF LOT 35 LOOSE LEAF TEAS

\$55 per person

\$75 per person

Includes a glass of Veuve Clicquot Champagne

17% gratuity will be added to the menu price listed

LOT 35 LOOSE LEAF TEAS

Luxury Ingredients: Rooibos, Apple pieces, Black tea, Wild rose buds, Jasmine + Cornflower + Calendula petals, Natural flavors

Tea(s) From: South Africa / Turkey / Kenya / China / France / Egypt

*Region(s): Cederberg / Malkara / Kericho / Anhui + Fujian Province
Provence / Nile River Delta*

WINDSOR CASTLE BLEND

Full bodied flavorful tea with toasty notes from Darjeeling, maltiness from Assam and lively flavor from Ceylon, worthy of royal households

CREAMY EARL GREY

A remarkably heady earl grey tempered with wickedly delicious cream flavor. One cup is not enough

IMPERIAL BREAKFAST

The perfect breakfast tea with burgundy depth and malt highlights. Bold and robust with a bright golden cup

BLEND 1907 ORANGE PEKOE

Bright, brisk and lively with excellent flavor. Speaks to its pedigree of seasonal tea from Sri Lanka and Kenya

JASMINE GOLD DRAGON

Exquisite, abundant Jasmine character on a seasonal green tea. This Jasmine flavor is only possible with midnight May flowers

LIZA HILL DARJEELING

A delicate cup with a distinctive 'muscatel' grape character. Hints of currant create an almost wine like taste

ROSE CONGOU

PRINCESS DIANA'S FAVORITE

This tea is layered 5 times with rose petals, which give the tea a delicate and ethereal rose character