

SAVORY

CURRY & COCONUT CHICKEN

Curry Chicken Salad, Watercress, Spring Radish, Coco Bread

JUNIPER SMOKED SALMON

Whipped Dill Cream Cheese, Sake, Salmon Roe, Brioche

MINI MUFFULETTA

Chef's Selection of Sliced Meat, Mozzarella, Olive, Focaccia

TRUFFLE EGG SALAD

Quail Egg, Truffle, Bowfin Caviar, Vol-au-Vent

LOBSTER & TARRAGON

Celery, Garlic Aioli, Mango Brioche

SWEET

VANILLA & COCONUT SCONES

Lemon Curd, Cream, Raspberry Jam

HONEY & ROOIBOS

Rooibos-Honey Comb Mousse, Lemongrass Gel, Honey Sponge

OOLONG YOGHURT OPERA

Yoghurt Sponge, Oolong Crèmeux, Peach Gélee

JASMINE & PISTACHIO

Jasmine Mousse, Mandarin Gel, Pistachio Sponge

EARL GREY PROFITEROLE

Earl Grey Mousse, Milk Chocolate Fudge, Bergamot Curd

TROPICAL TEA TART

Tropical Tea Mousse, Caramelized Pineapples and Pears

CAYMAN BRAC TEA – 50 KYD

With your choice of tea from our Tea Selection

GRAND CAYMAN TEA – 68 KYD

With your choice of tea from our Tea Selection and
a Glass of Moët & Chandon, Impérial Brut Champagne, FR
or

Silver Palm Tea Time Cocktail

Hayman's Gin, Hibiscus, Sage, Blackberry, Champagne

BAR
Silver Palm

AFTERNOON TEA



Please advise your server of any allergies or dietary restrictions.
The Ritz-Carlton, Grand Cayman is proud to support the local farmers and fishermen in creation of our menus,
as well as supporting "Cayman Sea Sense" by only purchasing seafood from sustainable sources.
All prices are quoted in KYD and charged in USD (Exchange Rate 1 KYD = 125 USD).
For your convenience, a 20% Gratuity will be added to your bill.

GREEN TEA

JASMINE PEARLS

This Grand Cru comes from Fuding, in the Fujian region, along the Heng Shan Mountain. The pearls are rolled individually by hand, dried, and then put in contact with large quantities of fresh jasmine flowers.

Fragrant, floral, opulent
Steep Time: 3-4 minutes

SENCHA SUPERIOR

This invigorating green tea is vivacious and generous, especially renowned for its refreshing flavor.

Strong, grassy, vegetal
Steep time: 2 minutes

HERBAL TEA

ANDALUSIAN GARDEN

A fruity and fresh blend of acidic pink grapefruit and lemon peel that evokes the atmosphere of a luscious garden.

Juicy, vibrant, succulent
Steep time: 5 minutes

PEPPERMINT, ANISE & LEMON BALM

A refined herbal blend of peppermint, anise and lemon balm. This recipe is well known for its soothing qualities.

Delicate, minty, crisp
Steep time: 5 minutes

MÉLANGE DU CAP ROOIBOS

Drunk as an infusion by the people of South Africa for the last 300 years.

In French, "Mélange du Cap" means Cape Town Blend and this is a delicious blend of Rooibos with cocoa nibs and vanilla pods.

Harmonious, rich, malty
Steep time: 5 minutes

WHITE TEA

BAI MU DAN

Translated as "white peony", Bai Mu Dan is a very fine white tea, with hazelnut and chestnut notes from Fujian Province, China.

Woody, nutty, velvety
Steep time: 8-9 minutes

OO LONG TEA

THÉ DES SONGES

In French, "Thé des Songes" means Tea of Daydreams. This fragrant blend is enhanced with delicate lavender, exotic fruits and mallow petals.

Calming, soft, fruity
Steep time: 5 minutes

BLACK TEAS

BIG BEN – ENGLISH BREAKFAST

A perfectly balanced blend of Yunnan and Assam making a mild and invigorating breakfast tea, a traditional way to start the day.

Gentle, rounded, mellow
Steep time: 4-5 minutes

BLUE OF LONDON – EARL GREY

An exceptional Earl Grey that pairs one of the best black teas in the world, Yunnan leaves, with fresh and delicate notes of bergamot.

Fresh, citrus, refined
Steep time: 4-5 minutes

CHAI IMPÉRIAL

A delicate black tea pepped up with a generous blend of green cardamom, pink peppercorns, cinnamon, ginger, and orange zest, inspired by the Indian tradition of spiced tea.

Comforting, spicy, aromatic
Steep time: 4-5 minutes

DARJEELING MARGARET'S HOPE

A uniquely dark and fruity second flush black tea from the Himalayan highlands. Its unique character is owed to the greater proportion of Assam tea plants (20%) rather than Chinese plants on the plantation, something that is not very common in Darjeeling.

Lammy, rich, honeyed
Steep time: 4 minutes

THÉ DES VAHINÉS

A rich recipe combining the flavors of vanilla, almond with marigold petals and rosebuds with a delicate bouquet to delight the senses.

Flowery, sweet, perfumed
Steep time: 5 minutes