

Juno Presents:

Tina's Tea 🐧 Bubbles

Of Tea, Commended by Her Majesty

Venus her myrtle, Phoebus has his bays;
Tea both excels, which she vouchsafes to praise
The best of queens, and best of herbs, we owe
To that bold nation which the way did show
To the fair region where the sun does rise,
Whose rich productions we so justly prize.
The Muse's friend, tea does our fancy aid,
Repress those vapours which the head invade,
And keeps that palace of the soul serene,
Fit on her birth-day to salute the Queen.

- Edmund Waller, 1663



Traditional Afternoon Tea

75

Champagne Afternoon Tea

Served with a glass of Henri Champliau Crémant de Bourgogne 90



Caviar Course

Lavish Accompaniments: Chive | Grated Egg | Crème Fraîche | Gougères

Kaluga Amber

Oceanic and Clean with Mild Sweetness and a Firm Texture 155

Platinum Osetra

Rich, Nutty Flavor with a Buttery, Briny finish 170

Exclusive Caviar Experience

Kaluga Amber paired with a half bottle of Krug Grand Cuvée 300

Gluten-Free (GF) Vegan (V) Vegetarian (VG)

For your convenience, a 20% service charge has been added to all parties. *Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs Can Increase Your Chance of Foodborne Illness

Finger Sandwiches

Cucumber, Mint, Basil, Avocado Crema, Sundried Tomato Pesto, Salsa Seca, Pumpernickel (V)

Smoked Salmon, Cream Cheese, Crispy Capers, Arugula, Chive Cream Crepe (GF)

Egg Salad, Pickled Fresno, Truffle Aioli, *Brioche*(VG)

Smoked Tea Chicken Salad, Alabama White BBQ, Candied Pecans, Pumpernickel

Scones

Lemon Scones

Clotted Cream, Orange Marmalade

Sweets

Guava Con Queso Macarons

Hazelnut Mousse Profiteroles

Dark Chocolate Bon Bons

Fig Jam (GF)(V)

Raspberry Lemon Cake (GF)

Carrot Cake Petit Four

Cream Cheese Frosting

Mango Pate de Fruit (GF)(V)

Gluten-Free (GF) Vegan (V) Vegetarian (VG)

For your convenience, a 20% service charge has been added to all parties.

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs
Can Increase Your Chance of Foodborne Illness



Sparkling by the Glass

HENRI CHAMPLIAU

CRÉMANT DE BOURGOGNE Burgundy, France | 20

MARC HÉRBRART

"PREMIER CRU" Champagne | 35

PAUL BARA

ROSÉ BRUT "GRAND CRU" Bouzy, Champagne | 35

RARE MILLÉSIME BRUT

Champagne | 75

Wine by the Glass

ROSE BLOOD

GRENACHE, SYRAH Provence, France | 15

ZD

CHARDONNAY Napa Valley | 18

PAUL CHERRIER

SANCERRE Loire Valley, France | 22

LAVANTUREUX

CHABLIS Burgundy, France | 22

By the Bottle

HENRI CHAMPLIAU

CRÉMANT DE BOURGOGNE Burgundy, France | 65

DOMAINE CARNEROS

BRUT Napa | 98

HENRI GOUTORBE

CHAMPAGNE BRUT "PREMIER CRU"
France | 120

TAITTINGER

CHAMPAGNE France | 138

RUINART

ROSÉ BRUT Champagne, France | 180

KRUG HALF BOTTLE

GRAND CUVEE BRUT | 170 EME EDITION Champagne, France | 225

MARC HÉRBRART

CHAMPAGNE BRUT "SPECIAL CLUB GRAND CRU" 19 France | 210

RARE MILLÉSIME BRUT

Champagne | 375

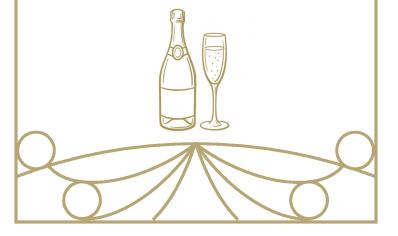
COMTES DE TAITTINGER

BRUT

Champagne, France | 450

MOET CHANDON

"DOM PERIGNON" 13 Champagne, France | 650





Luxury Tea Selections

Teas are listed in a gradient from light to dark

White Wedding | White Blend Fresh, Floral, Aromatic

The White Wolf | White Blend Cedar, Star Anise, Mint

The Phoenix | Pure Oolong Stonefruit, Wild Honey, Woods

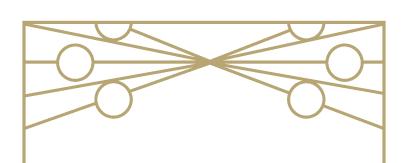
Milk Oolong | Pure Oolong Orchid, Honey, Fragrant

Clouds and Mist | Pure Green Vegetal, Earthy, Herbaceous

Etoile de l'Inde | Green Blend Passion Fruit, Jasmine, Rose

Majorelle Mint | Green Blend
Mint, Marigold, Citrus





Chamomile | Herbal

Pineapple, Quince, Velvet *Caffeine Free

Lemon Verbena | Herbal

Light Bodied, Hint of Sweetness, Lemon Rind
*Caffeine Free

Siam Basil Lemongrass | Herbal Blend

Lemongrass, Citrus, Ginger *Caffeine Free

Bellocq Breakfast | Black Blend

Malt, Honey, Leather

Afghani Chai Tea | Black Blend

Spice, Bold, Warming

Lapsang Souchong | Pure Black

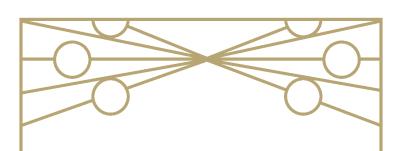
Pine Smoke, Rich, Faint Sweetness

Little Dickens | Herbal Blend

Cacao, Spice, Rich
*Caffeine Free

The Earl Grey | Black Blend

Full-Bodied, Citrus, Robust



Cocktails

Lady Whistledown

Gin, Earl Grey, Pear, Lemon 18

Mint Condition

Sparkling Wine, Peach, Mint, Lemon, Green Tea 18

Steeped in Bubbles

Vodka, Strawberry, Oolong, Lemon, Sparkling Wine 18

A Spot of Trouble

Tequila, Pimm's, Elderflower, Lime, Cucumber, Mint 18

The Red Queen

Cognac, Red Rooibos, Milk, Vanilla 18