

Afternoon Tea

At Taj, Boston

Afternoon Tea at Taj Boston has been a tradition since the hotel's opening in 1927. Generations of Bostonians and travelers, alike have enjoyed this elegant ritual in these gracious surroundings.

Tea is a luxurious respite from the bustle of modern life, a return to a gentler era. It is truly a memorable experience. And while it is often a celebration of life's milestones, Tea is relaxation to be appreciated every day.

To compliment the surroundings of The Lounge, the Tea is served on fine china, decorated in the most delicate patterns. Every detail of the service and its presentation has been attended to with the utmost care to ensure that each experience here becomes a treasured memory.

Sherries

Hidalgo Napoleon Amontillado	\$15
Hidalgo Oloroso	\$14
Hidalgo Napoleon Cream	\$11
Hidalgo La Gitana Manzanilla	\$ 9

Aperitifs

Dubonnet Rouge	\$13
Pernod Ricard	\$12
Lillet Rouge	\$11
Lillet Blanc	\$11
Cinzano Rosso	\$ 9
Cinzano Bianco	\$ 9

"There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea."

-HENRY JAMES

Champagne Cocktails

<i>French 75</i>	\$16
Cognac and lemon juice, topped with Louis Roederer Champagne	
<i>Kir Royal</i>	\$16
Named for a French Town that produced Crème de Cassis and Louis Roederer Champagne	
<i>Bellini</i>	\$16
Named after a 15th Century Italian painter for its color, brandied peaches And Louis Roederer Champagne	
<i>Mojito Royale</i>	\$16
Bacardi Rum, club soda, sugar syrup, garnished with spearmint leaves and lime, Finished with Louis Roederer Champagne	

Cocktails with Tea

Four Servings, by The Pot

<i>Hot Toddy</i>	<i>The Pot, \$50</i>	
Your favorite cup of black tea mixed with Dewar's Scotch, honey and lemon Served and kept warm in a traditional teapot		<i>Per serving, \$14</i>
<i>Blueberry Tea</i>	<i>The Pot, \$50</i>	
Grand Marnier and Amaretto liqueurs blended with piping hot Earl Grey tea Served and kept warm in a traditional teapot Accompanied by a traditional teacup, holding three blueberries and a sugared rim		<i>Per serving, \$14</i>
<i>Citrus Iced Tea</i>	<i>The Pot, \$50</i>	
Dark Rum, Brandy, Triple Sec, orange juice, lime juice and cola Blended with your cup of tea and served in a tall glass over ice Garnished with slices of orange and lemon		<i>Per serving, \$14</i>
<i>Royal Tea</i>	<i>The Pot, \$50</i>	
Two parts gin served stirred with two parts chilled Earl Grey tea Finished with a squeeze of lemon and a spoonful of sugar Served over ice and garnished with a lime wheel		<i>Per serving, \$14</i>

Taj Royal

Savory Finger Sandwiches and Canapes, Sweet Pastries and Petites Fours, Tea

Afternoon Tea Sandwiches:
Smoked Salmon and American Caviar
Cucumber and Cream Cheese
Traditional Egg Salad

Canapes:

Lobster Profiterole
Prosciutto and Melon

Currant and Orange Scones served with Devonshire Cream and Lemon Curd
Traditional Opera Torte, Lemon Tartelette
Profiterole of Grand Marnier Pastry Cream
Chocolate Dipped Strawberry
Almond and Raspberry Financier, Citrus Madeleine
Pistachio French Macaroon

Accompanied by your selected glass of

Louis Roederer Champagne, Brut, Non Vintage, \$50
Duval Leroy Champagne, Brut Rose, Non Vintage, \$50
Louis Roederer Estate Sparkling Wine, Brut, California, Non Vintage, \$41

Unaccompanied

\$29.50

The Duchess

Sweet Pastries and Petites Fours, Tea

Currant and Orange Scones served with Devonshire Cream and Lemon Curd
Traditional Opera Torte, Lemon Tartelette
Choux Profiterole of Grand Marnier Pastry Cream
Chocolate Dipped Strawberry
Pistachio Financier, Honey Madeleine
Raspberry French Macaroon

Accompanied by your selected glass of

Louis Roederer Champagne, Brut, Non Vintage, \$42
Duval Leroy Champagne, Brut Rose, Non Vintage, \$42
Louis Roederer Estate Sparkling Wine, Brut, California, Non Vintage, \$33

Unaccompanied

\$22

Traditional Cheese Tasting

Chef's selections of cellared Soft and Hard Cheeses, serves Two to Three

Served with Sliced Baguette, Fresh and Dried Fruits, Assorted Crackers
\$20

Select your glass of red wine

Pommard, E Boussey, France, 2005, \$22
Pinot Noir, Bien Nacido Vinyard, Santa Maria Valley, CA, 2004, \$17
Chianti Classico, Castello Di Melleto, Italy, 2004, \$16

Or your glass of white wine

Chardonnay, Neyers, Carneros, CA, 2005, \$20
Pouilly Fuisse, Louis Jadot, Burgundy, France, 2006, \$17
Sancerre, Lerrede, Loire Valley, France, 2005, \$16

Selections of Fine Teas and Herbals

White Tea

White teas are handpicked and hand processed. Connoisseur grade. Low caffeine. Serve plain.

Jasmine Pearl - flowering pearls
Silver Leaf
White Blossom

* White Tea Selections, supplement \$2 per pot

Green Leaves

Top two grades of green tea leaves are used for all blending, rich in antioxidants and vitamins. Low caffeine. Serve plain.

Certified Organic Green
Floral Jasmine with blossoms, aromatic green
Pear Tree Green

Oolong Leaves

Estate grade, high elevation oolong (semi fermented) teas. Medium caffeine. Serve plain.

Imperial Tung Ting Oolong

Black Leaves

Top 3 grades. Medium caffeine. Serve with milk and sugar (or) honey and lemon.

Taj Breakfast
English Breakfast
Thunderbolt Darjeeling
Imperial Earl Grey
Vanilla Earl Grey
Shanghai Rose
Lapsang Suchong, Pine needle smoke
Decaffeinated English Breakfast

Herbal Infusions

Naturally decaffeinated. Serve plain (or) with milk and sugar.

Certified Organic Rooibos
Chamomile Flowers herbal infusion
Certified Organic Peppermint
Mountain Berry
Organic Yerba Mate

Chai

Taj Blend Spicy Chai