



AFTERNOON TEA MENU



TEA SELECTION



GREEN TEA

GENMAICHA YAMA

This surprising blend of Bancha tea, toasted rice and puffed corn is very thirst quenching. It has a delicious fragrance and flavor of roasted grains.

Tasty, savory, roasted

STEEP FOR 3 MINUTES

SENCHA SUPERIOR

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

Strong, grassy, vegetal

STEEP FOR 2 MINUTES

HERBAL TEA

FRENCH GARDEN

A delectably delicate blend of pear, apple and blackberry leaves, "Jardin à la française" evokes a stroll through a garden in radiant bloom.

Juicy, vibrant, elegant

STEEP FOR 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 FOR 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 is a delicious combination of Rooibos, cocoa nibs and vanilla pods.

Harmonious, rich, malty

STEEP FOR 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 the Fujian Province, China.

Woody, nutty, velvety

STEEP FOR 8 - 9 MINUTES

OO LONG TEA

THÉ DES SONGES

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

Calming, soft, fruity

STEEP FOR 5 MINUTES

BLACK TEA

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 FOR 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 FOR 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 FOR 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.

Jammy, rich, honeyed

STEEP FOR 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 FOR 5 MINUTES

SWEET & SAVORY



SAVORY

LOBSTER & MANGO ROLL

Lobster Salad, Local Mango, Hoagie Roll

TANDOORI CHICKEN & POORI

Mild Spiced Butter Chicken Salad, Mint, Cucumber In Pori

SMOKED SALMON & CUCUMBER SWIRL

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

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



EXPERIENCES



CAYMAN BRAC TEA

Your choice of tea from our Tea Selection

50 KYD PER GUEST

GRAND CAYMAN TEA

Your choice of tea from our Tea Selection

Glass of Moët & Chandon, Imperial Brut Champagne, France

or

Silver Palm Tea Time Cocktail

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

68 KYD PER GUEST

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 = 1.25 USD).

For your convenience, a 20% gratuity will be added to your bill.



Illustrations by Meagan Morrison