

AFTERNOON TEA IN THE BLEU ROOM

SELECTION OF ORGANIC RISHI TEAS

ENGLISH BREAKFAST

lively, robust red cup with a brisk flavor and sweet chocolatey undertones.

EARL GREY LAVENDER

organic black tea, organic lavender flowers, essential bergamot oil, natural lavender oil extract

MYSTIC MINT

organic peppermint, organic cardamom, organic licorice root, essential basil, and clove leaf oils

GOLDEN CHAMOMILE BLOSSOMS

golden liquoring infusion with a fragrance reminiscent of honey, and fruit blossoms

CINNAMON PLUM

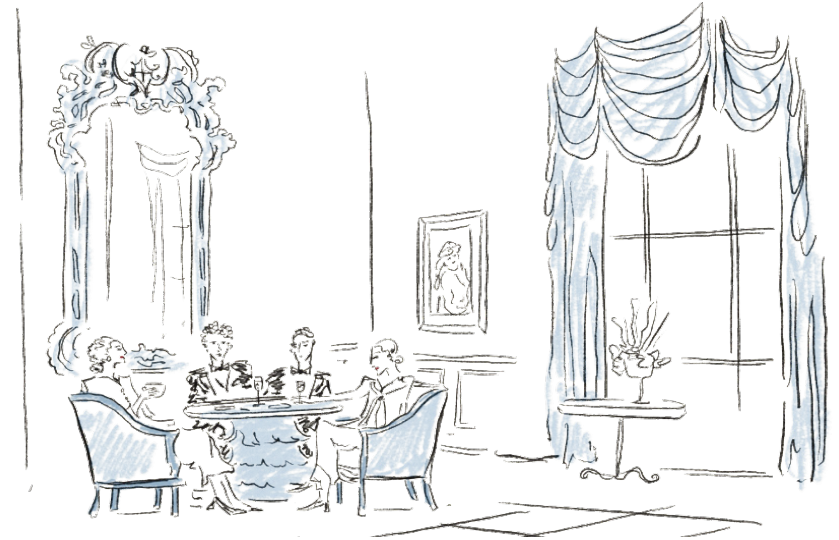
organic cinnamon, organic hibiscus flowers, organic currants, organic licorice root, and natural plum flavor

SPICY MASALA CHAI

organic cardamom, organic ginger root, organic cinnamon, organic black tea, organic black pepper, organic cloves, organic chili flakes, and essential ginger oil

GINSENG DETOX

organic schizandra berries, organic dandelion root, organic burdock root, organic ginseng, organic rosehips, organic peppermint, organic licorice root, organic raspberries



HISTORY OF AFTERNOON TEA

Afternoon tea first emerged in Great Britain during the early 1840s. At the time, with lunch being served early and dinner late, Anna, the seventh Duchess of Bedford, found herself hungry in the afternoon and requested a tray of tea and bread with butter. This simple custom soon gained popularity, with Queen Victoria elevating it into a fashionable social gathering in noble estate parlors and summer gardens throughout the 19th century.

Continuing this cherished Victorian tradition, Nemaocolin brings afternoon tea to life within The Bleu Room. Here, guests are beckoned to savor a curated assortment of premium teas paired with dainty afternoon bites — delicate savory sandwiches, pleasing pastries, and artfully crafted confections — each thoughtfully prepared by our culinary team, with the option to add a celebratory splash of bubbly. The experience unfolds as a quintessential Old-World tradition reimaged in signature Nemaocolin style, inviting guests to indulge in elegant setting designed to delight the senses.

THE BLEU ROOM TEA EXPERIENCE

Tucked behind a discreet doorway inside The Chateau, The Bleu Room invites guests of all generations into a world of magic and mystery, where blue marble, hand-painted details, lacquered furnishings, and custom moiré fabrics set the scene, evoking the spirit of le cabinet de la Méridienne — the private retreat at the Palace of Versailles once favored by Marie Antoinette — creating a jewel box of a space where elegance, imagination, and timeless sophistication intertwine.

We hope you enjoy your visit to The Bleu Room and continue making special memories in a place where history is still in the making.

First Seating: 1pm | Second Seating: 3pm

AFTERNOON TEA EXPERIENCE

75 per guest

Brewed Hot or Iced Tea

Dios Baco, "Amontillado," Jerez, Spain NV

Zero Proof, Martinelli's Sparkling Cider

NEMACOLIN TEA EXPERIENCE

95 per guest

Brewed Hot or Iced Tea

Möet & Chandon, Rose Imperial, Brut, Champagne, France, NV

Zero Proof, Martinelli's Sparkling Cider

PEARL TEA

19 per guest (children under 12)

TEA SANDWICHES

ROAST BEET CANAPE

Smoked Goat Cheese, Beet Jam, Nasturtium, Pumpernickel

GARDEN CANAPE

Cucumber, Scallion Mousse, French Radish, Micro Carrot, Tomato Jam, Borage

SMOKED SALMON

Buckwheat Blini, Lemon-Dill Crème Fraiche, Dill Blossom

TRUFFLE EGG SALAD

Banana Cream Viola, Pullman Loaf

SMOKED CHICKEN SALAD

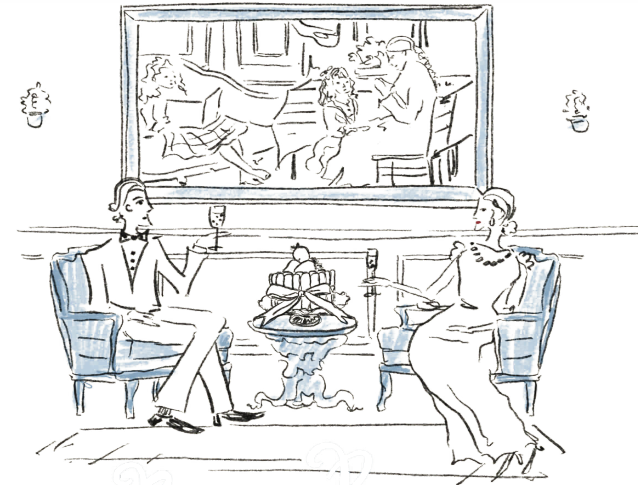
Pickled Grapes, Micro Celery, Rosemary Pate à Choux

SCONES

Blueberry, Lemon Poppy Seed, Savory Truffle, English Double Cream, Seasonal Preserves, Nemacolin Honey

TEA CAKES & PASTRIES

Blueberry Petite Tartlet, Caramel Profiterole, Petite Vanilla Cake
Blackberry Pate de Fruits, Almond Slice, Lemon Earl Grey Tea Cakes
Viennese Whirls, Lavender Macaron, Petite Chocolate Cake
Blackberry Canelés, Blueberry Doughnuts



PREMIUM CHAMPAGNE ENHANCEMENT

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| Dom Perignon, Brut, 2013 | 760 |
| A. Margaine, Rosé, Brut, NV | 55/200 |
| Billecart-Salmon, Rosé, Brut | 260 |
| Veuve Clicquot, Yellow Label, Brut | 50/155 |
| Krug, Grande Cuvée, Brut, Half Bottle 375ml | 250 |
| Moët & Chandon, "Imperial," Brut Split 187ml | 40 |

ZERO PROOF

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| Jorg Geiger, ViSecco, Sauvignon Blanc, Half Bottle 375ml | 40 |
| A sparkling blend of dealcoholized sauvignon blanc, wine grapes, peach, elderberry, acacia, and lemon balm. | |

WATER

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| 750ml Aqua Panna Mineral Water | 8 |
| 750ml S. Pellegrino Sparkling Water | 8 |

Gluten Free Options Available, not all ingredients are listed. Please alert your server if you have any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any food allergies. Many of our dishes can be adjusted to be gluten free or vegetarian. Parties of 8 or more will automatically be charged 18% gratuity. Prices subject to 6% Pennsylvania state sales tax.