

# HAPPY LUNAR NEW YEAR 2025



## SELECT YOUR EXPERIENCE

\$75 PER PERSON

Tea Experience

\$85 PER PERSON

Tea Experience plus a Peach Fuzz Fizz

\$90 PER PERSON

Tea Experience plus a glass of Drappier Carte d'Or Champagne

\$100 PER PERSON

Tea Experience plus a glass of Ruinart Rosé Champagne

## FEATURED LOOSE LEAF TEAS BY TEALEAVES

### WHITE TEA

#### PEACH FUZZ

*Elderberry, Hibiscus, Currant, Peach, Saskatoon Berry, Rose Petals*

#### ORGANIC JASMINE PEARL

*Jasmine Blossom*

### GREEN TEA

#### GENMAI CHA

*Puffed Rice & Roasted Barley*

#### IMPERIAL DRAGON WELL

*Lung Ching Tea*

### OO LONG TEA

#### OSMANTHUS OO LONG

*Oolong Tea, Osmanthus Flower*

### BLACK TEA

#### PU-ERH TOU CHA

*Aged Black Tea, Plum*



### PANTONE COLOR OF THE YEAR: MOCHA MOUSSE

*Organic Cocoa, Cinnamon, Dandelion Root, Natural Vanilla Flavor*

# DAHLIA

For parties of 6 or more guests, Downtown L.A. Proper adds a 20% service charge that goes directly to its colleagues. Downtown L.A. Proper adds a 5% wellness surcharge to assist in providing healthcare benefits for our colleagues.

## FROM THE KITCHEN

### TEA SANDWICHES

#### SPRING ROLLS

*Cucumber, Carrots, Fried Shallots*

#### SHRIMP TOAST

*Scallions, Sesame Oil, Lemongrass*

#### SMOKED SALMON

*Lemon Crème Fraîche, Aleppo*

#### ASIAN CHICKEN SALAD

*Edamame, Carrots, Fried Wonton*

#### FRIED PURPLE STICKY RICE

*Wagyu Beef Bacon, Soy Sauce Glaze*

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CHEF IRENE'S HOUSE-MADE "CRACK SAUCE"  
**\$24**

### SWEET TREATS

CHOCOLATE PRALINE TART

STRAWBERRY BLONDIE

CARAMEL APPLE CIDER LOAF

PEAR POMEGRANATE MARSHMALLOW

SPICED BLOOD ORANGE MACARON

VANILLA BEAN SCONE

DRY CURRANT SCONE

DEVONSHIRE CREAM

APRICOT ORANGE JAM

# DAHLIA

To ensure the quality and consistency of our dishes, we kindly request no substitutions

