



Afternoon Tea

1PM TO 4PM DAILY

In curating our Virgin Voyages selections with JoJo Tea, we've uncovered a narrative spanning millennia. Tea's history predates European taste by four millennia, with Indian cultivation beginning in 1841, aiming for European demand. Colonial practices persist today, yet empowering coalitions among tea farmers are rare. We prioritize highlighting these growers and venerable Chinese teas that shaped tea culture over 5,000 years.

Our commitment extends to regenerative farming, avoiding synthetic chemicals and overplanting. By maintaining space between tea bushes, we optimize the ecosystem's dynamics, preserving pristine environments. This ethos ensures our tea sourcing aligns with sustainability and environmental responsibility, enriching both our offerings and the planet.

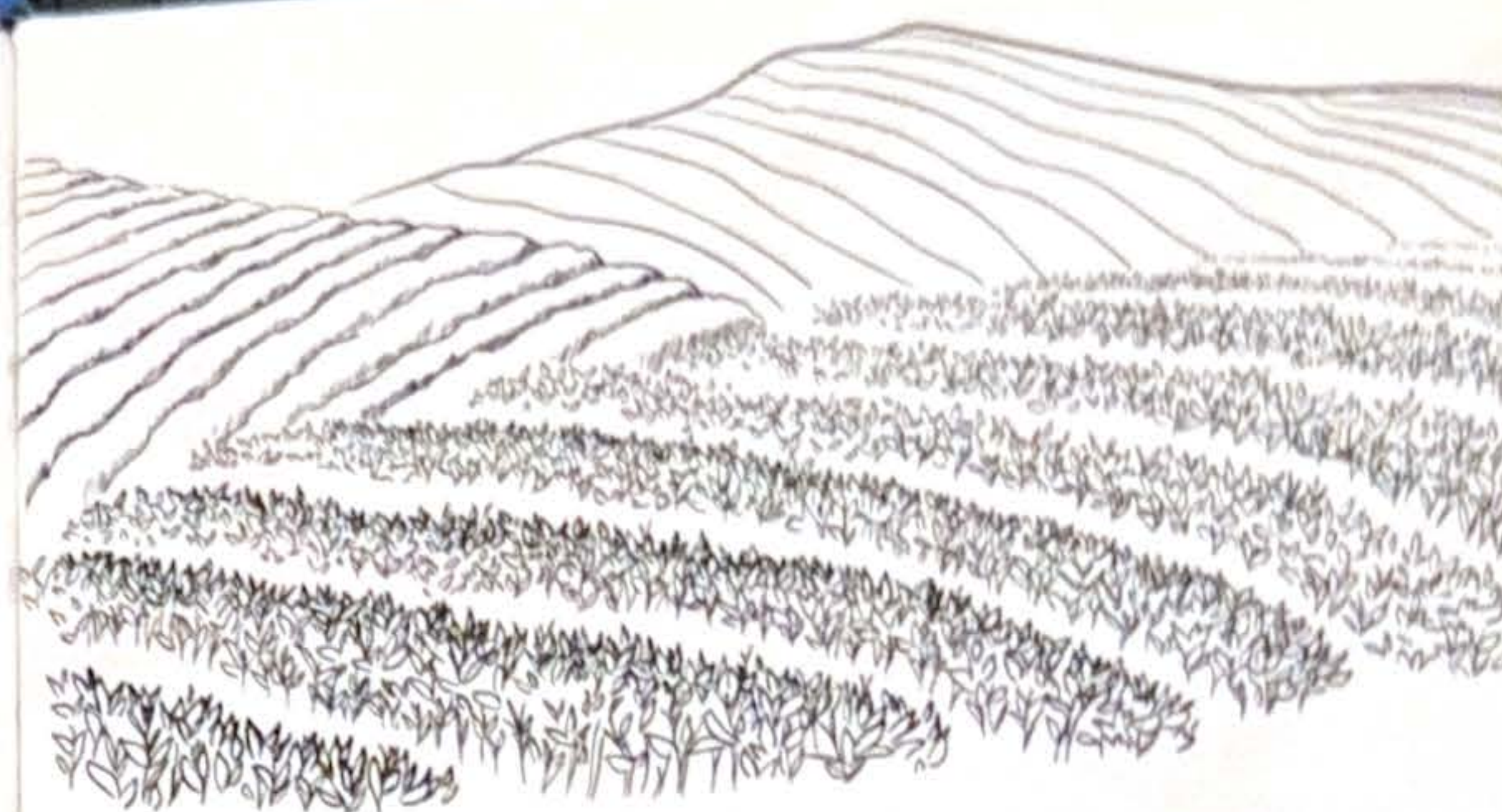
TEA YOUR WAY 35

PER PERSON

select your tea and enjoy curated, delectable bites and a glass of moët & chandon impérial brut

WITHOUT THE BUBBLES 19

PER PERSON



KASTURI

One of the best Darjeeling teas available, with bright, wine-like complexity and floral buzz. This one comes from the Yanki Tea Cooperative. The tea is processed in a similar fashion as estate orthodox teas, but with a focus on a higher quality plucking standard and more uniform processing in the factory. This orthodox tea is as rich and deep as it is effervescent and floral.



EVERSPRING OOLONG

This tea is the work of Grandma Ai of NANTOU, Taiwan. Grandma Ai moved to Taiwan with her family from Fujian Province in mainland China when she was only 7 years old. Since then, Grandma Ai has been working in tea processing. Today she is over 80 years old. Her Everspring Oolong comes from the Si Ji Chun cultivar, the only cultivar native to Taiwan that gives strong harvests all four seasons. The ambient factor, plus the processing, are strictly linked to the taste which shows a refreshing vegetal flavor with hints of sweetness.



CAFFEINE-FREE

MINT BLEND

A cooling, refreshing blend of spearmint and peppermint blended to reinvigorate the taste buds and awaken the senses. The most amazing thing about peppermint from the Pacific Northwest is its liveliness. One sip will cool your throat and chest breath after breath. Spearmint offers some of the same cooling, refreshing qualities on the breath as peppermint, but its flavor profile is much sweeter and rounder.



SHEVA HIBISCUS ROSE

This blend got its name from Miami's "Zak the Baker," where this herbal infusion has become a staple. Its tart hibiscus bite and lively mouth feel can turn the corner fast and become a sweet, flowery treat with a bit of your favorite sweetener. Raspberry leaves, rose petals and ginger gives a lovely floral nose but earthy finish.

BREWING THE PERFECT CUP OF TEA

Brewing a perfect cup of tea starts with heating fresh, filtered water to the right temperature. Steep tea leaves in a pre-warmed vessel for the recommended time. Strain and pour into a cup, adding milk, sugar, or lemon if desired. Savor the aroma and flavor of your tea.



1. HEATING FRESH FILTERED WATER

2. COVER & STEEP FOR 5 MINS



3. STRAIN REMOVE BAG AND ENJOY

JoJo Tea Loose Leaf Selections



MORNING AFTER BREAKFAST BLEND

This is our custom English Breakfast Breakfast tea, with the added balance and complexity of whole leaf blend. Every single tea that is part of this blend is a single-origin tea from progressive estates or small farm collectives with ethical practices. It contains the classic jammy malt and tropical fruit notes of a traditional English tea. A dynamic black tea that can stand on its own or take milk and sugar; a proper cuppa.

JASMINE CLOUD

In order to make this classic jasmine tea, green tea is harvested in March, as spring harvests are the most valued. Leaves are plucked, quickly pan-fired, lightly rolled, and then carefully dried. They are then stored until July, when fresh jasmine harvests begin. The tea is blended with fresh harvested jasmine for a whole day. At the end of that day, all of the jasmine flowers are removed by hand and fresh jasmine is added. The green, vegetal flavor gently increases its intensity, right alongside a breeze of jasmine that brings cool midnight air into each sip.



MENG DING GREEN

This legendary green tea is one of China's oldest, first cultivated on the misty slopes of Meng Ding Mountain. Harvested in early spring, the leaves offer a soft, balanced cup with delicate notes of steamed greens, sunflower, and fresh artichoke. Smooth and naturally resilient, it brews beautifully without bitterness and is perfect for slow sipping.



High Tea Spritzers

Indulge in our tea-based bellini menu, inspired by the timeless Peach Bellini. Savor the free-spirited essence of our premium teas infused with festive natural flavors, offering a touch of sweetness and a burst of fruit.

WHAT FLAVOR DO YOU FANCY?

HIBISCUS SHEVA

PEACH OOLONG

MENG DING
& GINGER

JASMINE CLOUD
& CHERRY

AND YOUR BUBBLES?

SAINT LOUIS BRUT

13

NOUGHTY NON-
ALCOHOLIC

11



CHARGES ARE INCLUSIVE OF GRATUITY & MAY BE SUBJECT TO LOCAL TAX

Wine By The Glass



CHAMPAGNE

MOËT & CHANDON
impérial brut, nv

25

MOËT & CHANDON
impérial brut rosé, nv

29

VEUVE CLICQUOT
yellow label, nv

27

DOM PÉRIGNON
2013

65

SPARKLING

CHANDON
brut, california

13

PROVOCATIVO
cava, spain

15

WHITE

NOVITA
pinot grigio, italy

9

JADOT
bourgogne blanc, france

13

CLOUDY BAY
sauvignon blanc, new zealand

17

CAKEBREAD
chardonnay, napa

21

ROSÉ

L'EFFET PAPILLON BIO
france

9

RED

LYRIC
pinot noir, santa barbara

13

CASA LAPOSTOLLE
carménère, chile

9

INTRINSIC
cabernet sauvignon, washington

13

Champagne By The Bottle



MOËT & CHANDON

impérial brut, nv

105

MOËT & CHANDON

impérial brut rosé, nv

135

VEUVE CLICQUOT

yellow label, nv

125

VEUVE CLICQUOT

brut rosé, nv

155

DOM PÉRIGNON

2013

315

KRUG

grand cuvée, nv

325

KRUG

brut rosé, nv

445

Virgin Voyages' bars are not allergen-free environments. Food and drinks prepared here may contain the following ingredients: milk, eggs, shellfish, tree nuts, peanuts, wheat and/or soybeans. Please inform our crew before ordering if you have a food allergy.

CHARGES ARE INCLUSIVE OF GRATUITY & MAY BE SUBJECT TO LOCAL TAX