

Afternoon Tea 58

With Glass of Champagne 68
Laurent Perrier “La Cuvée”
Brut NV
(Additional Glass 19)

With Glass of Champagne 78
Laurent-Perrier
Rosé NV
(Additional Glass 25)

Tea Selection

Black

Breakfast Tea
*A blend in the best tradition.
Drink with or without milk*

Earl Grey French
Bergamot & royal blue flowers.

Marco Polo
*Fragrances of Chinese and Tibetan
flowers lend this a uniquely velvety taste.*

Darjeeling Beauty
Rare vintage for connoisseurs.

Assam First Flush
A strong yet refined breakfast tea.

Seasonal Tea
Ask for our selection of seasonal teas

Theine Free Herbal Tea

Dream Tea
*Balance of the finest chamomile
verbena lemongrass, mint*

Rouge Metis Red Tea
Rooibos red & black fruits, mild flowers

Green and White

Fuji-yama
*A green tea grown near Mount Fuji.
Its fine leaves, grand aroma, and subtle
taste indicate its outstanding quality.*

Jasmine Pearls
*Hand crafted artisanal production.
The precious jasmine is plucked early
in the morning then sculpted to the
young, organic tea buds so as to
nourish them of their floral perfume.*

Thé à L'Opera
*A distinguished green tea enriched with
the subtle fragrance of red berries and
precious spices.*

Thé de la Longévité
*Rare white tea from the Chinese
province of Fujian. Its young, fresh,
taste is marked by hints of apricot,
anisette, and highly delicate vanilla.*

Fresh Mint Tea

Chamomile

Canarino

Finger Sandwiches

Cucumber & Greek Yoghurt
Lime, Mint, Herb Bread

Egg & Truffle Mayonnaise
White Bread

H. Foreman's Smoked Salmon
*Chipotle, Coriander, Iceberg Lettuce
Granary Bread*

Salt Beef & Turnip
*Home-Made Salt Beef, White Miso
Green Mustard Condiment
Granary Bread*

Turkey & Roasted Carrot Purée
*Sichuan Pepper Soya Mayonnaise
Orange Blossom, Mediterranean Bread*

Chocolate Fondue

Penguin Shortbread

Pastries

Rocher
Hazelnut Praliné, Milk Chocolate

Pineapple
Coconut Mousse, Pineapple Compote

Bergamot & Lime
*Bergamot Sponge Cake, Candied Ginger
Lime Whipped Cream*

Mango Tart
*Almond Tart, Mango Mousse
Caramel Chantilly*

Coffee & Lemongrass
*Coffee Crémeux Eclair
Lemongrass Cream, Chocolate Crumble*

Scones

Plain & Wholemeal Raisin Scones
*Home-Made Strawberry Jam
Pineapple Jam
Cornish Clotted Cream*

Executive Chef Anshu Anghotra

Executive Pastry Chef Nicolas Rouzaud