

Afternoon Tea 55

With Glass of Champagne 65
Laurent Perrier “La Cuvée”
Brut NV
(Additional Glass 19)

With Glass of Champagne 75
Laurent-Perrier
Rosé NV
(Additional Glass 25)

Tea Selection

Green and White

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

Jasmine Pearls
This small, artisanal production is completely crafted by hand. 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 has been enriched with the subtle fragrance of red berries and precious spices.

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

Theine Free Herbal Tea

Dream Tea
Balance of the finest chamomile verbena lemongrass, mint

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

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

Fresh Mint Tea

Chamomile

Canarino

Finger Sandwiches

Cucumber
Greek Yogurt, Lime, Mint, White Bread

Egg & Truffle Mayonnaise
Watercress, Onion Bread

H. Foreman’s Smoked Salmon
Chipotle, Coriander, Iceberg Lettuce

Roast Ham & Butternut Squash
White Miso, Black Pepper, Walnut Bread

Coriander Turkey
Spiced Turkey, Coriander Mayonnaise

Chocolate Fondue

Gingerbread

Pastries

Chestnut
Pear Compote, Chestnut Cream

Orange
Hazelnut Praline, Orange Mousse

Coconut
*Passion Fruit Jelly
Whipped Coconut Cream*

Apple & Mince
Milk Mousse, Cinnamon Streusel

Chocolate
*Raisin Shortbread, Caramel
Tonka Crèmeux*

Scones

Plain & Wholemeal Raisin Scones
Home-Made Strawberry Jam

Cornish Clotted Cream

Lemon Curd

Executive Chef Anshu Anghotra

Executive Pastry Chef Nicolas Rouzaud