

Afternoon Tea 55

With Glass of Champagne 65

Laurent Perrier “La Cuvée”
Brut NV

(Additional Glass 19)

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

With Glass of Champagne 75

Laurent-Perrier
Rosé NV

(Additional Glass 25)

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

Chocolate Fondue

Shortbread

Pastries

Fig Tart

Walnut Crumble, Fig Mousse & Jam

Pear & Honey

*Rice Cracker, Pear Mousse
Whipped Honey Cream, Ginger*

Apple

*Apple Mousse, Lime Cream
Granny Smith Apple Jelly*

Pumpkin

*Caramelised Pumpkin
Tonka Mousse & Orange Sponge*

Rocher

Hazelnut Praliné, Milk Chocolate

Scones

Plain & Raisin Scones

*Homemade Strawberry Jam
Cornish Clotted Cream
Lemon Curd*

Finger Sandwiches

Cucumber & Lime

*Greek Yogurt, Mint
Mint & Basil Bread*

Truffle Egg Mayonnaise

*Caramelised Onion Bread
Watercress*

Chipotle Smoked Salmon

*Coriander, Spring Onion
Whole Grain Bread*

Roast Ham & Butternut Squash

*White Miso, Black Pepper
Walnut Bread*

Coriander Coronation Chicken

*Spiced Mayonnaise, Chopped Nuts
Herb & Carrot Bread*

Executive Chef Anshu Anghotra

Executive Pastry Chef Nicolas Rouzaud

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.