

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.

Black Leopard
Beautiful smokey african black 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
Onion Bread

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

Salt Beef & Horseradish
*Home-Made Salt Beef, Watercress
Horseradish Crème Fraîche
Dark Rye Bread*

Chicken Lettuce Tomato
*Confit Smoked Tomato Relish
Lettuce, Mayonnaise, Herb Bread*

Chocolate Fondue

Shortbread

Pastries

Rocher
Hazelnut Praliné, Milk Chocolate

Blueberry & Lemon
*Lemon Cake, Blueberry Cream
Lemon Curd*

Orange Blossom Brioche
*Orange Blossom Whipped Cream
Candied Orange*

Saint Honoré
*Caramelised Choux, Puff Pastry
Madagascan Vanilla Cream*

Cherry & Almond
*Almond Mousse, Cherry Compote
Almond Sponge*

Scones

Plain & Wholemeal Raisin Scones
Home-Made Strawberry Jam

Apricot & White Tea Jam
Cornish Clotted Cream

Executive Chef Anshu Anghotra

Executive Pastry Chef Nicolas Rouzaud