

Afternoon Tea 52.50

With a Glass of Champagne 59.95  
Laurent-Perrier "La Cuvée"  
Brut NV  
(Additional Glass 21)

With a Glass of Champagne 95  
Dom Perignon 2008  
(Additional Glass 55)

## 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.*

### Theine Free Herbal Tea

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

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

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.

With a Glass of Champagne 69.95  
Laurent-Perrier Rosé NV  
(Additional Glass 26)

With a Glass of Chamapagne 75.83  
Laurent-Perrier Blanc de Blancs  
(Additional Glass 28)

### Green

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,  
anisettes, and highly delicate vanilla.*

Fresh Mint Tea

Chamomile

Canarino

## Finger Sandwiches

Cucumber & Greek Yogurt  
*Lime, Mint*

Egg & Dill Mayonnaise  
*Pommery Mustard*

Scottish Smoked Salmon  
*Avocado, Wasabi, Yakitori Glaze  
Seaweed Butter*

Roast Turkey & Mushroom  
*Mushroom & Ginger Mayonnaise  
Herb Butter*

Home-Made Salt Beef & Mustard  
*Spiced Fig Chutney, Roasted Almonds*

## Chocolate Fondue

*Sponge Fingers*

## Pastries

Rocher  
*Hazelnut Praliné, Milk Chocolate*

Fig  
*Fig Mousse, Four Spices Shortbread*

Apple  
*Caramelised Apple, Puff Pastry  
Vanilla Whipped Cream*

Coffee & Walnut  
*Coffee Crèmeux, Walnut Financier  
Walnut Cream*

Lemon Cheesecake  
*Blueberry Cream, Almond Tart*

## Scones

Home-Made Plain & Wholemeal  
Raisin Scones with Preserves  
*Strawberry Jam  
Fig & Vanilla Jam  
Cornish Clotted Cream*

**Executive Chef:** Anshu Anghotra  
**Executive Pastry Chef:** Nicolas Rouzaud