

Afternoon Tea 50

Champagne

Laurent-Perrier, NV 60
LA Cuvée, Brut
(Additional glass 19)

Laurent-Perrier, 70
Rosé Champagne
(Additional glass 25)

Tea Selection

Green

Gyokuro

The buds and leaves are gently steam-heated with pure volcanic water until they become marvellous, emerald needles delivering a score of blossoming white orchids, followed by notes of roasted Fuji apples and tender meringue.

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.

The à L'Opera

A distinguished green tea has been enriched with the subtle fragrance of red berries and precious spices.

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

Our selection of fresh teas which changes with the seasons.

Fresh Mint Tea

Chamomile

Canarino

Pre-Afternoon Tea Bite

Black Truffle Brioche

Finger Sandwiches

Cucumber

Greek Yogurt, Lime, Mint

Egg Mayonnaise

Winter Black Truffle, Watercress

H. Forman's Smoked Salmon

Chipotle, Coriander, Spring Onions

Ham & Aged Cheese

Miso Mustard Mayonnaise, Honey Walnuts

Coronation Chicken

Spiced Mayonnaise, Chopped Nuts Coriander

Chocolate Fondue

Shortbread

Pastries

Grapefruit & Lychee

Lychee Mousse, Grapefruit Crystalized Rose

Lemon Bergamot

Bergamot Mousse, Lime Cream Lemon Confit

Passion Fruit Tart

Passion Fruit Jam, Orange Blossom Cream

Coffee Éclair

Coffee Curd, Caramelized Pecan Nut

Rocher

Hazelnut Praliné, Milk Chocolate

Scones

Plain & Raisin Scones

Homemade Strawberry Jam

Cornish Clotted Cream

Lemon Curd

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

Executive Chef: Anshu Anghotra

Executive Pastry Chef: Nicolas Rouzaud