YOP

7 Chakra Afternoon Tea

Our Seven Chakra Afternoon Tea is a culinary journey rooted in self-care and holistic well-being.

Crafted by Executive Chef George Scott-Toft, each dish is inspired by the Seven Chakras, symbolising energy centers within the body. From the grounding root chakra to the ethereal crown chakra, every bite is infused with intention and purpose, nurturing both the palate and the soul.

Embark on a transformative journey through the Chakras with our carefully curated tea and food pairings, where each tea complements and enhances the flavours. Let every sip and bite awaken your senses to harmony and wholeness.

May this experience inspire you to cultivate self-care and holistic well-being in every aspect of your life.

Enjoy the journey.

YOPO

Be welcomed with our Ceremonial Pistachio Matcha Green Tea, setting the tone for the enchanting journey ahead. Enjoy its velvety texture and balanced flavour. Immerse in the myriad benefits of Matcha, from aiding weight loss to enhancing focus and immunity, crafted with AAA+ grade quality dating back to 9th-century Japan.

The Solar Plexus Chakra

Jamón Ibérico, Manchego & Mustard Aioli with Brioche Mini Bun

Paired with the Cristallo White Tea & Peach Blend, reminiscent of a luscious Peach Bellini, this combination elevates your palate to new heights of refinement and joy.

The Savral Chakra

Yellowtail Tostada, Sweet Potato & Physalis
This dish is complemented by the sophisticated
Saltoro Black Tea & Mango Blend, inspired by the
majestic Saltoro Mountain. With notes of Pakistani
mango, Darjeeling Black Tea, Oolong and Wild
Young Green Tea from Yunnan province, this blend
ignites your creativity and passion.

The Root Chakra

Smoked Beetroot, Feta & Salted Almonds
Perfectly paired with the 8 years' Vintage Ripe Pu'Er
Black Tea. Authentically aged for a soothing texture and
delicately sweet peach finish, this tea invites you to root
yourself in tranquility.

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The Heart Chakra

Portland Crab, Avocado, Nasturtium & Plantain Enhanced by the British Grown Jersey Green Tea, this awardwinning blend from Jersey's mineral-rich soil infuses every sip with floral sweetness, perfectly complementing the flavours of the dish.

The Throat Chakra

Blue Cheese Tart, Grapes Guava Jam & Candied Pecan
Accompanied by the caffeine-free Dusk Tea, this
calming blend of chamomile and soothing herbs
alleviates stress and anxiety, allowing your voice to
resonate with clarity and confidence.

The Third Eye Chakra

Blueberry & Lemon Confit Financier
Paired with the mesmerising Blue Aurora Oolong
Tea, this colour-changing elixir draws strength into
your intuition with each sip, while the delicate blend
of Milky Oolong and floral infusions delights your
senses in a symphony of flavours.

The Crown Chakra

Spiced Blackberry & Apple Choux Bun
Paired with the Hibiscus and Rose Blend, a symphony
of rich, juicy fruits with floral notes, this tea is carefully
crafted from red berries and hibiscus shells sourced from
selected gardens.

