



NOBU HOTEL
THE ART OF LUXURY

AFTERNOON TEA

Introducing the Nobu Hotel London Portman Square Afternoon Tea, blending the essentials of the traditional western Afternoon Tea ceremony with elements of Japanese culture and tradition. Executive Chef Michael Paul and his team drew inspiration from the works of artist Gavin Mitchell, whose works can be found throughout the hotel and on the menu – blending a juxtaposition of Eastern and Western cultures with traditional and contemporary life.

TEA SELECTION BY CANTON TEAS

BLACK

English Breakfast

Blended in the UK by Canton

Earl Grey

China, India, Italy. Blended in the UK by Canton

Darjeeling

The Potong Tea Garden, Darjeeling, India

Lychee & Rose Noir

Yunnan Province, China

Assam

The Khongea Estate, Assam, India

GREEN

Kabuse Sencha

Wazuka, Kyoto, Japan

Genmaicha

Wazuka prefecture, Obubu Tea Gardens, Japan

Jasmine Pearls

Yunnan and Guangxi Province, China

HERBAL INFUSIONS

Berry & Hibiscus

An exclusive Canton recipe, blended in Alsace

Lemon Verbena

Alentejo Region, Portugal

Botanical Calm Wellness Blend

An exclusive Canton recipe, blended in Alsace

WHITE AND OOLONG

Silver Needle

Jinggu, Yunnan Province, China

Honey Orchid

Wudong Mountain, Guangdong Province, China

ADD A GLASS OF

LAURENT-PERRIER LA CUVÉE - 12

LAURENT-PERRIER CUVÉE ROSÉ BRUT NV - 16

AFTERNOON TEA

65 PER PERSON

CUP SUSHI

Salmon new style

Yellowtail jalapeño

Tomato ceviche

—

CANAPE

Crab, salad roll jalapeño dressing

Beef tataki bun, wasabi sauce

—

SAVOURY

Mushroom Matsuhisa taco (v)

Crispy chicken kara-age

—

Hojicha cheesecake

—

AMAI (v)

Fuji apple shiso mirin pillow

Miso chocolate caramel tart

'Momo' yuzu macaroon

'Ume' cherry boshi mousse

Matcha honey ginger

Passion fruit mandarin madeleine

—

FRESHLY BAKED SCONES

Raspberry mint jam

Cornish clotted cream

Yuzu curd

YASAI AFTERNOON TEA (v)

60 PER PERSON

CUP SUSHI

Courgette new style (v+)

Asparagus dry miso (v+)

Tomato ceviche (v+)

—

CANAPE

Salad roll jalapeño dressing (v+)

Crispy tofu bun, pickled daikon (v)

—

SAVOURY

Mushroom Matsuhisa taco (v+)

Vegetable tempura (v+)

—

Hojicha cheesecake

—

AMAI (v)

Fuji apple shiso mirin pillow

Miso chocolate caramel tart

'Momo' yuzu macaroon

'Ume' cherry boshi mousse

Matcha honey ginger

Passion fruit mandarin madeleine

—

FRESHLY BAKED SCONES

Raspberry mint jam

Cornish clotted cream

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NOBU HOTEL
LONDON PORTMAN SQUARE

COVER IMAGE: 'CHAMPAGNE, CARDS & CAKE'

REVERSE IMAGE: 'PLAYBOYS PLAYGIRLS'

ORIGINAL ARTWORK BY GAVIN MITCHELL

WWW.GAVINMITCHELL.NET