



## *Continue your Journey*

Share the indulgence of the finest British tea tradition at home,  
exclusively available to purchase at The Ritz London.

### RITZ TEA TIN

Please ask a waiter to view our list.

Creating our menu of 20 varieties,  
The Ritz London's certified Tea Master, Giandomenico Scanu  
travels around the world to various tea plantations,  
sourcing our unique loose-leaf teas.

### THE RITZ LONDON COOKBOOK

£30

John Williams MBE's exclusive signed copy of the Ritz London Cookbook  
shares his culinary philosophy, passions and expertise  
accompanied by unique glimpses into life behind the scenes of The Ritz kitchens.



Scan to view our menu with nutritional labelling.

[WWW.THERITZLONDON.COM](http://WWW.THERITZLONDON.COM)

## *Afternoon Tea*

# Tea Selection

## THE CLASSIC SELECTION

EARL GREY IMPERIAL  
A legendary blend of Chinese Black Tea from Yunnan and the finest Italian Bergamot

## THE RITZ BLENDS

ROYAL ENGLISH  
The Ritz own Breakfast Tea.  
An exquisite blend of Golden Kenyan, Assam and Orange Pekoe

## THE SCENTED SELECTION

ROSE CONGOU  
Black Tea from Guangdong, China  
Traditionally scented with Rose Petals

## DARJEELING SECOND FLUSH

The Champagne of Teas,  
Singell Estate, India

GREEN OSMANTHUS  
Chinese green tea enriched with Osmanthus flower, healthy and refreshing

DRAGON PEARLS  
A rolled Green Tea from Guanxi, scented with Jasmine Blossoms

## ASSAM TIPPY ORTHODOX

Full-Body Black Tea  
malty and biscuity from the Assam plains, Northern India

CHOCOLATE DELIGHT  
Fine leaves of Assam Tippy orthodox, tonka vanilla bean, Madagascar vanilla, cocoa nibs

ROOIBOS RED TEA  
A south African evergreen, Caffeine free, rich in Vitamin C, Mineral Salts and Antioxidants

CEYLON ORANGE PEKOE  
Whole twisted Black Tea leaf  
High grown in the misty mountains of Nuwara Eliya, Sri Lanka

TRADITIONAL CHAI  
The Ritz Masala chai homemade blend, traditionally prepared with Assam and milk

MOROCCAN MINT  
The Tea of the Desert, a fine blend of Gunpowder Tea, peppermint and Spearmint

WUYI ORGANIC OOLONG  
Semi oxidized Tea from the Wuyi mountain, Fujian China

LEMON VERBENA  
Dry whole Verbena leaves, the ultimate digestif

LAPSANG SOUCHONG  
Black Tea from Fujian, China, traditionally smoked over pine fires

MINT CHOCOLATE  
Spearmint and roasted grue de cocoa, rooibos for a satisfying after meal infusion

CHAMOMILE FLOWERS  
A calming and delicate infusion of Chamomile Flowers from Egypt

MAO JIAN  
Chinese Green Tea from Zhejiang, Pan fired and hand twisted, elegant and refreshing

BLACK LYCHEE  
Ceylon fragrant leaves and dried Lychee for a refreshing and satisfying blend

PASSION FRUIT AND ORANGE  
Beautiful blend of naturally dried Apple, Hibiscus, Orange Peel And Passion Fruit

Alternatively, Ritz Blend Filter Coffee available upon request.  
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to the bill.

# Traditional Afternoon Tea

£75 per person

## SANDWICHES

Ham with Grain Mustard Mayonnaise on Brioche Bread  
Cheddar Cheese with Chutney on Tomato Bread  
Cucumber with Cream Cheese, Dill and Mint on Granary Bread  
Breast of Chicken with Tarragon Creamed Mayonnaise on Malt Bread  
Scottish Smoked Salmon with Lemon Butter on Sourdough Bread  
Egg Mayonnaise with Chopped Shallots and Watercress on Brioche Roll

## SCONES AND PASTRIES

Freshly Baked Plain and Fruit Scones  
Cornish Clotted Cream and Strawberry Preserve  
Assortment of Seasonal Afternoon Tea Pastries and Cakes

## CHAMPAGNE

150ml glass

Barons de Rothschild, “Réserve Ritz”, Brut NV £23  
Barons de Rothschild, “Réserve Ritz”, Rosé NV £26  
Barons de Rothschild, “Réserve Ritz”, Blanc de Blanc NV £28

## NON-ALCOHOLIC

150ml glass

Sparkling Tea, Copenhagen Sparkling Tea Company £17  
So Jenny, Alcohol Free Luxury Bubbles £19

Should you have any dietary requirements, our allergen menu available upon request.  
Please note that Celebration Cakes must be ordered 48 hours in advance.