

HAMILTON HIGH TEA

THE RUBENS AT THE PALACE

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A REGAL RITUAL MEETS A REVOLUTIONARY STAGE

An exclusive partnership with Hamilton

In celebration of our partnership with the world renowned musical Hamilton, The Rubens at the Palace invites you to experience a Royal High Tea with a theatrical twist.

Curated by Executive Pastry Chef **Cristina Sangiorgio** and High Tea Manager **Kamal Kamal**, this elevated High Tea pays homage to timeless British tradition while embracing the bold creativity and cultural impact of Hamilton. Expect delicious small plates and beautifully crafted patisserie inspired by artistry, storytelling and innovation, thoughtfully prepared using seasonal, locally sourced ingredients and guided by our commitment to sustainability.

Whether you are marking a special occasion, indulging before a performance, or simply pausing to savour something extraordinary, this is an elegant meeting of stage and palace — a refined ritual where heritage, hospitality and modern musical history take centre stage.

If you would like to find out more information or book these experiences, please feel free to speak to a member of staff, or e-mail our dining reservations team on dining@rubenshotel.com

Vegetarian, Vegan, Halal, Gluten-Free and Children options are available.
If you have any special dietary restrictions or allergies,
please advise a member of the service team.

**We kindly request 24-hours' notice for the above options
and any other dietary restrictions or allergies.**

Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

THE ROYAL TEA LIBRARY BY PMD

Exceptional Blends, Ethically Sourced, Artfully Paired

BLACK TEA

THE RUBENS TEA, ST JAMES ESTATE, UVA, CEYLON

St James estate was founded by pioneer British planters during the plantation raj in Ceylon. The tea is hand-picked during the height of the Uva "flavoury" season and uniquely crafted for The Rubens at the Palace. The tea is strong and aromatic with a strong bouquet of the classic natural wintergreen flavour.

SOUCHONG

A tea which flourishes at sea level and is gently smoked over cinnamon wood, furnishing it with a fragrant smoked note. The finish in this cup is a whisper of spicy sweetness and splendour.

PLANTERS' BREAKFAST

Strong and full bodied. Before English breakfast, early tea planters enjoyed the full bodied flavours of Planters' Breakfast in Ceylon. The perfect conditions for creating that rich full taste are found in the Dimbula Valley. This is where the award-winning Planters' Breakfast is handpicked.

PLANTERS' AFTERNOON

The traditional afternoon tea of cakes and sandwiches is best taken with a bright and fragrant tea. The award-winning afternoon tea is handpicked on the rolling hills of Ceylon's Uva region. Ideal on its own or with a splash of milk.

PLANTERS' EARL GREY

The most aristocratic of teas is infused with the unmistakable aroma of bergamot. To balance the citrus, you need a bold tea. The Earl Grey is handpicked and infused with a drop of natural bergamot oil.

CHAI CINNAMON

This is the ideal drink to warm up your afternoon. The marriage of quality tea grown at high altitude and indigenous Ceylon spices produces an exceptional piquancy.

GREEN TEA

JASMINE GREEN

Delicate jasmine blossoms, meticulously layered amidst tender green tea leaves, offering a delightful aroma that transports you to a serene garden in bloom. Floral elegance and crisp green notes, leaving a lingering sensation of tranquillity and refreshment on your palate.

HERBAL TEA

ROOIBOS

Unique to the Western Cape of South Africa this is a bright orange infusion that is rich in Vitamin C, Iron & Magnesium.

PEPPERMINT LEAVES

A cherished herbal tea that has been used for centuries to aid digestion and leaves a fresh minty tang.

LEMONGRASS & GINGER

Aromatic and refreshing the fusion of fresh, zesty lemongrass with spicy, sweet ginger produces an uplifting herbal concoction.

APPLE CINNAMON

Artful blend of black tea, apple pieces, hibiscus, marigold, liquorice and Ceylon cinnamon gives your cuppa a fruity and spicy twist.



THE ROYAL COLLECTION

Add a little sparkle

THE KING'S SWAN	20
No.3 London Dry Gin, Maraschino liqueur, violette, citrus, cucumber, white & red grapes, Lanson Réserve Extra Brut	
ESPRESSO MARTINI	19
Absolut Vodka, Rubens coffee liqueur, espresso	
RED BUBBLES	20
Tanqueray 10 Gin, Cointreau, blood orange, lemon, sugar, Lanson Réserve Extra Brut	
THE SEVENTH DUCHESS OF BEDFORD	19
Tanqueray Gin, Rubens blend vermouth, pink green tea, banana, matcha	
FRENCH 75	19
Tanqueray Gin, sugar, citrus, Lanson Réserve Extra Brut	
MIMOSA	19
Fresh orange juice, Lanson Réserve Extra Brut	

EXCLUSIVE HAMILTON COCKTAIL

THE CONSTITUTION COCKTAIL	21
Fat washed tequila, blackberry, agave, lime, black activated charcoal rim salt	

CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

	ABV	125ml	750ml
LANSON RÉSERVE EXTRA BRUT	12.5%	22	125
LANSON ROSÉ	12.5%	25	150
ZARLINO PROSECCO ASOLO DOCG	11%	13	55
WILD IDOL ROSÉ	0%	17	95

HAMILTON HIGH TEA

The Rubens Royal Menu

SAVOURY

(Choose two from the below)

GOCHUJANG SALMON BITES (GFO)

Kimchi mayonnaise

WILD MUSHROOM BRUSCHETTA (V, VGO, GFO)

Whipped feta & Wiltshire truffle

ONION BHAJI (V, VGO, GFO)

Mango chutney

CHEESEBURGER SLIDERS (GFO)

Dill pickles, red onion jam, RCH signature burger sauce

BUTTERMILK FRIED CHICKEN TENDERS

Pickled celery, hot sauce, blue cheese dip

SWEET

BLUEBERRY & LEMON TARTLET (VO, VGO, GFO)

Almond frangipane, lemon curd, blueberry mousse

DARK CHOCOLATE & PEPPERMINT DÉLICE (VO, VGO, GFO)

Chocolate brownie, peppermint gelée, Illanka dark chocolate ganache

STRAWBERRY & CREAM CROWN (VO, VGO, GFO)

Vanilla sponge, feuilletine croustillant, strawberry confit, vanilla bavarois