

## PRINCE & PRINCESS ROYAL

### AFTERNOON TEA

*£35 Per Child Under the Age of 12*

#### SANDWICHES

*on White & Brown Bread*

Smoked Ham & Cheddar Cheese

Burford Brown Egg Mayonnaise

Free Range Roast Chicken & Pesto Mayonnaise

Raspberry Jam & Smooth Peanut Butter

Roasted Hazelnut Spread

#### SCONES

Traditional Plain

Fruit

*Served with Homemade Seasonal Preserve & Clotted Cream*

#### PASTRIES

Chocolate Caramel Choux Bun

Strawberry Cream Doughnut

Lemon Drizzle Cake

*Served with a Milkshake of choice or Hot Chocolate*

The  
Rubens  
AT THE PALACE 

## *The Rubens Royal Afternoon Tea*



Find us on Instagram:  
#RubensHotel | #NewYorkBar | #CurryRoom  
#EnglishGrill | #LeopardRoom | #PalaceLounge



## FROM OUR CHEF AND AFTERNOON TEA MANAGER

*We hope you enjoy our new Royal Afternoon Tea as much as we enjoyed creating it.*

*We took our inspiration from the Royal Family's endearment of sustainability by focusing on seasonal and local produce. Indulge in a traditional Afternoon Tea influenced by quintessential English flavours.*

*We hope you enjoy the experience which will take you on a British journey befitting for any special occasion.*

*Best Regards*

*Chef Sarah Houghting  
(Executive Pastry Chef)*

*Carlota Rodriguez & Erika Nyitrai  
(Food & Beverage Operations Managers)*

*#RubensHotel | @RubensHotel*

## THE RUBENS ROYAL

### HALAL AFTERNOON TEA

#### SAVOURY

Scottish Smoked Salmon, Caviar & Chive Cream Cheese  
*on Cape Seed Loaf*

Cucumber & Mint Crème Fraîche  
*on Norfolk Crunch*

Chicken, Grain Mustard Mayonnaise, Toasted Almonds  
*on White Bread*

Barber's Cheddar Cheese & Plum Tomato  
*on Onion Bread*

Spiced Egg Mayonnaise & Mustard Cress  
*on Harissa Bread*

#### SCONES

Plain | Fruit | Cheese

*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

#### SWEET

The Crown

*Vanilla Cheese Cake, Mango, Passionfruit Curd, Coconut Sponge*

Raspberry Sandwich

*Raspberry Cream, Ivoire Whipped Ganache, Citrus Sablé*

Pistachio Choux

*Pistachio Crème Pâtisserie, Grapefruit Jelly, Caramelised Pistachios*

Banana Caramel Tart

*Banana Sponge, Caramelised Banana, Vanilla Cream*

## THE RUBENS ROYAL

### GLUTEN-FREE AFTERNOON TEA

#### SAVOURY

Scottish Smoked Salmon, Caviar & Chive Cream Cheese

Roast Beef Sirloin, Wild Rocket & Horseradish Cream

Chicken, Grain Mustard Mayonnaise, Toasted Almonds

Barber's Cheddar Cheese & Tomato

Cucumber & Mint Crème Fraîche

*Served on a Selection of Gluten-Free Breads*

#### SCONES

Plain | Fruit | Cheese

*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

#### SWEET

The Crown

*Vanilla Cheese Cake, Mango, Passionfruit Curd, Coconut Sponge*

Raspberry Sandwich

*Raspberry Cream, Ivoire Whipped Ganache, Citrus Sablé*

Pistachio Choux

*Pistachio Crème Pâtisserie, Grapefruit Jelly, Caramelised Pistachios*

Banana Caramel Tart

*Banana Sponge, Caramelised Banana, Vanilla Cream*

## A RITUAL FIT FOR ROYALTY

### AFTERNOON TEA

Royal Afternoon Tea — £70

Champagne Afternoon Tea — £90

Bottomless Champagne Afternoon Tea — £115

Vegan Champagne Afternoon Tea — £90

Halal Sparkling So Jenny Afternoon Tea — £87

Prince & Princess Afternoon Tea — £35 (children under the age of 12)

**ENJOY THIS** traditional English occasion at The Rubens at the Palace overlooking the Royal Mews of Buckingham Palace.

The pastry kitchen at The Rubens is led by our talented pastry chef Sarah Houghting, producing the freshest pastries and cakes for our guests to enjoy. With a reputation as one of the best in London we pay respect to the tradition of Afternoon Tea whilst incorporating fresh twists along the way and always sourcing from the highest quality and ethical suppliers such as Valrhona chocolate.

Our delicious Afternoon Tea features mouth-watering pastries, finger sandwiches and scones.

Our sandwiches, scones, pastries and seasonal preserve are prepared fresh each day. Please inform us prior to your visit of special dietary restrictions or allergies to ensure we can cater for them.

*Vegetarian, Vegan, Halal and Gluten-Free options are available.*

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

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.



## P M D ' S TEA SELECTION

**P.M. DAVID SILVA & SONS** was established in 1945 during the Plantation Raj in Ceylon's world-famous Dimbula Valley. The company was founded on Brunswick Estate in the fertile Maskeliya Valley as a small independent Tea Shop for tea plantation workers to gather, relax and enjoy a quality cup of tea. The business and the family soon expanded to become a specialist Tea Transporter and Plantation Supplier. Today, three generations on, it remains a family company, serving the world's most soughtafter teas that are hand plucked and ethically sourced. Alternatively, coffee or hot chocolate is available upon request.

### BLACK TEA

#### THE RUBENS TEA BY ST JAMES TEA ESTATE, UVA, CEYLON

The Rubens Hotel sits opposite the royal mews and is a stone's throw away from Royal St. James Park, the oldest royal park in London. St James estate was founded by pioneer British planters during the plantation raj in Ceylon. The tea is handpicked during the height of the Uva "flavoury" season and uniquely crafted for The Rubens at the Palace. The cup is strong and aromatic with a strong bouquet of natural wintergreen flavour. *Perfectly paired with the Crown.*

#### THE ROYAL JUBILEE TEA BY LOVERS LEAP TEA ESTATE, NUWARAELIYA, CEYLON

The estate takes its name from two lovers who leapt to their fate. HRH The Duke of Edinburgh visited this estate on a Royal tour of the island in 1954. The Duke planted a selection of tea bushes during his visit. Lovers Leap tea was the only tea served and drunk by those in attendance of the state banquet dinners during the Diamond Jubilee celebrations for 2012. The flavours are bright, crisp and clean. *Perfectly paired with the Cucumber & Mint Crème Fraîche Sandwich.*

#### MATTAKELLE GOLDEN CURL

A fusion of Japanese and Sri Lanka flavour. Grown on Mattakelle Tea estate on the western slopes of Sri Lanka, the tea is harvested from a Japanese tea bush known as Benifuki that was gifted to the estate. The tea is harvested from one leaf and a bud. It has a natural rosy aroma with a jasmine floral flavour. *Perfectly paired with the Pistachio Choux.*

#### PLANTERS' BREAKFAST

Strong and full bodied. Before English breakfast, early tea planters enjoyed the full bodied flavours of Planter's 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. *Perfectly paired with the Chicken & Grain Mustard Mayonnaise Sandwich.*

#### 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. *Perfectly paired with the Scottish Smoked Salmon, Capers, Chive Sour Cream on Cape Seed Loaf.*

#### PLANTERS' AFTERNOON

The traditional afternoon tea of cakes and sandwiches is best taken with a bright and fragrant tea. The award-winning tea is handpicked on the rolling hills of Ceylon's Uva region. Ideal on its own or with a splash of milk. *Perfectly paired with the Barber's Cheddar Cheese & Plum Tomato Sandwich.*

#### 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. *Perfectly paired with the Cucumber & Mint Crème Fraîche Sandwich.*

#### PLANTERS' MISTRESS

A light, golden tea scented with bergamot, orange and lemon peel that leaves the pallet feeling refreshed with a fresh citrus flavour. *Perfectly paired with the Cheese Scones.*

## THE RUBENS ROYAL

### VEGAN AFTERNOON TEA

#### SAVOURY

Cucumber & Mint Cream Cheese

*on Norfolk Crunch*

Plant Based Chicken, Grain Mustard Mayonnaise, Toasted Almonds

*on White Bread*

Baba Ghanoush, Grilled Vegetables, Vegan Cheese

*on Spinach Bread*

Vegan Applewood Smoked Cheddar & Plum Tomato

*on Onion Bread*

Spiced Tofu Egg Mayonnaise & Mustard Cress

*on Charcoal Bread*

#### SCONES

Plain | Fruit | Cheese

Fruit

*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

#### SWEET

The Crown

*Amatika Mousse, Mango, Passionfruit Curd, Coconut Sponge*

Raspberry Sandwich

*Raspberry Cream, Raspberry Whipped Ganache, Citrus Sablé*

Pistachio Financier

*Pistachio Crème Pâtisserie, Grapefruit Jelly, Caramelised Pistachios*

Banana Caramel Tart

*Banana Sponge, Caramelised Banana, Vanilla Cream*



## THE RUBENS ROYAL

### VEGETARIAN AFTERNOON TEA

#### SAVOURY

Cucumber & Mint Crème Fraîche  
*on Norfolk Crunch*

Plant Based Chicken, Grain Mustard Mayonnaise, Toasted Almonds  
*on White Bread*

Baba Ghanoush, Grilled Vegetables, Vegan Cheese  
*on Spinach Bread*

Barber's Cheddar Cheese & Plum Tomato  
*on Onion Bread*

Spiced Egg Mayonnaise & Mustard Cress  
*on Harissa Bread*

#### SCONES

Plain | Fruit | Cheese

Fruit

*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

#### SWEET

The Crown

*Amatika Mousse, Mango, Passionfruit Curd, Coconut Sponge*

Raspberry Sandwich

*Raspberry Cream, Raspberry Whipped Ganache, Citrus Sablé*

Pistachio Financier

*Pistachio Crème Pâtisserie, Grapefruit Jelly, Caramelised Pistachios*

Banana Caramel Tart

*Banana Sponge, Caramelised Banana, Vanilla Cream*

## P M D ' S

### TEA SELECTION

#### BLACK TEA

##### A GARDEN FAIRYTALE

A whimsical blend of black tea. The sweet allure of apple and quince intertwines with the tangy brightness of hibiscus and orange, creating a harmonious symphony. *Perfectly paired with the Raspberry Sandwich.*

##### RADIANT ROSE PEARL

An irresistible combination of high grown pekoe tea with rose petals give a radiant, exhilarating infusion. Radiant Rose has a perfumed nose, which flourishes into a sweet and floral infusion. A sophisticated tea, that can be enjoyed with or without milk. *Perfectly paired with the Chicken & Grain Mustard Mayonnaise Sandwich.*

##### VANILLA SENSATION

Black tea blended with vanilla flavour combines to give an aromatic and creamy tea. *Perfectly paired with the Banana Caramel Tart.*

##### IMPERIAL CHOCOLATE

Rich, velvety notes of chocolate braid with a robust black tea base, inviting you to savour this perfect harmony. *Perfectly paired with the Fruit and Plain Scones.*

##### MANGO SUNSHINE

Low grown black tea from southern Sri Lanka married with mango. A juicy flavourful cup of tea that is ideal on its own or with pastries. *Perfectly paired with the Banana Caramel Tart.*

#### 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. Sip slowly and savour the harmonious balance of floral elegance and crisp green notes, leaving a lingering sensation of tranquillity and refreshment on your palate. *Perfectly paired with the Raspberry Sandwich.*

#### OOLONG TEA

##### MILK OOLONG - FORMOSA

Milk Oolongs are only found in Formosa (Taiwan) and are made by handpicking the Jin Xuan tea plant. Green in colour yet with a buttery, milk flavour. Milk Oolong is an excellent introduction to the world of Oolong tea. Created Completely by nature and skill of the tea maker. *Perfectly paired with the Crown.*

#### WHITE TEA

##### CAMELLIA STEM FLOWER

Delicate white tea stems and elusive tea flowers unite in an unprecedented combination. A light tasting tea with a captivating bitterness akin to rich dark chocolate, intertwining with the delicate floral undertones. *Perfectly paired with the Raspberry Sandwich.*

##### SILVER TIPS (Supplement £25)

Drinking Silver Tips is an indulgent experience. Its clear infusion possesses a slight metallic sheen on the surface. Silver Tips are carefully nurtured in perfect microclimate conditions and handpicked only at precise times. Chosen from a distinct cultivar the unfurled tender buds enter a unique oxidation process, handcrafted to perfection. *Perfectly paired with the Fruit Scones.*

#### 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. *Perfectly paired with the Pistachio Choux.*

##### PEPPERMINT LEAVES

A cherished herbal tea that has been used for centuries to aid digestion and leaves a fresh minty tang. *Best enjoyed as an after meal drink palate cleanser or as a digestive aid.*

##### LEMONGRASS & GINGER

Aromatic and refreshing the fusion of fresh, zesty lemongrass with spicy, sweet ginger produces an uplifting herbal concoction. *Perfectly paired with the Chicken & Grain Mustard Mayonnaise Sandwich.*

## THE ROYAL COLLECTION

*Add a little sparkle...*

### THE KING'S SWAN

*No.3 Gin, Maraschino Liqueur, Violette, Citrus, Cucumber, White & Red Grapes*

*Served with a Lanson Champagne Shot*

20

### ESPRESSO MARTINI

*Absolut Vodka, Rubens Coffee Liqueur, Espresso*

19

### THE CHANGING GUARD

*Aba Pisco, Yellow Chartreuse, Citrus, Vanilla, Pineapple & Basil, Lanson Champagne*

19

### THE SEVENTH DUCHESS OF BEDFORD

*Tanqueray 10 Gin, Four Pillars Navy Strength Gin, Rubens Sweet Vermouth Blend, Rubens Bitter Blend,*

*Pink Green Tea, Banana, Matcha*

19

*Add a low calorie sparkle...*

### MARGARITA'S PROMISE

*Herradura Blanco, Citrus, Fresh Orange, Aromatic Peychaud Bitters, Agave Nectar, Soda, Hawaiian Black Lava Salt*

19

### DETOX GLAM

*Ceylon Arrak, Rum, Lemongrass and Turmeric Syrup, Lime Cardamom, Galangal Soda*

19

## CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

		125ml	750ml
Lanson Le Black Reserve	12.5%	22	125
Lanson Rosé	12.5%	25	150
Lanson Le Green	12.5%	26	170
Botter Prosecco Superiore	11.5%	13	68
So Jenny	0%	17	95

## THE RUBENS ROYAL

### AFTERNOON TEA

#### SAVOURY

Scottish Smoked Salmon, Caviar & Chive Cream Cheese

*on Cape Seed Loaf*

Roast Beef Sirloin, Wild Rocket & Horseradish Cream

*on Beetroot Bread*

Chicken, Grain Mustard Mayonnaise, Toasted Almonds

*on White Bread*

Barber's Cheddar Cheese & Plum Tomato

*on Onion Bread*

Cucumber & Mint Crème Fraîche

*on Norfolk Crunch*

#### SCONES

Plain | Fruit | Cheese

*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

#### SWEET

The Crown

*Vanilla Cheese Cake, Mango, Passionfruit Curd, Coconut Sponge*

Raspberry Sandwich

*Raspberry Cream, Ivoire Whipped Ganache, Citrus Sablé*

Pistachio Choux

*Pistachio Crème Pâtisserie, Grapefruit Jelly, Caramelised Pistachios*

Banana Caramel Tart

*Banana Sponge, Caramelised Banana, Vanilla Cream*