

AFTERNOON

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It was in 1840 that Anna,
the seventh Duchess of Bedford,
noticed she felt a 'sinking feeling'
around mid-afternoon. Once served
with a pot of Darjeeling tea,
some bread, butter and biscuits,
she felt decidedly better.
The afternoon tea was born.

AFTERNOON TEA

Traditional Afternoon Tea

85 PER PERSON

Champagne Afternoon Tea

Served with a glass of Laurent-Perrier La Cuvée Brut Champagne

95 PER PERSON

Rosé Champagne Afternoon Tea

Served with a glass of Laurent-Perrier Rosé Champagne

105 PER PERSON

Grand Siècle Champagne Afternoon Tea

Served with a glass of Laurent-Perrier Grand Siècle Champagne

115 PER PERSON

CAVIAR AFTERNOON TEA



Caviar Afternoon Tea

130 PER PERSON

Champagne Caviar Afternoon Tea

Served with a glass of Laurent-Perrier La Cuvée Brut Champagne

140 PER PERSON

Rosé Champagne Caviar Afternoon Tea

Served with a glass of Laurent-Perrier Rosé Champagne

150 PER PERSON

Grand Siècle Champagne Caviar Afternoon Tea

Served with a glass of Laurent-Perrier Grand Siècle Champagne

160 PER PERSON

CHAMPAGNES BY THE GLASS ARE SERVED AS 125ML MEASURES.

ALL PRICES ARE INCLUSIVE OF VAT.

AFTERNOON TEA

Enjoy a selection of Finger Sandwiches & Savouries

Coronation Chicken, Gem Lettuce

on Onion Seed Bread

Honey Roast Wiltshire Ham and Asparagus Mayonnaise

on Seeded Bread

Clarence Court Egg Mayonnaise, Truffle, Cress

on Brioche

Smoked Salmon & Horseradish Sour Cream

on Brown Bread

Mini Brioche Rolls with Crayfish Cocktail

Quiche Lorraine



Plain and Sultana Scones

Served with Organic Strawberry, Rhubarb & Litsea Cubeba Jam and Cornish Clotted Cream



Indulge in a choice of Sweet Delicacies inspired by the Season

Yogurt & Raspberry Frangipane Tart

Elderflower Battenberg

Mascarpone & Bourbon Vanilla Saint Honoré

Mint & Chocolate Palet d'Argent

Victoria Sponge Gugelhupf

Lemon Drizzle Cake

Coconut Truffles

Marshmallows – Vanilla, Rose

CAVIAR AFTERNOON TEA

Served with 20g King's Golden Oscietra Caviar and a Pearl Spoon



Enjoy a selection of Savouries

King Crab Tartelette, Beetroot, Radish & Pomelo

Royale Salmon, Whipped Crème Fraîche with Confit Yolk

Potimarron Squash with Lobster and Dill

Clarence Court Egg and Brioche Pinwheel Sandwich

Blini and Sour Cream



Plain and Sultana Scones

Served with Organic Strawberry, Rhubarb and Litsea Cubeba Jam
and Cornish Clotted Cream



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Marshmallows – Vanilla, Rose

CHAMPAGNE

LAURENT-PERRIER	Glass	Bottle
Laurent-Perrier, La Cuvée Brut NV	19	90
Laurent-Perrier, Rosé NV	26	140
Laurent-Perrier, Grand Siècle Brut NV	35	200
Laurent-Perrier, Grande Cuvée Alexandra Rosé 2004		395
BILLECART-SALMON		<i>Bottle</i>
Billecart Salmon, Brut Réserve		110
Billecart Salmon, Brut Rosé		160
LOUIS ROEDERER		Bottle
Louis Roederer, Cristal 2014		435
JACQUES SELOSSE	Glass	Bottle
Jacques Selsosse "Initial" Grand Cru	45	240
Blanc de Blancs NV		
DOM PERIGNON		Bottle
Dom Pérignon 2010		340
Dom Pérignon Rosé 2006		360
RUINART		Bottle
Ruinart, Blanc de Blancs NV		160
Ruinart, Rosé NV		165
BOLLINGER		Bottle
Bollinger, Spécial Cuvée Brut NV		165
Bollinger, Grande Année Brut Rosé 2007		290

CHAMPAGNES BY THE GLASS ARE SERVED AS 125ML MEASURES.

PLEASE NOTE THAT VINTAGE MAY VARY DUE TO THE LIMITED PRODUCTION OF SEVERAL OF OUR WINES. AN EXTENSIVE WINE LIST IS AVAILABLE ON REQUEST.

CORINTHIA LONDON TEA BLENDS



The strength of tea is often obtained by the amount of tea leaves used while its potency depends on the length of the brewing process involved.

Precision timing is required in brewing as if it is done longer than necessary it can result in undesirable flavours.

Here at the Crystal Moon Lounge, we differentiate the strength by adjusting the blends of our afternoon tea.

BESPOKE TEA MENU



Three different tea variations exclusively blended for Corinthia London.

No.1 AROMATIC

A light strength blend of Earl Grey, Darjeeling and Assam with lovely aromatic and light flowery undertones.

No.2 MELLOW

A medium strength blend of Earl Grey, Darjeeling and Assam with rich malty notes and honey-like sweetness with a hint of spice.

No.3 ROBUST

A full-strength blend of Earl Grey, Darjeeling and Assam with a complex aromatic bouquet of floral, fruity and honeyed notes with spicy undertones.

BLACK TEA BLENDS



MANGO NOIR

Fruit. Warm. Exotic. – Smooth black tea cushioning ripe, succulent mango sends you dizzy with delight.

LYCHEE & ROSE NOIR

Perfumed. Deep. Decadent. – Rain drops on roses and sweet fruity lychee, it's a sensational harmony.

LAPSANG SOUCHONG

Smoke. Dark. Opulent. – Genuinely rare and like no other, we buy it from the tiny mountain village where it was invented 400 years ago.

WILD CHAI

Spiced. Aromatic. Seductive. – A thrilling romp with exuberant spices that capture the essence of India

CHOCOLATE NOIR

Cocoa-rich. Moreish. Luxurious. – A velvety smooth tea with decadent, dark chocolate notes to satisfy just about every craving.

ASSAM

Malty. Rousing. Familiar. – A deep, dark and assertive wake-up call of a tea.

DARJEELING

Muscatel. Bright. Ethereal. – Chinese tree bushes thrive in the Himalayas and yield this sparkling 'Champagne of teas'.

ENGLISH BREAKFAST

Big. Beautiful. Exuberant. – Congratulations – you have discovered the ultimate English breakfast blend.

ENGLISH BREAKFAST DECAF

Caramel. Comforting. Robust. - The warm embrace of glorious English Breakfast, without the caffeine kick.

EARL GREY

Bergamot. Velvety. Harmonious. - Classic English elegance exalted by heady botanical citrus notes.

GREEN TEA



JASMINE PEARLS

Honeysuckle. Fragrant. Intoxicating. - Get carried away by exotic florals hovering over the sweetest green tea.

DRAGONWELL

Chestnut. Pure. Immersive. - Tender leaves from wild grown trees deliver nutty, green bean, green tea ecstasy.

MATCHA TEA

Umami. Vivid. Sensuous. - Naturally, neon green, the fairy dust of the whole tea leaf, power-packed with nutrients.

POUCHONG

Peachy. Luscious. Awesome. - 'A tea so perfect that when I tasted it, I quit my job and started a tea company'. - Jennifer Wood, Founder, Canton.

GEINMAICHA

Nut-Sweet. Sea Breeze. Satisfying. - Toasty, roasty notes of nutty brown rice cooked over a seaweed fire on a beach at sunset.

OOLONG



HONEY ORCHID

Nectar-sweet. Floral. Mesmerising. - A celestial mix of fruit, floral and mineral notes dance on the tongue and make your heart sing.

IRON BUDDHA

Soft Fruit. Saporous. Arcadian. - Think sweet peas growing through the vegetable patch planted in a fruit orchard.

WHITE TEA



SILVER NEEDLE

Honeydew. Delicate. Bliss. - Plump, soft, and sweet enough to make the heavenly angels weep with joy.

HERBAL INFUSIONS (NATURALLY CAFFEINE FREE)



TRIPLE MINT

Herbaceous. Icy. Invigorating. - The essence of three freshly crushed mints hits you with a cool, tingling sensation.

GLOW ROOIBOS

Honeyed. Tribal. Rich. - Warm notes of vanilla and sandalwood harvested from the sun-baked African earth.

CHAMOMILE

Apple-sweet. Silky. Slumberous. - Relax. - Take a sip and snooze in a sun-kissed summer meadow.

LEMON VERBENA

Sherbet. Soft. Spirited. - Elegant, pale green leaves burst with playful notes of lemon sherbet.

BERRY AND HIBISCUS

Blackcurrant. Juicy. Nostalgic. - A scarlet explosion of intense ripe forest fruits. Delicious three dimensional.

GINGER SMOOTH

Spicy. Colourful. Restorative. - The mother of all herbals with super spices kicking off, looking good and feeling fine.