

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  
65 PER PERSON

Champagne Afternoon Tea  
*Served with a glass of Laurent-Perrier La Cuvée Brut Champagne*  
75 PER PERSON

Rosé Champagne Afternoon Tea  
*Served with a glass of Laurent-Perrier Rosé Champagne*  
85 PER PERSON

Grand Siècle Champagne Afternoon Tea  
*Served with a glass of Laurent-Perrier Grand Siècle Champagne*  
95 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

## AFTERNOON TEA

*Enjoy a selection of Finger Sandwiches*

Pickled Cucumber, Goat's Curd, Mint  
*on Brown Bread*

Smoked Salmon, Horseradish Crème Fraîche  
*on Brown Bread*

Honey Roast Wiltshire Ham and Dijon Mustard, Watercress  
*on Mediterranean Bread*

Coronation Chicken, Gem Lettuce  
*on Onion Bread*

Clarence Court Egg Mayonnaise, Truffle, Dijon Mustard  
*on Brioche*



*Plain and Sultana Scones*

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



*Indulge in a choice of Sweet Delicacies inspired by the Season*

Pistachio Paris-Brest

Lemon Meringue Tartlet

Earl Grey Opera

Passion Fruit Cheesecake

Lemon Drizzle Cake

Hazelnut & Salted Caramel Cake

## 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 and 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 & Litsea Cubeba Jam

& Cornish Clotted Cream



*Indulge in a choice of Sweet Delicacies inspired by the Season*

Pistachio Paris-Brest

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Earl Grey Opera

Passion Fruit Cheesecake

Lemon Drizzle Cake

Hazelnut & Salted Caramel Cake

## CHAMPAGNE

LAURENT-PERRIER	Glass	Bottle
Laurent-Perrier, La Cuvée Brut NV	20	95
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		Bottle
Jacques Selosse "Initial" Grand Cru Blanc de Blancs NV		600
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 & 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.

### GENMAICHA

*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.