

LISBON AFTERNOON TEA

Enjoy a selection of Finger Sandwiches

Cottage cheese and Coriander
on White bread

Sirloin Beef Steak with Mustard
on Caco Bread

Alentejo Region Smoked Ham with Serra Cheese
on Olive Bread

Carrot, Spinach and Parsley
on Brown Bread

Indulge in a choice of Sweet Delicacies

Portuguese Custard Tart

Travesseiro - Sintra's Traditional Pastry
stuffed with Sweet Eggs and Almond

Mini Sponge Cake

Pastel de Tentúgal - Sweet Eggs Pastry

Torta de Azeitão - Sponge Cake Roll stuffed
with Sweet Egg Yolk Cream and Cinnamon

Mini Portuguese Sweet Bread with Coconut crust

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Plain Scones

served with Pumpkin, Strawberry jam and Clotted Cream

€35

All prices are inclusive of VAT at the current rate

TRADITIONAL AFTERNOON TEA

Enjoy a selection of Finger Sandwiches

Smoked Salmon and Fennel
on Nordic Bread

Lamb, Ilha Cheese and Nuts
on Brioche

Egg and Parsley
on Brown Bread

Cucumber and Mint
on White Bread

Indulge in a choice of Sweet Delicacies

Pistachio Religieuse

Blackberry Pâte de Fruit

Raspberry Marshmallow

Dry Fruits and Salty Caramel Tartlets

Lemon Glazed Cake with Dehydrated Lemon

Chocolate Brownie with Hazelnut Cream

Tarte Tatin with Orange Whipped Cream

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Plain and Sultana Scones

served with Pumpkin, Strawberry jam and Clotted Cream

€40

All prices are inclusive of VAT at the current rate

Additional Champagne

Laurent Perrier Brut LP
€10 per glass

Laurent Perrier Brut LP
€90 bottle

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Companhia Portugueza dos Chás Tea Blends

Lisbon Breakfast

Earl Grey Portugal

Sencha Japan Green Tea

Darjeeling Castleton T.G.F.O.P Single Estate

Azores Smoked Souchong Tea

Oolong Sakura

All prices are inclusive of VAT at the current rate

Jasmim Vice-King of India

Green Sencha Flower's

Azores White Tea

Green Long Jing Imperial

Japan Gyokuro Asahi

Oolong Formosa-Mint

Pai-Mu-Tan Lavander White Tea

Rooibos Camomile

Food Allergies and Intolerances: should you have any questions regarding the content or preparation of any of our food, please ask a member of the restaurant team.

Food and beverage including appetizers served at the restaurant, can only be charged if ordered or consumed by the guest.

On preparation of all items mentioned in this menu, we kindly inform you that they may contain one or more of the following ingredients: Cereals that contains gluten (wheat, rye, barley, oat and ingredients with these cereals), Crustaceans and ingredients with crustaceans, Eggs and ingredients with eggs, Fish and ingredients with fish, Peanuts and ingredients with peanuts, Soya and ingredients with soya, Milk and ingredients with milk (including lactose), Tree nuts (almonds, hazelnuts, cashew, pecan nuts, Brazilian chestnuts, pistachios, nuts) and ingredients with these tree nuts, Celery and ingredients with celery, Mustard and ingredients with mustard, Sesame seeds and ingredients with sesame seeds, Sulphur dioxide and sulphites (in concentrations 10 mg/kg or 10 mg/l), Lupine bean and ingredients with lupine bean and Mollusks and ingredients with mollusks.