



*The  
Crystal Moon  
Lounge*

MENU



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# ALL DAY DINING

*Served Daily from 12 Noon -2 pm and 6:30 pm – 11.00pm*

## SNACKS & SHARING

Colchester Oysters, Mignonette or “Casino”	
Each	£4
Half Dozen	£24
Dozen	£48
Mediterranean Flat Bread, Tapenade, Anchovy, Rocket	£10
Chickpea Fries, Courgette & Sour Cream Dip (V)	£12
Grilled Octopus, Anticucho	£12
Marinated Seabass with Coconut Water, Fennel,	£18
Tuna Tartare, Sesame, Cucumber, Ponzu	£22
La Latteria Burrata, Heirloom Tomatoes, Rose Geranium	£16
Vegetable Fritto Misto, Bagna Cauda	£11
Chilled Ajo Blanco, White Grape, Celery, Almond	£11

## SALADS

Italian Courgette, Steamed Lobster, Harissa Yogurt	£26
Lyonnais Salad, Frisse, French Beans, Pancetta, Duck Egg	£19
Cured Organic Salmon, Endive, Orange, and Fennel	£19
Cobb Salad	£22
Caesar Salad, Buttermilk, Parmesan, Brioche Crisps, Anchovy	£16
Add to your salad:	
<i>Corn-fed Organic Chicken</i>	+£10
<i>Grilled Prawns</i>	+£10
<i>Grilled Salmon</i>	+£8

(V) Vegetarian

### Food Allergies and Intolerances:

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.  
All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

## SANDWICHES

Cornish Crab Open Sandwich	£19
Club Sandwich	£24
Reuben “Steak” Sandwich	£24
Smoked Salmon and Caviar Toasty	£18

## FROM THE GRILL

Corinthia Beef Burger	£24
Grilled Dover Sole Meunière, Brown Shrimp, Lemon	£48
Lake District Rib Eye (800g), Chimichurri	£75
Seafood Mixed Grill, Squid, Red prawn, Seabass, Salmon, Bois Bordrin	£45
Strozzapreti, Summer Vegetables, Basil, Pine Nut, Truffle (V)	£19
Whole Cornish Seabass, Salsa Verde	£32
Spatchcock Poussin, Harissa, Cumin, Preserved Lemon	£22
Potato Gnocchi, Hen of The Woods Mushroom, Hazelnut Pesto (V)	£18
Yogurt Marinated Lamb Cutlets, Courgette Spaghetti, Espelette, Mint	£30

## SIDES £5.50

Red Cabbage Slaw, Halloumi, Raisin, Almond (V)
French Fries (V)
Hasselback New Potatoes, Basil, Pine Nuts (V)
Yellow and Green Wax Beans (V)
Cumin Roasted Heritage Carrots and Beetroots with Goat’s Curd (V)
Steamed Spinach (V)
Creamed Mash Potato (V)

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## DESSERTS

£12

Golden Pineapple Carpaccio, Pink Peppercorn, Mint

Chocolate and Malt Mousse, Caramel, Honeycomb, Dark Chocolate Sorbet

Chocolate, Hazelnut and Coffee Ice Cream Coupe

Lemon-Vanilla Panna Cotta, Blackberries, Meringue and Lemon Balm

Mirabelle Tart, Almond Frangipane, Cultured Cream

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## 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.*

*At the Crystal Moon Lounge, we differentiate the strength by adjusting the blends of our afternoon tea. We have curated three different teas - Assam, for its intense flavours, Darjeeling for its delicate characteristics and Earl Grey for its fruity and sweet notes.*

### BESPOKE AFTERNOON BLENDS

*Three different tea variations, exclusively blended for Corinthia London by our tea master.*

#### N°.1 AROMATIC

£6.50

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

#### N°.2 MELLOW

£6.50

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

#### N°.3 ROBUST

£6.50

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

## BLACK BLENDS

### MANGO NOIR

£6.50

*A medium strength blend with a wonderful balance of tropical fruit and floral aromatics.*

### CHOCOLATE NOIR

£6.50

*A luxurious medium – bodied combination of Chinese and Indian Black Teas and Cocoa Nibs from Peru and Vanilla from Madagascar.*

### WILD CHAI

£6.50

*An intoxicating mixture of Vietnamese Cinnamon, Indian Ginger, Cardamon from Sri Lanka, and Italian Mandarin.*

### LYCHEE AND ROSE NOIR

£6.50

*This delicious soothing tea with dried Rose Petals and Lychee fruit essence, makes a delicate and elegant blend.*

### EARL GREY

£6.50

*A beautifully-scented tea with a floral and citrus flavour, made from three black teas from China and India and Italian oil of bergamot.*

### ENGLISH BREAKFAST

£6.50

*A rich, intense tea, malty Assam blended with a mellow Kenyan and Rwandan tea leaves gives a unique, dark cocoa flavours.*

## BLACK SINGLE ESTATES

### ASSAM

£6.50

*From an estate on the south banks of the Brahmaputra river in India, this iconic tea is full-bodied and robust, with a creamy texture and malty undertone.*

### DARJEELING

£6.50

*Considered the “Champagne of the Teas”, the picturesque Singell Tea State nestles among the foothills of the Himalayas on the Darjeeling district of India. The very best leaves make this deliciously smooth and refreshing tea with distinctive Muscatel characteristics.*

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## GREEN TEAS

### JASMINE PEARLS

£6.50

*Green Tea leaves from the Yunnan and Guangxi Province of China are hand-rolled with jasmine flowers to produce this delicious tea with its intoxicating floral aromas.*

### DRAGONWELL

£6.50

*Nutty and creamy with a hint of fruit. A wonderful emerald experience, named after the light rainfall onto a swirling well that resembles a dancing Chinese dragon.*

### MATCHA TEA

£9

*This Japanese tea with its slightly nutty taste and harmonious balance of bitter-sweet flavours, is classically used for the traditional Japanese Tea Ceremony.*

### POUCHONG

£6.50

*This Taiwanese medium strength and invigorating tea has sweet mineral undertones with a delicate underling bitterness and a tangy edge.*

### GENMAICHA

£6.50

*Originally created in Japan to make the tea leaves stretch a little further, this tea has a unique taste of green tea notes mingling with nutty rice.*

## OOLONGS

### IRON BUDDHA

£6.50

*A special Oolong from Fujian province has a hint of minerality, and floral notes finished with a light charcoal roasting to give the leaves a rich, maple-like sweetness after taste.*

### HONEY ORCHID

£6.50

*Growing only in Guangdong province, this rare tea has an intense floral, honey - sweet balance.*

## WHITE TEAS

### SILVER NEEDLE

£6.50

*A sweet, delicate yet lingeringly elegant tea – magical and exquisite*

## HERBAL TEA INFUSIONS (CAFFEINE FREE)

### TRIPLE MINT

£6

*The essence of three freshly – crushed mints hits you with a cool, tingling sensation.*

### WILD ROOIBOS

£6

*Intense and rich flavours of Vanilla and Sandalwood.*

### CHAMOMILE FLOWERS

£6

*This tea is an all-time favourite when it comes to calming the nerves and is traditionally said to have healing properties. These beautiful flowers, carefully picked in Croatia, produce a golden tea with a sweet, creamy infusion.*

### BERRY AND HIBISCUS

£6

*An exciting pure-fruit tea consisting of a wide selection of French forest berries from Alsace region. This deep red tea has a vivid flavour and a pleasing sweetness that is balanced by the tart hints of hibiscus.*

### KARMA

£6

*This medium bodied tea is deliciously integrated with Fennel Seeds, Licorice Root, Rose Petal, Cardamon and Ginger for a spicy finish.*

### LEMON VERBENA

£6

*A native plant from South America, Lemon Verbena is highly prized for its zesty flavours and healthy properties.*

## COFFEE

Espresso, Macchiato, Ristretto	£4.50
Filter Coffee	£6
Capuccino	£6
Americano	£6
Caffè Latte	£6
Double Espresso, Double Macchiato	£6
Flat White	£6
Liqueur Coffee	£9

## HOT CHOCOLATE

<b>Corinthia Hot Chocolate</b>	£8.50
<i>Served in a pot with Marshmallows, Whipped Cream and Chocolate Splinters</i>	

## FRESH FRUIT JUICES

Orange, Pink Grapefruit, Apple, Cranberry, Tomato and Carrot	£7
Freshly Squeezed Juices	£12

## SOFT DRINKS

Coke, Diet Coke, Coke Zero	330ml	£5
Franklin & Sons Ltd Tonics	200ml	£5
<i>Lemonade, Ginger Ale, Soda Water, Bitter Lemon, Tonic Water, Ginger Beer</i>		
Spirit Mixers		£3

## MINERAL WATER

	330ml	750ml
Still or Sparkling	£3	£5.50

## BEER

	330ml	
Meantime Lager		£7
Meantime Pale Ale		£7
Peroni		£7
Heineken		£7

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## BY THE GLASS OR BOTTLE

### SPARKLING WINE

*Glass*      *Bottle*

Gusbourne Blanc de Blancs 2014      £17      £85  
Kent, England

### CHAMPAGNE

*Vintage*      *Glass*      *Bottle*

Laurent-Perrier La Cuvée Brut Champagne, France      NV      £16      £80  
Laurent-Perrier Rosé Champagne, France      NV      £24      £120

Billecart-Salmon, Brut, France      NV      £20      £94  
Billecart-Salmon, Brut Rosé, France      NV      £27.50      £138

Ruinart Blanc de Blancs Champagne, France      NV      £28      £135

Ruinart Rosé Champagne, France      NV      £30      £145

Krug Grande Cuvée, France      NV      £65      £315

### WHITE WINE

*Glass*      *Bottle*

Vinho Verde 2017      £10      £48  
Adego de Moncao, Minho, Portugal

Chardonnay “Vom Kalk” 2017      £11      £55  
Markus Altenburger, Burgenland, Austria

Pinot Grigio “Rulendis” 2016      £12      £60  
Cavit, Trentino, Italy

Sauvignon Blanc “Pioneer Swamp Block 3” 2017      £15      £75  
Saint Clair Estate, Marlborough, New Zealand

Châteauneuf du Pape Blanc 2016      £18      £80  
Domaine de la Charbonnière, Southern Rhône, France

Chassagne Montrachet 2017      £28      £155  
Domaine Bernard Moreau, Burgundy, France

Wines by the glass are served as 125ml measures.

Please note that vintages may vary due to the limited production of several of our wines.  
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## ROSÉ WINE

	<i>Glass</i>	<i>Bottle</i>
Côtes de Provence “Arcades” 2018 Château de Fontainebleu, Provence, France	£13	£65

## RED WINE

	<i>Glass</i>	<i>Bottle</i>
Bobal 2017 Academia de los Nocturnos Utiel-Requena, Spain	£10	£48
Aglianico “Amarante” 2013 Campomare, Campania, Italy	£13	£70
Bourgogne Rouge 2017 Domaine Chavy Chouet, Burgundy, France	£13	£76
Shiraz 2015 Shays Flat Vineyard, Tournon, Western Pyrenees, Australia	£14	£71
Zinfandel 2016 Juvenile, Turley Winery, California, USA	£16	£94
Château Siaurac 2010 Lalande de Pomerol, Bordeaux, France	£17	£95

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# SPIRITS

## GIN

Tanqueray London Dry	£11
Bombay Sapphire	£11
Hendrick's	£13
Tanqueray 10	£13
Botanist	£14
Monkey 47	£18

## VODKA

Sipsmith	£12
Chase Original Vodka	£13
Belvedere	£14
Grey Goose	£14

## RUM

Bacardi Carta Blanca	£11
Diplomatico Reserva Exclusiva	£18
Ron Zacapa Centenario 23 Year Old	£25
Havana Club 15 Year Old	£49

## COGNAC

Rémy Martin XO		£32
Hennessy XO		£35
Hennessy Paradis		£110
Rémy Martin Louis XIII	<i>15ml</i>	£75
	<i>25ml</i>	£120
	<i>50ml</i>	£225

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## WHISKY

### SINGLE BLEND

Dalwhinnie 15 Year Old	£14
Oban 14 Year Old	£16
Lagavulin 16 Year Old	£21
Glenfiddich 18 Year Old	£22
Highland Park 18 Year Old	£25
Talisker 18 Year Old	£25
Ardbeg Corryvreckan	£26
Glenmorangie 18 Year Old	£27
Bowmore 18 Year Old	£28
Balvenie 21 Years Old	£45
The Macallan 18 Year Old	£55
Talisker 25 Year Old	£70

### BLENDED

Johnnie Walker Black Label	£13
Chivas Regal 18 Year Old	£19
Johnnie Walker Blue Label	£45

### AMERICAN

Bulleit Rye	£14
Woodford Reserve	£14
Jack Daniel's Single Barrel	£18

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## APERITIFS & VERMOUTHS

Antica Formula	£10
Aperol	£10
Campari	£10
Cocchi Vermouth di Torino	£10
Noilly Prat	£10
Punt e Mes	£10
Pimm's No. 1	£11

## LIQUEURS & DIGESTIVES

Averna	£10
Baileys	£10
Chambord	£10
Cointreau	£10
Drambuie	£10
Frangelico	£10
Kahlua	£10
Maraschino	£10
Amaretto Disaronno	£11
Benedictine	£11
Grand Marnier	£11

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