



The
Crystal Moon
Lounge

A LA CARTE MENU

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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 5% VAT. A 12.5% discretionary service charge will be added to your final bill.

CAVIAR AND OYSTERS

Oscietra Caviar 30g/50g <i>Sour Cream, Potato Pancake</i>	£185/250
Colchester Rock Oysters 6/12	£24/48

SNACKS AND SMALL PLATES

Octopus Anticucho	£12
Chickpea Fries <i>Courgettes, Sour Cream Dip</i>	£10
Deep Fried Squid <i>Saffron Aioli</i>	£11
La Latteria Burrata <i>Winter Leaves, Compressed Pear</i>	£14
Finocchiona Salami, Coppa, Pata Negra <i>Sweet and Sour Fennel</i>	£15
Creamy Chestnut Velouté <i>Garganelli, Salsify, Black Truffle</i>	£12
Pissaladiere Flat Bread <i>Caramelised Onions, Black Olives, Anchovies, Rocket</i>	£10

SANDWICHES

Club Sandwich and French Fries	£24
Smoked Salmon & Caviar Toastie and Vegetable crisps	£18
Corinthia Beef Burger and French Fries	£24

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SALADS

Caesar Salad	£18
<i>Anchovies, Parmesan, Croutons, Preserved Lemon</i>	
Tossed Cobb Salad	£20
<i>Bacon, Egg, Avocado, Chicken, Blue Cheese</i>	
Poached Duck Egg	£19
<i>Frisée Salad, Balsamic Dressing, Crispy Shallots, Alsace Bacon</i>	
Super 50 salad	£19
<i>Made with the 50 most sustainable products available</i>	
Additions: Corn-fed Organic Chicken	+ £10
Grilled Prawns	+ £10
Grilled Salmon	+ £8

LARGER PLATES

Dover Sole (550g)	£48
<i>Simply grilled or meuniere</i>	
<i>Served on or off the bone</i>	
Veal	£30
<i>Capers, Parsley, Lemon</i>	
Lobster Pappardelle	£28
<i>Tomato and Basil</i>	
Potato Gnocchi	£20
<i>Wild Mushroom, Broccoli, Hazelnut, Parmesan</i>	

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SIMPLY GRILLED

Served with one side of your choice and a sauce

Spiced Spatchcock Poussin	£22
Lamb Cutlets	£38
Beef Rib Eye	£45
Seafood Mixed Grill (<i>to share</i>)	£45
<i>Squid, Red Prawn, Halibut, Salmon</i>	

+ SAUCE

Choose from: Red Wine, Bearnaise, Peppercorn,
Bois Boudran, Mustard Mayonnaise

+ SIDE

Choose one of the sides below.

SIDES

Creamed Potato	£5.50
Fondant Potato	£5.50
French Fries	£5.50
Braised Red Cabbage	£5.50
Baby Gem	£5.50
Sautéed, Steamed or Creamed Spinach	£5.50

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DESSERTS

Sticky Toffee Pudding <i>Date, Fromage Frais</i>	£12
Warm Rice Pudding <i>Cinnamon, Apple Compote</i>	£12
Dark Chocolate Crèmeaux <i>Spiced Roasted Pear</i>	£12
Golden Pineapple Carpaccio <i>Pink Peppercorn, Mint</i>	£10
Selection of British and Continental Cheeses <i>Grapes, Celery, Crackers</i>	£14

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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^o. 1 AROMATIC £6.50

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

NO. 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^o. 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.

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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.

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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.

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 aftertaste.

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.

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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.

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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, liquorice 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 flavour and healthy properties

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COFFEE

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

HOT CHOCOLATE

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

FRESH FRUIT JUICES

Orange	£7
Pink Grapefruit	£7
Apple	£7
Cranberry	£7
Tomato and Carrot	£7
Freshly Squeezed Juices	£12
<i>Please ask for our selection</i>	

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S O F T D R I N K S

Coke, Diet Coke, Coke Zero	<i>330ml</i>	£5
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Franklin & Sons Ltd Tonics Lemonade, Ginger Ale, Soda Water, Bitter Lemon, Tonic Water, Ginger Beer	<i>200ml</i>	£5
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Spirit Mixers		£3
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M I N E R A L W A T E R

	<i>330ml</i>	<i>750ml</i>
Still or Sparkling	£3	£5.50

B E E R

	<i>330ml</i>
Meantime Lager, Meantime Pale Ale, Peroni, Heineken	£7

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BY THE GLASS OR BOTTLE

SPARKLING WINE

	<i>Vintage</i>	<i>Glass</i>	<i>Bottle</i>
Gusbourne Blanc de Blancs <i>Kent, England</i>	2014	£17	£85

CHAMPAGNE

	<i>Vintage</i>	<i>Glass</i>	<i>Bottle</i>
Laurent-Perrier La Cuvée Brut <i>Champagne, France</i>	NV	£16	£80
Laurent-Perrier Rosé <i>Champagne, France</i>	NV	£24	£120
Billecart-Salmon, Brut <i>Champagne, France</i>	NV	£20	£94
Billecart-Salmon, Brut Rosé <i>Champagne, France</i>	NV	£27.50	£138
Ruinart Blanc de Blancs <i>Champagne, France</i>	NV	£28	£135
Ruinart Rosé Champagne <i>Champagne, France</i>	NV	£30	£145
Krug Grande Cuvée <i>Champagne, France</i>	NV	£50	£295

Wines by the glass are served as 125ml measures

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BY THE GLASS OR BOTTLE

WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
Vinho Verde 2017 <i>Adego de Moncao, Minho, Portugal</i>	£10	£48
Chardonnay "Vom Kalk" 2017 <i>Markus Altenburger, Burgenland, Austria</i>	£11	£55
Pinot Grigio "Rulendis" 2016 <i>Cavit, Trentino, Italy</i>	£12	£60
Sauvignon Blanc "Pioneer Swamp Block 3" 2017 <i>Saint Clair Estate, Marlborough, New Zealand</i>	£15	£75
Châteauneuf du Pape Blanc 2016 <i>Domaine de la Charbonnière, Southern Rhône, France</i>	£18	£80
Chassagne Montrachet 2017 <i>Domaine Bernard Moreau, Burgundy, France</i>	£28	£155

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BY THE GLASS OR BOTTLE

ROSÉ WINE

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

RED WINE

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

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SPIRITS

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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	15ml	£75
	25ml	£120
	50ml	£225

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SPIRITS

WHISKY

SINGLE BLEND

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

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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