

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

60 PER PERSON

Champagne Afternoon Tea

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

70 PER PERSON

Rosé Champagne Afternoon Tea

*Served with a glass of Laurent-Perrier Rosé Champagne*

80 PER PERSON

Grand Siècle Champagne Afternoon Tea

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

90 PER PERSON

## CAVIAR AFTERNOON TEA



Caviar Afternoon Tea

120 PER PERSON

Champagne Caviar Afternoon Tea

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

130 PER PERSON

Rosé Champagne Caviar Afternoon Tea

*Served with a glass of Laurent-Perrier Rosé Champagne*

140 PER PERSON

Grand Siècle Champagne Caviar Afternoon Tea

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

150 PER PERSON

## AFTERNOON TEA



*Enjoy a selection of Finger Sandwiches*

Goats Curd, Pickled Cucumber and Mint  
on Sourdough Bread

Copper Marans Egg Mayonnaise, Truffle and Grain Mustard  
on Brioche

Smoked Salmon, Lobster, Dill Crème Fraîche and Lime  
on Seeded Bread

Coronation Chicken, Baby Gem Lettuce  
on Onion Bread

Roasted Beef Striploin, Celeriac and Horseradish Remoulade  
on Mediterranean Bread



*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*

Apple and Lemon Eclair  
Papua New Guinea Vanilla Mousse, Fig  
Hazelnut Cake, Milk Chocolate and Praline  
Mirabelle Plum Guglhupf Mousse  
Coconut Rocher  
Caramelised-chocolate Almonds  
Seasonal Guglhupf – Blueberry Cheesecake  
Marshmallows – Apple, Violet

## CAVIAR AFTERNOON TEA

*Served with 20 g Kings Golden Oscietra Caviar and Pearl Spoon*



*Enjoy a selection of Finger Sandwiches*

King Crab Tartelette, Peas, Radish  
and Pomelo

Pissalidière Tart with Smoked Sturgeon

Royale Salmon, Whipped Crème Fraîche  
with Confit Yolk

Asparagus Custard with Lobster and Dill

Copper Marans Egg and Brioche  
Pinwheel Sandwich

Blini and Sour Cream



*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*

Apple and Lemon Eclair

Papua New Guinea Vanilla Mousse, Fig  
Hazelnut Cake, Milk Chocolate and Praline

Mirabelle Plum Guglhupf Mousse

Coconut Rocher

Caramelised-chocolate Almonds

Seasonal Guglhupf – Blueberry Cheesecake

Marshmallows – Apple, Violet

## CHAMPAGNE



	Glass	Bottle
LAURENT PERRIER		
Laurent Perrier, La Cuvée Brut NV	16	80
Laurent Perrier, Rosé NV	24	120
Laurent Perrier, Grand Siècle Brut NV	36	195
Laurent Perrier, Grande Cuvée Alexandra Rosé 2004		395
BILLECART-SALMON		
Billecart Salmon, Brut Réserve		94
Billecart Salmon, Brut Rosé		138
LOUIS ROEDERER		
Louis Roederer, Cristal 2008		230
Louis Roederer, Cristal Rosé 2009		460
KRUG		
Krug, Grande Cuvée NV		295
DOM PERIGNON		
Dom Pérignon 2010		220
Dom Pérignon Rosé 2006		360
RUINART		
Ruinart, Blanc de Blancs NV		135
Ruinart, Rosé NV		145
BOLLINGER		
Bollinger, Spécial Cuvée Brut NV		145
Bollinger, Grande Année Brut Rosé 2007		245

*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. 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 TEA BLENDS



Three different tea variations exclusively blended for Corinthia London.

### N° .1 AROMATIC

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

### N° .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.

### N° .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 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 TEAS



### 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.

## OOLONGS



### 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.