

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

80 PER PERSON

Champagne Afternoon Tea

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

90 PER PERSON

Rosé Champagne Afternoon Tea

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

100 PER PERSON

Grand Siècle Champagne Afternoon Tea

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

110 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 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*

Pickled Cucumber, Goat's Curd  
on Granary Bread

Smoked Salmon Rillettes, Lemon, Dill  
on Brown Bread

Honey Roasted Wiltshire Ham, Pear Chutney  
on Sourdough

Roast Turkey, Stuffing, Cranberry, Watercress  
on White Bread

Clarence Court Egg Mayonnaise, Truffle, Dijon Mustard  
on Brioche



*Plain and Sultana Scones*

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



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

Chestnut-Cassis Tartlet

Coconut and Lime Cake, Passion Fruit, Chantilly

Coffee, Cocoa Nibs and Praline Mousse

Spiced Pear Mousse, Chai Chantilly

Armagnac and Vanilla Truffles

Seasonal Guglhupf - Pain D'épice, Candied Chestnuts

Marshmallows - Apple, Pine and Orange

Almond and Lemon Chocolate Rocks

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.

A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

ALL PRICES ARE INCLUSIVE OF VAT.

## CAVIAR AFTERNOON TEA

*Served with 20g King's Golden Oscietra Caviar and a 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 Maran Egg and Brioche

Pinwheel Sandwich

Blini and Sour Cream



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## CHAMPAGNE



	<i>Glass</i>	<i>Bottle</i>
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

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.

### 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 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 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 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.

## GEINMAICHA

*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.