



*The*  
*Crystal Moon*  
*Lounge*

A LA CARTE MENU



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# OYSTERS

Colchester Rock Oysters    Each 4 / Half Dozen 24 / Dozen 48  
*Served with Shallot Vinegar*

# SNACKS AND SMALL PLATES

House Marinated Gordal Olives and Pickles	6
Broad Bean, Chickpea and Cashew Hummus, <i>Grilled Leeks</i>	12
Sole Goujons, <i>Tartare Sauce</i>	12
Salmon Rillettes, <i>Fennel Seed Toasted Bread</i>	16
Terrine en Croûte, <i>Pickled Walnut</i>	18
Caesar Salad	16
<i>Additions:</i> <i>Corn-fed Organic Chicken</i>	+ 10
<i>Grilled Prawns</i>	+ 10
<i>Haloumi</i>	+ 10

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## SANDWICHES AND LARGER PLATES

Lobster Brioche Roll, 24  
*Endive and Chive Salad*

Classic Club Sandwich, 24  
*French Fries*

Corinthia Beef Burger, 24  
*Lettuce, Tomato, Raclette Cheese, Grilled Onion,  
Mustard Mayonnaise, French Fries*

Penne Pasta, 24  
*Roasted Tomato, Chilli, Basil, Parmesan*

Grilled Ribeye Steak, 45  
*Tomato, Portobello Mushroom, Chimichurri, French Fries*

## DESSERTS

Vanilla Cheesecake 12.5  
*Pear, Red Wine Jelly*

Cocoa and Hazelnut Mousse 12.5  
*Hazelnut Crèmeux, Cocoa Nib Tuile*

Apple Tart Tatin 12.5  
*Spiced Anglaise, Vanilla Ice Cream*

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## SPARKLING WINE

	<i>Vintage</i>	<i>Glass</i>	<i>Bottle</i>
Gusbourne Blanc de Blancs <i>Kent, England</i>	2016	15	79

## CHAMPAGNE

	<i>Vintage</i>	<i>Glass</i>	<i>Bottle</i>
Laurent-Perrier La Cuvée Brut <i>Champagne, France</i>	NV	18	85
Laurent-Perrier Rosé <i>Champagne, France</i>	NV	24	120
Laurent-Perrier Grand Siècle Brut <i>Champagne, France</i>	NV	29	175
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
Jacques Selosse "Initial" <i>Grand Cru Blanc de Blancs</i>	NV	45	240

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## WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
Vinho Verde, Adego de Moncao <i>Minho Portugal 2020</i>	10	48
Pinot Grigio "Rulendis" <i>Cavit, Trentino, Italy 2019</i>	12	60
Sauvignon Blanc <i>Dog Point, Marlborough, New Zealand 2020</i>	16	75
Chateauneuf-du-Pape Blanc, <i>Domaine de la Charbonniere, Rhone France 2019</i>	18	80
Chassagne Montrachet, Dom. Bernard Moreau <i>Burgundy, France 2018</i>	28	155

## ROSÉ WINE

	<i>Glass</i>	<i>Bottle</i>
Château d'Esclans, Whispering Angel 2020 <i>Provence, France</i>	15	70

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## RED WINE

	<i>Glass</i>	<i>Bottle</i>
Bobal, Academia de los Nocturnos <i>Utiel-Requena, Spain 2020</i>	10	48
Pinot Noir, Domaine Chavy Chouet, <i>Burgundy, France 2019</i>	13	76
Shay's Flat Vineyard Shiraz, Tournon <i>Western Pyrenees Australia 2016</i>	14	71
Château Siaurac, Lalande de Pomerol <i>Bordeaux France 2014</i>	17	95

*Please note that vintage may vary due to the limited production of several of our wines.*

*An extensive wine list is available on request.*

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## GIN

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

## VODKA

Chase Original Vodka	13
Beluga Noble	14
Belvedere	14
Grey Goose	14
Beluga Gold Line	50

## RUM

Facundo Neo	17
Diplomatico Reserva Exclusiva	18
Ron Zacapa Centenario 23 Year Old	25

## COGNAC

Rémy Martin XO	32
Hennessy XO	35
Camus Elegance XO	39
Ragnaud Sabourin 35 Fontvieille	55

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## 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
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
Macallan	<i>18 Year Old</i>	55

### 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

## LIQUEURS & DIGESTIVES

Averna		10
Baileys		10
Drambuie		10
Frangelico		10
Amaretto Disaronno		11
Grand Marnier		11

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## C O F F E E

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

## H O T C H O C O L A T E

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

## J U I C E S

Apple	7
Pineapple	7
Cranberry	7
Tomato	7
Freshly Squeezed Juices	12
<i>Orange, Carrot or Pink Grapefruit</i>	

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## SOFT DRINKS

Coke, Diet Coke, Coke Zero	330ml	5
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Franklin & Sons Ltd Tonics <i>Lemonade, Ginger Ale, Soda Water, Tonic Water, Ginger Beer</i>	200ml	5
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## MINERAL WATER

	330ml	750ml
Still or Sparkling	3	5.50

## B E E R

	330ml
Moretti	7
Menabrea	7

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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 TEA BLENDS

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

### N<sup>o</sup>. 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<sup>o</sup>. 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 TEAS

### 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.*

### 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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## 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.*

## 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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## WHITE TEA

### 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, 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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