



NOBU HOTEL
LONDON PORTMAN SQUARE

Inspired by Japan's tradition of Hanami, the appreciation of cherry blossoms, this season's Afternoon Tea at The Lounge is a tribute to Sakura.

Indulge in savoury favourites like Nobu Crispy Rice, a refined Smoked Salmon Nobu Club, and the fresh Black Cod Butter Lettuce. For a sweet finish, enjoy the Sudachi & Sakura Blossom Mousse, a dessert inspired by the beauty and fleeting nature of Sakura.

A seasonal celebration of craftsmanship, beauty, and flavour.



TEA SELECTION

JAPANESE

Kabuse Sencha

Wazuka, Kyoto, Japan

Genmaicha

Wazuka prefecture, Obubu Tea Gardens, Japan

Smoked Sakura Wood

Shimada, Shizouka, Japan

Hand-roasted Lemongrass

Districts of Takeo, Saga, Nankan, Japan

BLACK

English Breakfast

Blended in the UK by Canton

Earl Grey

China, India, Italy: Blended in the UK by Canton

Lychee & Rose Noir

Yunnan Province, China

Assam

The Khongea Estate, Assam, India

HERBAL INFUSIONS

Botanical Calm Wellness Blend

An exclusive Canton recipe, blended in Alsace

GREEN, WHITE & OOLONG

Jasmine Pearls

Yunnan and Guangxi Province, China

Silver Needle

Jinggu, Yunnan Province, China

Honey Orchid

Wudong Mountain, Guangdong Province, China





CLASSIC AFTERNOON TEA

SAVOURY

Nobu Crispy Rice
Sushi House Roll
Smoked Salmon Nobu Club
Black Cod Butter Lettuce
Chicken Kara-Age Slider, Creamy Aji Amarillo

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50ml Junmai Daiginjo Sake | Additional 6

AMAI

Sudachi & Sakura Blossom Mousse (V)
Vanilla Chiffon, Guava Cream, Puffed Rice (V)
Chocolate Miso Caramel Tart (V)
Yuzu Passion Fruit Mochi Cremeux (V)
Green Tea Strawberry Mochi Cremeux (V)

Mango White Chocolate Cheesecake (V)

FRESHLY BAKED SCONES

Strawberry Shisho Jam (V+)
Clotted Cream (V)
Yuzu Curd (V)

CLASSIC AFTERNOON TEA - 75

LAURENT-PERRIER AFTERNOON TEA - 89

YASAI AFTERNOON TEA (V)

SAVOURY

Avocado Crispy Rice (V+)
Sushi House Roll (V+)
Salad Roll, Matsuhisa Dressing (V+)
Nasu Miso Butter Lettuce (V+)
Corn Kara-Age Slider, Creamy Aji Amarillo (V+)

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50ml Junmai Daiginjo Sake | Additional 6

AMAI

Sudachi & Sakura Blossom Mousse (V)
Vanilla Chiffon, Guava Cream, Puffed Rice (V)
Chocolate Miso Caramel Tart (V)
Yuzu Passion Fruit Mochi Cremeux (V)
Green Tea Strawberry Mochi Cremeux (V)

Mango White Chocolate Cheesecake (V)

FRESHLY BAKED SCONES

Strawberry Shisho Jam (V+)
Clotted Cream (V)
Yuzu Curd (V)

YASAI AFTERNOON TEA - 68

GUSBOURNE BLANC DE BLANCS AFTERNOON TEA - 87

(V) Vegetarian | (V+) Vegan

All prices are inclusive of VAT at the current rate.

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

If you have any dietary requirements or food allergies please inform your server.

In consideration of others, we kindly ask you to refrain from using your device's loudspeaker.





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