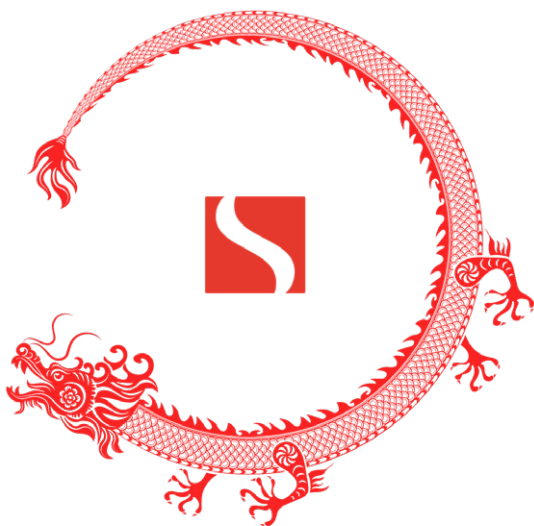


*The Year of
The Dragon*



Afternoon Tea

The Year of The Dragon Afternoon Tea

£68 per person
Daily 12.30pm - 4pm

Amuse Bouche



Kopi Tiam

or

Traditional



Sweet Delicacies

Champagne & Sparkling Wine

NV Deutz Brut Classic, Aÿ, France

Glass £17 / Bottle £75

Château Sungod Blanc de Blanc, Huailai, China

Glass £18 / Bottle £80

NV Barons de Rothschild Champagne Brut,
Reims, France

Glass £17 / Bottle £75

NV Deutz “Sakura” Rosé, Aÿ, France

Glass £30 / Bottle £140

Champagne by the glass served as 125ml measures.

KCAL INDEX

Asian Savouries | 913 kcal
Traditional Sandwiches | 1261 kcal

Scones | 492 kcal
Pastry Selection | 596 kcal

KEY TO ALLERGENS

A - Alcohol, C - Crustaceans, Ce - Celery and Celeriac E - Eggs,
F - Fish, G - Gluten, L - Lupin, M - Milk, Mu - Mustard, MO - Molluscs,
N - Nuts, P - Peanuts, S - Soya Beans, SD - Sulphites, SE - Sesame,
V - Suitable for Vegetarians, VE - Suitable for Vegans

ALLERGIES AND INTOLERANCES

Should you have any questions regarding the content or preparation of any of our food and beverages, please ask one of our team.

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill.

Kopi Tiam *Afternoon Tea*

SIU MAI BASKET

Native Scottish Lobster

Scottish Scallop, Tobiko Roe

(C, CE, E, G, M, MO, MU)

Sarawak Pepper Beef Bean Curd

Celery, Radish, Wasabi Tobiko

(CE, F, S)

Wild Mushroom, Winter Black Truffle

Garlic Shoot, Green Mango, Cabbage,

Carrot, Truffle Pearl

(E, G)

Tempura Crispy Chinese Rice Cake

Yum, Sweet Potato

Served with Chili Lemongrass,

Dragon Fruit Plum Sauce and Soy Sauce

(VE)

BAO

in collaboration with acclaimed

Cantonese Bun House

Barbecue Pork Belly

Yam, Lardo

(G, MO, SE, S, SD)

Mandarin Citrus, Custard

A symbol of luck and fortune

(G, E, M, SD)

SCONES

Black Sesame Walnut Scones

Served with Cornish Clotted Cream,

Homemade Strawberry Preserve and Kaya Jam

(E, G, M, N, SE)

Traditional Afternoon Tea

FINGER SANDWICHES

Salmon

*Smoked Salmon, Citrus Crème Fraîche,
Watercress, Caviar, Rye Bread*
(F, G, M)

Cucumber (VE)

*Pickled Cucumber, Minted Cream Cheese,
Radish, Granary Bread*
(G, M, SD)

Coronation Chicken

*Apricot, Green Apple, Coriander,
Tomato Bread*
(E, G, SD)

Pastrami

*Chestnut Purée, Gem Lettuce,
White Bread*
(E, G, M, N, SD)

Vegetables (V, VE)

*Artichoke, Grilled Aubergine,
Sundried Tomato Paste, White Bread*
(G, SD)

SCONES

Plain & Black Sesame Walnut Scones

*Served with Cornish Clotted Cream,
Homemade Strawberry Preserve and Kaya Jam*
(E, G, M, N, SD, SE)

Sweet Delicacies

Red Lantern

Milk Oolong, Peach

(E, F, G, M, N)

Iced Mochi

Matcha, Red Dates

(E, F, G, M, SD)

Wonton

Pineapple, Sezchuan Pepper

(E, G, M, N, SD)

Umami Sando

Soy, Sesame

(G, M, S, SE)

Tea Selection

THE YEAR OF THE DRAGON NEWBY EXCLUSIVE TEA BLEND

A robust second-flush Assam tea imbued with the subtle flavour of the highest quality almonds.

Full-bodied, with a smooth, malty cup and a prolonged sweet aftertaste.

White Tea

SILVER NEEDLE

An exquisite white tea from China's Fujian Province, silvery leaf buds are plucked in spring and left to dry naturally in the sun for a clean, pure and delicate finish.

A pale-yellow cup with aromatic notes of melon and honey. Slightly creamy with a clean, refreshing finish.

WHITE PEONY

White Peony, or “Bai Mu Dan” in Chinese, is one of China's most famous traditional white teas from Fujian Province. Processed to a minimal extent, this tea is subtly sweet and refreshing.

A pale golden-green cup with aromatic notes of honey, cucumber and melon, and a refreshing and rounded taste with a sweet finish.

Green Tea

GYOKURO

Otherwise known as ‘jade dew’, Gyokuro is one of Japan's finest green teas. Harvested just once a year, this delicate variety is notable for its pine needle-like rolled leaves, elegant aroma and slightly sweet aftertaste.

ORIENTAL SENCHA

Fresh green leaves hand-picked in early Spring, infused with the scent and flavour of tropical fruits and flower petals giving a multi-sensory experience.

A bright yellow-green cup with the fruity aroma of mango and papaya, and floral in taste with a sweet, lasting finish.

JASMINE PEARLS

Exquisite hand-rolled pearls of green leaves infused with the scent of aromatic jasmine blossom. A delightfully unforgettable tea.

A light honey-yellow cup with the aroma of fragrant jasmine, and sweet with a lasting, floral finish.

Oolong Tea

FUJIAN OOLONG

Exquisitely balanced with hints of fruit and spice, Fujian Oolong is a prime example of the masterful craft which creates this complex, intriguing blend.

A light yellow-amber cup, with a floral aroma containing notes of orchid. Slightly fruity and spicy to taste, with a sweet finish.

MILK OOLONG

Made with the finest Tie Guanyin Oolong from China, this tea is sweet, creamy and delightfully floral.

A pale yellow-green cup with a floral, balanced taste. A sweet, smooth finish and the comforting aroma of cream and caramel.

DONG DING

£5 supplement

Named after a Taiwanese mountain meaning 'Frozen Peak', this Oolong is gathered at heights of up to 1200m in Nantou County.

Rich and well-rounded, the tea is fired for longer resulting in a smooth taste with honey, lilac and melon notes.

ORIENTAL BEAUTY

£8 supplement

Grown in Taiwan's Hsinchu County, and also known as White Tip Oolong. Insects are encouraged to feed on the leaves and their bites help to begin the oxidation process whilst the tea plant is still growing. This exquisite Oolong has been deeply oxidised and impress with notes of honey and peach.

Black Tea

DARJEELING NEW

From the slopes of the Himalayas, a classic yet complex black tea with fragrant hints of muscatel.

A light amber cup with floral and muscatel notes, followed by a refreshing, invigorating finish.

RARE ASSAM

An exquisite, rich Assam prized for its golden tips, exuding the unmistakable aroma of sweet brown sugar.

A brisk bright amber cup, full-bodied and malty with hints of sweet honey.

ENGLISH BREAKFAST

Celebrated and enduring, English Breakfast remains an essential element of the British morning. Fresh, robust and reviving.

A rich amber cup with a malty aroma. Smooth yet brisk, with hints of citrus and a prolonged, spicy aftertaste.

EARL GREY

The archetypal British blend, combining fine black tea with sweet yet subtle bergamot oil. Rich and balanced with a citrusy edge.

A bright amber cup with a fragrant citrus aroma and smooth finish. Balanced and full-bodied with sweet hints of bergamot

LAPSANG SOUCHONG

Full-bodied, layered and dramatic, this smoky Lapsang Souchong has been perfected over thousands of years in China's Fujian Province.

The colour of dark chocolate with a strong yet slightly sweet aroma. A full, rounded taste and a long smoky finish.

MASALA CHAI

Reassuringly warming and deeply aromatic, this traditional Indian Masala Chai blends fine black tea with fragrant spices.

Tisanes

ROSE BUDS

This tisane is made purely from Iranian rosebuds, which lend it a delicate taste and subtle floral notes.

A light golden cup with a subtle rose aroma, a gentle floral taste and a mild, lingering finish.

ROOIBOS ORANGE

A rich South African blend, this caffeine-free tisane entices with notes of nut and orange and a lasting spiciness.

A rich sienna cup with an orange aroma and sweet citrus flavour. Nutty with a spiced, lingering finish.

GINGER & LEMON

With a distinctive coupling of ginger and lemongrass with liquorice and peppermint, this invigorating tisane has a bold, lasting edge.

A fresh light yellow cup with the taste of root ginger and a distinct lemon aroma that lends an enduring finish.

FRUITY BERRIES

A harmonious blend of deep fruit flavours, tempered with floral notes and hints of liquorice. Irresistibly warming and caffeine free.

A deep-red cup with the aroma of fruits and berries. Sweet with slightly sharp notes and a tart finish.

*Free From
Kopi Tiam
Afternoon Tea*

SELECTION OF
ASIAN SAVOURIES

Cabbage Summer Roll

*Red & Chinese Cabbage, Lettuce, Carrot,
Coriander, Black Pepper Sauce*

(V, G)

Mixed Pepper Summer Roll

Cucumber, Mint

(V, G)

Spinach Summer Roll

*Cherry Tomato, Watercress,
Orange Candy*

(V, G)

Thai Summer Roll

Mango, Carrot, Cucumber, Edible Flowers

(V, G)

SCONES

Plain Scones

*Served with Vegan Spread,
Homemade Strawberry Preserve
and Orange Marmalade*

(E, G, M, SD)

Free From Traditional Afternoon Tea

FINGER SANDWICHES

Cucumber

Vegan Cream Cheese, Wafer Cucumber, Radish
(VE)

Guacamole

Avocado, Chilli, Coriander, Lemon
(VE)

Truffle Ratatouille

Assorted Vegetables, Basil Pesto
(VE)

Cheese

Feta Cheese Mousse, Lettuce, Tomato Carpaccio
(VE)

Vegetables

*Artichoke, Grilled Aubergine,
Sundried Tomato Paste, White Bread*
(V, VE G, SD)

SCONES

Plain Scones

*Served with Vegan Spread, Homemade
Strawberry Preserve & Orange Marmalade*

Free From Sweet Delicacies

Red Lantern

Milk Oolong, Peach

Iced Mochi

Matcha, Red Dates

(SD)

Wonton

Pineapple, Sunflower Seeds

Umami Sando

Poppy Seeds, Seaweed



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