

  
Disney  
PRINCESS

# Afternoon Tea





## INTRODUCTION .....

Each year, Disney Princesses gather to add a new treasure to the Royal Recipe Book, a collection of their most magical creations. This season, they've invited you to join as an honorary Princess Consultant and official taste tester, helping decide which enchanting dishes will be written into the next chapter.

Delight in a whimsical selection of savoury sandwiches, each creatively moulded into symbols inspired by the iconic Princess tales such as a cheese wedge that even Gus couldn't resist. Before enjoying showstopping sweets, from the "Heart of Te Fiti" a white chocolate and matcha spiral with pink and white flowers, inspired by the central symbol from Moana.

Before you go, cast your vote with our Royal Card and take home your certificate as proof of your royal role.





## SAVOURIES

### **“Don’t forget to warn him about the cat!”** (395kcal)

*Gus’s hearty appetite comes to life in our cheese sandwich with sweet onion marmalade, crafted in the shape of a cheese wedge.*

### **Ma Cherie Sandwich** (134kcal)

*With deepest pride and greatest pleasure, we present our smoked salmon and cream cheese sandwich.*

### **The Carriage Awaits** (237kcal)

*Best eaten before the clock strikes midnight. A chicken sandwich with pumpkin butter, flavours inspired by Cinderella’s pumpkin carriage.*

### **From The Bayou** (284kcal)

*Inspired by Prince Naveen’s lily pad perch, enjoy our roast beef, mayonnaise and lettuce sandwich shaped like a floating lily pad.*

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### **All but a Dream...** (214kcal)

*Beignets inspired by Tiana, freshly made and ready to share her dream with the world.*

## SWEETS

### **Apple of Your Eye** (188kcal)

*This apple won’t send you into a slumber. A liquid apple gel centre wrapped in cinnamon mousse, set on a crisp chocolate shortbread base.*

### **Under the Sea** (144kcal)

*Seashell macaron inspired by Ariel with citrus ganache, white chocolate and a silver pearl.*

### **Heart of Te Fiti** (210kcal)

*A white chocolate and matcha spiral cookie adorned with delicate pink and white flowers.*

### **The Enchanted Rose** (312kcal)

*Chocolate mousse with raspberry and rose compote, finished in a velvet red spray and served beneath a delicate glass cloche.*

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### **Best Day Ever! Scones** (298kcal)

*Rapunzel has been busy in the kitchen. Served in a princess crown with clotted cream and strawberry jam.*

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### **If the Shoe Fits...** (82kcal)

*Chocolate truffles elegantly presented in glass slipper, inspired by Cinderella.*

*All prices are in Pounds Sterling and include VAT at the current rate. A discretionary service charge of 13% will be added to your bill. All produce is prepared in an area where allergens are present. For those with allergies, intolerances, or special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.*

## CLASSIC TEAS

British Breakfast

Elite Earl Grey

1st Flush Darjeeling

Chun Mee Green Tea

Moroccan Mint Tea

Chamomile Blossom

Peppermint

Forest Fruit

Roobios Arabian Delight

White Tea Rose & Jasmine

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## SPECIALITY TEAS

**Smoky Mountain Tea** *Delicately smoky with floral rose and a zest of lime, this rare black tea comes from China's Wuyi Mountains, with a subtle lift of apple and citrus.*

**Sencha Black Figs** *Velvety and medium-bodied, with sweet honey and fig notes. This rare Black Sencha from Japan's Shizuoka region is gently roasted and infused with juicy Arabian Peninsula figs, offering a smooth, subtly spiced finish.*

**British Grown Black Tea** £8 *Vibrant and malty with delicate caramel notes, this rare black tea is hand-plucked on the island of Jersey by the Bartlett family. Produced in tiny quantities of just 40kg per year, it is one of the world's most exclusive teas, crafted with care from the tenderest young leaves.*

**Chocolate Velvet Tea** £2 *A rich, indulgent blend of black tea and high-mountain Taiwanese Oolong, infused with cocoa, raspberry, and crème caramel. Dessert in a cup with a smooth chocolate and caramel finish.*

**Arabian Saffron Chai** £3 *Rich, velvety black chai layered with warming spice, sweet saffron, and Arabian dates. Crafted from Darjeeling and Yunnan teas, this indulgent blend is both exotic and elegant.*

**Genmaicha** *Smooth Japanese Sencha green tea blended with roasted rice for a naturally hydrating, nutty tea with a long-lasting popcorn finish.*

**British Grown Green Tea** £8 *Rich, floral, and sweet with creamy notes, this exceptionally rare tea is hand-plucked on the island of Jersey by the pioneering Bartlett family. Harvested in quantities of just 25kg per year, it is a delicate expression of British terroir and one of the world's most elusive green teas.*

**Rare & Exclusive Sencha** £6 *Elegant and refreshing Japanese Sencha with subtle umami and a fragrant, herbaceous finish. Hand-harvested from the youngest leaves in Narao, Japan, for a smooth, vibrant, and energising tea.*

**Rare Gyokuro** £9 *Velvety and full-bodied with rich umami and a smoky, savoury finish. Hand-harvested using a rare shading technique, this exquisite Japanese Gyokuro is best enjoyed in a wine glass and brewed at least twice to savour its cascading flavours.*

**Cristallo Blend** £4 *Sweet and elegant, with notes of juicy peach and pomegranate. A luxurious fusion of Silver Needle white tea, Italian peach, pomegranate, apple, cornflowers, marigold, and Persian rose—capturing the romance and elegance of Venice.*

**Tropical Green Rose** *A rare Vietnamese green tea from Moc Chau, delicately infused with rose buds, mango, and guava. Fresh, aromatic, and refreshingly sweet with a fragrant rose finish.*

**Al Qalom Blend** *Indulgent and aromatic with candied fruit, jasmine, and a sweet caramel-date finish. Inspired by Saudi Arabia, this exquisite blend combines Arabian dates, candied fruit, and Jasmine Phoenix Dragon Pearls from Fujian, China.*

**Mughicha** *Smooth and rich with nutty, savoury notes and a long-lasting popcorn finish. This refreshing Japanese barley tea is naturally hydrating and traditionally enjoyed to relax and rejuvenate.*





# London Hilton.

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