S O F I T E L





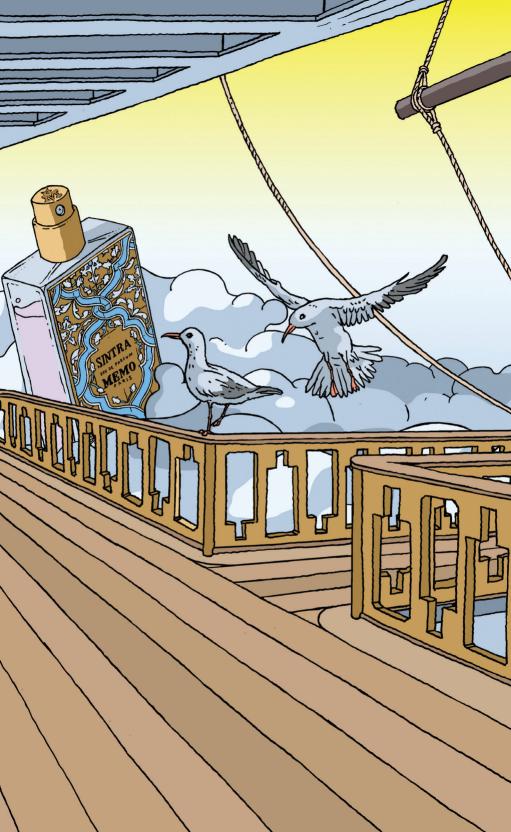
A ROSE-INSPIRED VEGETARIAN AFTERNOON TEA

Step into our Rose Lounge, where the charm of French sophistication meets the quintessential British afternoon tea tradition. Our new menu, inspired by Memo Paris's Portobello Road fragrance, promises a sensory journey that will captivate your senses. Experience the delicate blend of rose and mandarin notes infused into our offerings, taking your finely cut sandwiches to another level with brioche, croissant and baguette.

Sip and savour from a curated selection of a wide variety of loose-leaf teas, each paired perfectly to elevate your experience and complement the exquisite creations crafted by Head Pastry Chef Lerrick Coelho. As the pièce de résistance, Chef Coelho has curated a special Portobello Road-inspired cake, harmonising the essence of the fragrance with delightful flavours.

To transform your experience into a celebration of elegance, we offer a complimentary glass of Rose Fizz to our traditional afternoon tea, setting you out on a fragrant journey.

Traditional Afternoon Tea £80
Champagne Afternoon Tea £80
Children's Afternoon Tea £40



SAVOURY SELECTION

Wild Mushroom tart

Cucumber, dill, whipped cream & cheese sandwich

St. Ewe's eggs with black truffle mayonnaise on brioche bread

Rillette of lentils & butternut pumpkin with Provincial herbs on baguette

Hummus, lettuce & tomato sandwich

SPECIAL

La Rose Inspired by Memo Paris Portobello Road Rose petal & Yorkshire rhubarb, mandarin, vanilla crème

CAKE SELECTION

Coconut & passionfruit macaron

Mint green pistachio & raspberry choux Pistachio crème, raspberry confit, mousseline

Violet, berries & vanilla tartelette Vanilla crème, berry frangipane

Gold chocolate & Earl Grey Opéra Earl Grey chocolate ganache, almond Joconde

Freshly baked scones

Plain & cranberry scones served with clotted

cream & Rose Lounge signature rose &

strawberry jam

Food Allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help.

BEVERAGES SIGNATURE COCKTAIL

Rose Fizz cocktail £16

Tanqueray gin, raspberry cordial,
Jasmine Pearl tea, dry vermouth and Champagne Brut

CHAMPAGNE

NV Laurent-Perrier La Cuvée, <i>lours-sur-Marne</i> NV	£18 / £89
Drappier Carte d'Or Brut Blanc de Noirs, <i>Urville</i> NV	£25 / £125
Laurent-Perrier Cuvée Rosé, <i>Tour-sur-Marne</i>	£28 / £155
Hundred Hills Preamble n.2, Oxfordshire, England	£19 /£95
Rathfinny Brut Rosé, <i>Sussex, England</i>	£22 / £115
NV Bollinger Special Cuvée Brut, <i>Aÿ</i>	£145
NV Ruinart Blanc de Blancs, <i>Reims</i>	£170
NV Ruinart Rosé, <i>Reims</i>	£180
2012 Bollinger La Grande Année Brut, <i>Aÿ</i>	£290

NON-ALCOHOLIC

NV Saicho Single Original Jasmine Tea £14 / £72

All prices are inclusive of VAT.

A discretionary 15% servicecharge will be added to your bill.

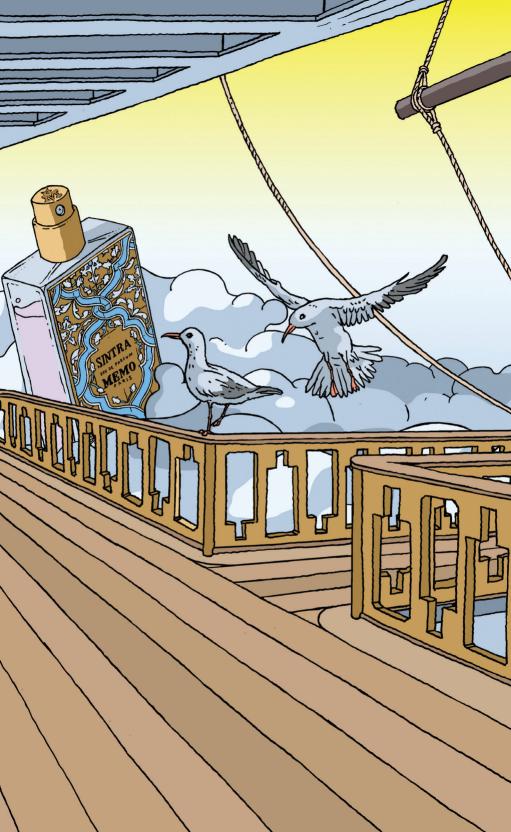
A ROSE-INSPIRED PLANT-BASED AFTERNOON TEA

Step into our Rose Lounge, where the charm of French sophistication meets the quintessential British afternoon tea tradition. Our new menu, inspired by Memo Paris's Portobello Road fragrance, promises a sensory journey that will captivate your senses. Experience the delicate blend of rose and mandarin notes infused into our offerings, taking your finely cut sandwiches to another level with brioche, croissant and baguette.

Sip and savour from a curated selection of a wide variety of loose-leaf teas, each paired perfectly to elevate your experience and complement the exquisite creations crafted by Head Pastry Chef Lerrick Coelho. As the pièce de résistance, Chef Coelho has curated a special Portobello Road-inspired cake, harmonising the essence of the fragrance with delightful flavours.

To transform your experience into a celebration of elegance, we offer a complimentary glass of Rose Fizz to our traditional afternoon tea, setting you out on a fragrant journey.

Traditional Afternoon Tea £80
Champagne Afternoon Tea £80
Children's Afternoon Tea £40



SAVOURY SELECTION

Vegan cheese & cucumber sandwich

Wild mushroom tart

Hummus, lettuce & tomato sandwich

Rillette of lentils & butternut pumpkin with Provincial herbs on baguette

Plant-based sausage roll

SPECIAL

Rhubarb & mandarin lolly Inspired by Memo Paris Portobello Road Rose petal & Yorkshire rhubarb, mandarin, vanilla crème

CAKE SELECTION

Chocolate delice

Coconut & passionfruit macaron

Strawberries & cream pillow

Raspberry & vanilla tart

Freshly baked scones

Plain & cranberry scones served with vegan

cream & Rose Lounge signature rose &

strawberry Jam

Food Allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help.

BEVERAGES SIGNATURE COCKTAIL

Rose Fizz cocktail £16

Tanqueray gin, raspberry cordial, Jasmine Pearl tea, dry vermouth and Champagne Brut

CHAMPAGNE

NV Laurent-Perrier La Cuvée, <i>Tours-sur-Marne</i> NV	£18 / £89
Drappier Carte d'Or Brut Blanc de Noirs, <i>Urville</i> NV	£25 / £125
Laurent-Perrier Cuvée Rosé, <i>Tour-sur-Marne</i>	£28 / £155
Hundred Hills Preamble n.2, Oxfordshire, England	£19 /£95
Rathfinny Brut Rosé, Sussex, England	£22 / £115
NV Bollinger Special Cuvée Brut, <i>Aÿ</i>	£145
NV Ruinart Blanc de Blancs, <i>Reims</i>	£170
NV Ruinart Rosé, <i>Reims</i>	£180
2012 Bollinger La Grande Année Brut, <i>Aÿ</i>	£290

NON-ALCOHOLIC

NV Saicho Single Original Jasmine Tea £14 / £72

All prices are inclusive of VAT.

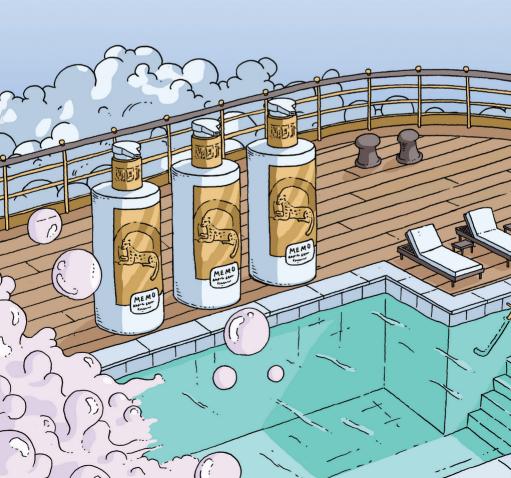
A discretionary 15% servicecharge will be added to your bill.



www.memoparis.com

® memo.paris

f Memo Paris - Fragrances



SOFITEL

LONDON ST JAMES



www.sofitelstjames.com

- sofitellondon
- (f) Sofitel London St James



