

The Lobby

Afternoon Tea

79

Enhance Your Experience

First glass

Saicho, Darjeeling Sparkling Tea	12
NV Coates & Seely, Brut Reserve, England	12
NV Coates & Seely, Brut Rosé, England	12
NV Deutz, Cuvée Peninsula	15
NV Billecart-Salmon Brut Rosé	18

Savoury

Roasted Butternut Squash Sphere
Cream Cheese Tart

Roasted Herb-Fed Chicken
Cep Emulsion, Celeriac Remoulade, Onion Bread

Smoked Salmon
Horseradish, Tarragon, Granary Bread

Egg and Truffle
Egg Mayonnaise, Mustard Cress, White Bread

Baby Cucumber
Cream Cheese, Caraway Bread

Crayfish Cocktail
Avocado, Salmon Roe, Brioche

Desserts

Apple Tatin
Honey Mousse, Gingerbread Sponge, Caramel Apple,
Muscovado Tuile

Cocoa Pod
Chocolate Caramel, Praline Grué, Chocolate Sponge,
Peruvian Dark Chocolate Mousse

Fig Leaf
Fig Compote, Mascarpone Mousse, Fig Tuile, Sablé

Vanilla Tart
Vanilla Panna Cotta, Yuzu Orangette,
Vanilla Whipped Ganache,
White Chocolate, Vanilla Praline

Freshly Baked Scones

Plain & Raisin
Clotted Cream, Strawberry Preserve, Lemon Curd

The Lobby

Naturally Peninsula Afternoon Tea

79

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Saicho, Darjeeling Sparkling Tea	12
NV Coates & Seely, Brut Reserve, England	12
NV Coates & Seely, Brut Rosé, England	12
NV Deutz, Cuvée Peninsula	15
NV Billecart-Salmon Brut Rosé	18

Savoury

Roasted Butternut Squash Sphere
Vegan Feta Tart

Salt-Baked Golden Beetroot
Lemon, Dill Cream, Horseradish, White Bread

Haas Avocado
Tikka Emulsion, Coriander, Onion Bread

Heritage Tomato
Vegan Feta, Basil, Granary Bread

Baby Cucumber
Vegan Cream Cheese, Caraway Bread

Silken Tofu and Truffle
Watercress, Bread Roll

Desserts

Apple Tatin
Vegan Cream, Gingerbread Sponge, Apple Compote

Cocoa Pod
Coconut Caramel, Cocoa Mass Sponge,
Peruvian Dark Chocolate Mousse

Fig Leaf
Fig Compote, Fig Mousse, Fig Tuile, Sablé

Vanilla Tart
Vanilla Coconut Panna Cotta, Yuzu Orangette,
Vegan Cream, White Chocolate, Sablé

Freshly Baked Scones

Plain & Raisin
Clotted Cream, Strawberry Preserve, Lemon Curd

The Lobby

White Tea

Silver Needle
Sweet, Herbaceous
Fuding, Fujian, China

Moonlight
Sweet, Delicate, Dry Fruits
Si Mao, Yunnan, China

Green Tea

Peninsula Long Jing
Grassy, Chestnuts
China

Peninsula Jasmine
Mao Feng
Sweet, Fresh, Floral, Jasmine
Fujian, China

Sencha
Sweet, Umami, Grassy
Koka, Shiga, Japan

Black Tea

Peninsula
Breakfast Blend
Full Body, Strong,
Robust, Malty
India

Peninsula
Lychee Black
Full Body, Fruity, Lychee
China

Peninsula Afternoon
Blend
Full Body, Strong, Malty
India

Lapsang Souchong
Smoked, Raising, Woody
Fujian, China

Peninsula Earl Grey
Full Body, Citrus,
Sweet, Bergamot
India

Darjeeling
1st Flush
Medium Body, Crispy,
Aromatic, Notes Of Peaches
and Fresh Grapes
Darjeeling, India

Peninsula
Darjeeling 2nd Flush
Medium Body, Hints Of
Muscatel Grapes and Citrus
Darjeeling, India

Oolong Tea

Peninsula Darjeeling
Mild, Fragrant, Refreshing,
Sweet
Darjeeling, India

Honey Orchid
Light Bodied,
Sweet Floral and Honey
Guangdong Province, China

Gaba Orange Extra
Citric Aroma, Apple
Hints of Cinnamon
Taiwan, China

Tie Guanyin
Traditional Taiwanese
Crisp, Fresh, Floral
and Herbaceous
Anxi, Fujian, China

Pu-Erh Tea

Peninsula Shu
Cha Menghai
Full Body, Rich,
Earthy, Woody
Yunnan, China

Bing Dao 2014
Sheng Cha
Deep Earthy, Smoky, Raisins
and Dried Chrysanthemum
Mengku, Yunnan, China

The Lobby

Tisanes

Elderflower
Floral, Sweet,
Hint of Earthiness

Olive Leaves
Lightly Green, Sweet

Strawberry Tea
Fruity, Sweet

Rosebuds
Floral, Sweet

Peppermint
Refreshing, Spicy

Orange Fruit
Fruity, Sweet

Go Berry
Fruity, Crisp, Sour

Sweet and Spicy
Lemongrass
Refreshing, Aromatic

Coffee

Ristretto

Macchiato

Cappuccino

Single

Cortado

Mochaccino

or

Double
Espresso

Flat White

Americano

Latte

Turkish Coffee

Barista Specials

Vietnamese Iced Coconut Coffee

Coconut Cream, Condensed Milk

Mango & Peach Iced Tea

Golden Honey

Iced Lemon Matcha

Fresh Lemon, Golden Honey

Iced Strawberry Matcha Latte

Strawberry Purée, Coconut Milk, Strawberry Syrup



Please scan for allergens and nutritional information

While we strive to accommodate guests with allergies and intolerances, our food is prepared in kitchens where allergens are present, and we cannot guarantee that our dishes or products are completely free from allergens.

If you have any allergies or dietary requirements, please speak to a member of our team before ordering.

*A discretionary 15% service charge will be added to your bill.
Prices include VAT.*