



NOBU HOTEL
LONDON PORTMAN SQUARE

BYREDO
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BYREDO
MOJAVE GHOST
ESSENCE OF PARFUM

Introducing an exclusive collaboration with the luxury beauty brand Byredo at 'The Lounge.' Executive Chef Michael Paul and his team have created a bespoke afternoon tea experience featuring a White Chocolate Cheesecake, inspired by Byredo's Mojave Ghost fragrance - this delightful creation captures the essence of Spring with hints of Violet and Sandalwood.

TEA SELECTION

JAPANESE

Byredo Renaissance Salon de Thé

Sencha green tea, basil, peppermint

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

HERBAL INFUSIONS

Berry & Hibiscus

An exclusive Canton recipe, blended in Alsace

Botanical Calm Wellness Blend

An exclusive Canton recipe, blended in Alsace

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

GREEN, WHITE & OOLONG

Jasmine Pearls

Yunnan and Guangxi Province, China

Silver Needle

Jinggu, Yunnan Province, China

Honey Orchid

Wudong Mountain, Guangdong Province, China

LAURENT-PERRIER AFTERNOON TEA - 84

GUSBOURNE BdB AFTERNOON TEA - 82

CLASSIC AFTERNOON TEA - 70

YASAI AFTERNOON TEA - 63

CLASSIC AFTERNOON TEA

CANAPE

Shrimp, salad roll jalapeño dressing
Beef tataki shokupan, wasabi pepper sauce

CUP SUSHI

Tuna Matsuhisa
Yellowtail jalapeño
Tomato quinoa ceviche (v+)

MISO CHIPS

Spicy salmon

CRISPY

Chicken kara-age, creamy aji Amarillo

AMAI

Banana caramel chocolate tart (v)
Apricot, Tonka bean macaroon (v)
Pine, juniper, raspberry chiffon cake (v)
Bergamot, Wakamomo peach mousse (v)
Sencha green tea, peppermint, basil cake (v)

Mojave Ghost, white chocolate cheesecake

FRESHLY BAKED SCONES

Raspberry mint jam (v)
Clotted cream (v)
Yuzu curd (v)

YASAI AFTERNOON TEA (v)

CANAPE

Salad roll, jalapeño dressing (v+)
Crispy tofu bun, pickled daikon (v)

CUP SUSHI

Courgette tataki Matsuhisa (v+)
Asparagus dry miso (v+)
Tomato quinoa ceviche (v+)

MISO CHIPS

Spicy vegetable (v+)

CRISPY

Vegetable tempura (v+)

AMAI

Banana caramel chocolate tart (v)
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COVER IMAGE: 'CHAMPAGNE, CARDS & CAKE'

REVERSE IMAGE: 'PLAYBOYS PLAYGIRLS'

ORIGINAL ARTWORK BY GAVIN MITCHELL

WWW.GAVINMITCHELL.NET