



PRINCESS  
VEGETARIAN

*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. 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 diving into a new sweet adventure... Follow the journey of Moana, a Wayfinder who dreams of life beyond the reef. Inspired by Moana and Maui's voyage, each sweet creation brings a piece of their story to life, from the ocean-inspired Taste of the Sea to the glowing Heart of Te Fiti and the tropical flavours of Motunui.

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



# SAVOURIES

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

Inspired by Gus’s love of cheese, this sandwich features vegan cheese with a chive and red onion mousse, served on gluten-free bread and cut into a playful wedge shape.

## **Ma Chérie Sandwich 134kcal**

With deepest pride and greatest pleasure, we present a pairing of watermelon and grilled pepper, layered with dill and lemon zest cream on gluten-free bread.

## **The Carriage Awaits 237kcal**

Best enjoyed before the clock strikes midnight! A plant-based chicken sandwich with pumpkin and sage mousse, served on gluten-free bread and inspired by Cinderella’s iconic carriage.

## **From The Bayou 284kcal**

Inspired by Prince Naveen’s lily pad perch, this sandwich features Beyond Meat with horseradish and dill mousse on gluten-free bread.



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.



## SWEETS

### **Not-So Grumpy Apple Pie** 215kcal

Apple and cinnamon pie served warm

### **Taste of The Sea** 345kcal

Passion fruit curd, pineapple compote, lime zest

### **Island Flowers** 282kcal

Vanilla mousse, strawberry and hibiscus compote,  
shortbread biscuit

### **Drop inThe Ocean** 211kcal

Coconut mousse, desiccated coconut  
and crunchy chocolate center

### **Heart of Te Fiti** 226kcal

Matcha biscuit, vegan cream cheese filling,  
yuzu chocolate dip

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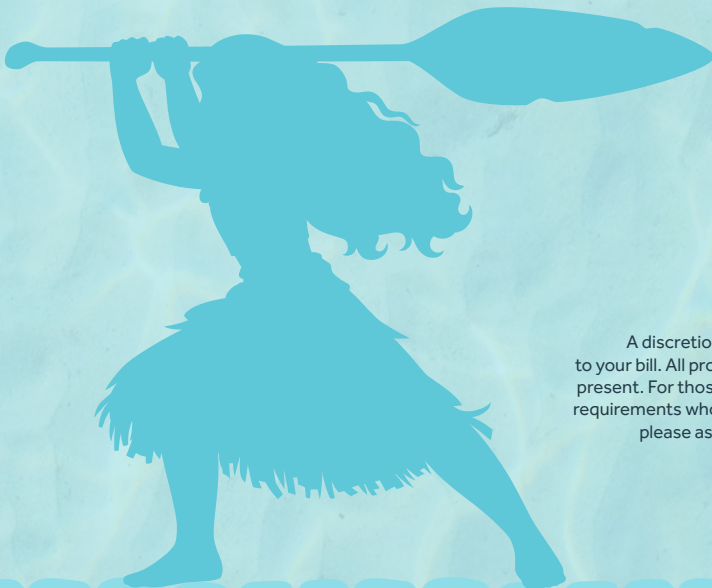


**If The Shoe Fits 78kcal**

Chocolate truffles elegantly presented  
in a glass slipper

**The Wayfinder Scones 196kcal**

Served in a canoe with vegan cream  
and strawberry jam



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# CLASSIC TEAS

British Breakfast

Elite Earl Grey

1st Flush Darjeeling

Chun Mee Green Tea

Moroccan Mint Tea

Chamomile Blossom

Peppermint

Forest Fruit

Rooibos 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 £3** 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.

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**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.

**Blue Aurora Blend £5** Creamy and enchanting, with delicate floral notes and a touch of sweet apple. Crafted from Milky Oolong grown in the mist-laden peaks of Fujian, this mesmerising blend is infused with candied lilac and mallow flower, creating a vibrant blue infusion. A visual delight with a smooth, velvety finish.

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**London Hilton.**

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