



NOBU HOTEL
LONDON FORTMAN SQUARE



Introducing the Nobu Hotel Portman Square Afternoon Tea, blending the essentials of the traditional western Afternoon Tea ceremony with elements of Japanese culture and tradition. Executive Chef Michael Paul and his team drew inspiration from the works of artist Gavin Mitchell, whose works can be found throughout the hotel and on the menu - blending a juxtaposition of Eastern and Western cultures with traditional and contemporary life.

TEA SELECTION

JAPANESE

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+)
50ml Junmai Daiginjo Sake - £6

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)

Violet white chocolate cheesecake, pears,
maple syrup (v)

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+)
50ml Junmai Daiginjo Sake - £6

MISO CHIPS

Spicy vegetable (v+)

CRISPY

Vegetable tempura (v+)

AMAI

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COVER IMAGE: 'CHAMPAGNE, CARDS & CAKE'

REVERSE IMAGE: 'PLAYBOYS PLAYGIRLS'

ORIGINAL ARTWORK BY GAVIN MITCHELL

WWW.GAVINMITCHELL.NET