



DAVID BOWIE AFTER NOON TEA





HOTEL CAFÉ ROYAL RAISES A GLASS TO DAVID BOWIE WITH AN AFTERNOON TEA COMPOSED IN HIS HONOUR. A CELEBRATION OF FLAVOUR, FANTASY AND FLAIRS, THE MENU NODS TO THE ROCK DEITY'S MANY ERAS AND INCARNATIONS TEN YEARS AFTER HIS PASSING. MENU HEROES INCLUDE "THE BERLIN YEARS" FINGER SANDWICHES MADE WITH PASTRAMI SMOKED IN-HOUSE, A GROOVILY STRIPED "MIDNIGHT ORANGE" CHOCOLATE ÉCLAIR AND A "LEMON STATIC" MOUSSE SPORTING BOWIE'S SIGNATURE LIGHTNING BOLT.

FAMOUSLY, THE SINGER ONLY SIPPED JAPANESE GREEN TEA AND AN EXPERTLY SOURCED SELECTION APPEARS ALONGSIDE LOOSE-LEAF OOLONGS, DARJEELINGS AND THE FINEST FRENCH CHAMPAGNES. DECADENT AND DISTINCTIVE, ZIGGY STARDUST WOULD HAVE APPROVED. AFTER ALL, IT WAS WITHIN THESE VERY WALLS WHERE BOWIE GAVE HIM A FINAL SENDOFF AT A LAVISH 1973 AFFAIR WITH THE BEATLES AND MICK JAGGER BY HIS SIDE. THIS DEFINITIVE MOMENT IN HOTEL CAFÉ ROYAL'S HISTORY CONTINUED ITS LONG-STANDING DIALOGUE WITH THE BEST OF BRITISH CULTURE.





Traditional Afternoon Tea | £85

Including Green Tea, a personal favourite of David Bowie

with Bowie's favourite cocktail, Gin & Olive | £95

with a glass of N.V Veuve Clicquot, Brut | £95

with a glass of So Jennie, Blanc Dry, Non-Alcoholic | £95

TO START

Smoked Salmon with Wasabi Crème Fraiche and Black Sesame

SANDWICHES

THIN WHITE DUKE

Cucumber with Cream Cheese and Poppyseeds

STARDUST CAESER

Egg Mayonnaise and Anchovy

A STUDY OF SPICE

Coronation Chicken with Almonds and Coriander

THE BERLIN YEARS

Beef Pastrami with Gherkin and Sweet Mustard

SCONES

Plain and Raisin Scones with a selection of Jams and Preserves

SWEET SELECTION

VELVET GOLDMINE

Red Velvet Cake with Berries and Chantilly

GREEN SUIT

Pistachio Sponge, Praline and Whipped Ganache

LEMON STATIC

Lemon Mousse with a Citrus Madeleine Sponge

MIDNIGHT ORANGE

Chocolate Éclair with Chocolate Orange Caramel

GREEN TEAS

JAPANESE SENCHA "STEAMED TEA"

Japan's most popular green tea, offering a tender vegetal flavour with grassy notes, gentle sweetness and a subtle pine-nut finish.

LUNG CHING SHI FENG 'DRAGON'S WELL'

True Lung Ching from Hangzhou, Zhejiang. Hand-roasted flat buds create a light, smooth green tea with a delicate sweetness and gently fruity aroma.

HŌJICHA "ROASTED TEA"

Roasted Bancha leaves and stems produce a calming, woody aroma with delicately sweet notes of nuts, vanilla and a softly honeyed finish.

Hotel Café Royal makes effort to comply with dietary requirements of our guests.
If you have a food allergy or special requirement please inform a member of the team prior to placing your order.
A discretionary service charge of 15% will be added to your bill.
All prices are inclusive of VAT at the current rate.





Ziggy Stardust, 1973

CAFÉ ROYAL GRILL

ESTD. 1865

