

DRINKS

CHAMPAGNE

	125ml	750ml
Moët & Chandon Brut Impérial	19	105
Moët & Chandon Rosé Impérial	21	125
Dom Pérignon Vintage 2015	35	210
Dom Pérignon 2009 Rosé	85	480

HENNESSY COGNAC

	50ml
Hennessy VSOP	14
Hennessy XO	38
Hennessy Paradis	145

SPRING FESTIVAL SIGNATURE COCKTAILS

Velvet Reign 20

Don Julio Blanco tequila, blackcurrant and hibiscus tea, mezcal, Timur berry pepper, beetroot juice, fresh lime, agave, hint of Tabasco
BOLD | SPICED | EXOTIC

Fortune’s Ascent 22

Hennessy VSOP cognac, cold brew coffee liqueur, hazelnut liqueur, red wine reduction, maple syrup, gold shimmer
DARK | AROMATIC | INDULGENT

ALCOHOL-FREE

Golden Horizon 10

Chamomile tea cordial, orange & lemon juice infusion (85kcal)
BRIGHT | BOTANICAL | ELEGANT

Crimson Lantern 10

Blackcurrant and hibiscus tea cordial, rose water, honey, ginger ale (154kcal)
FLORAL | FRUITY | VIBRANT

SPARKLING TEA

	200ml	750ml
Saicho Osmanthus Scented with osmanthus blossoms, this Tie Guan Yin oolong tea from Xianyou County, China, has notes of apricot, cucumber, and custard apples.	15	50
Saicho Jasmine Scented with jasmine blossoms, this green tea from Fuding, in Fujian province, China, has a delicate floral aroma and notes of apple sherbet, lychee and vanilla.	15	50

THE
GEORGIAN
Harrods



Happy Spring Festival
新春快乐

In accordance with the Weights and Measures Act, in these premises, the measure for the sale of spirits is 25ml or multiples thereof, and 125ml or 175ml for wines.

TEA

Lapsang Souchong - Smoked black tea FUJIAN PROVINCE, CHINA

True to its heritage, this elegant smoked black tea from Tong Mu Guan delivers a warm, distinctive character. Its bold infusion reveals fragrant pine resin and top notes of dark chocolate, layered over a smooth, smoky base.

Aged Ripe Pu-erh - Cooked Pu-erh tea MENGHAI COUNTY, YUNNAN PROVINCE

Crafted into small, compressed ‘coins’ for convenient brewing, this aged (cooked) Pu-erh yields a deep, earthy infusion with notes of wood, dried fruit, and mellow sweetness.

White Peony - Single-origin white tea FUJIAN PROVINCE, CHINA

A high-grade white tea made from the first bud and two tender leaves of the tea plant. Carefully selected and delicately dried by hand, it produces a light, fragrant infusion with a soft floral aroma and a naturally sweet finish.

Silver Needles (Yin Zhen) - Single-origin white tea FUJIAN PROVINCE, CHINA

One of China’s most revered white teas, Silver Needles is crafted exclusively from hand-plucked, tender buds. Its delicate infusion reveals a soft, nutty profile with subtle floral undertones, offering a clean, elegant cup prized for its purity and refinement.

Gunpowder Supreme - Green tea ZHEJIANG PROVINCE, CHINA

Grown along China’s eastern seaboard, this invigorating green tea yields a smooth, full-bodied cup with a subtle smokiness and a refreshing finish – a nourishing choice to begin or cleanse the palate.

Jasmine Dragon Pearls - Scented green tea FUJIAN PROVINCE, CHINA

Spring-picked and hand-rolled into delicate pearls, this green tea is naturally scented through a traditional overnight layering process with freshly harvested jasmine blossoms.

SPRING FESTIVAL TEA FLIGHT

£15 per person

A curated selection of Chinese teas, paired and served with each course of The Georgian Afternoon Tea.

Keemun Congou – Single-origin black tea

Aged Ripe Pu-erh – Cooked Pu-erh tea

Tieguanyin – Single-origin Oolong tea

SPRING FESTIVAL AFTERNOON TEA

£82 per person

SAVOURIES & SANDWICHES

Crispy aromatic duck & hoisin

With spring onion and cucumber, wrapped in fragrant shiso leaf (80kcal)

Brown butter crumpet

Oscietra caviar on brown butter crumpet with sour cream and chives (139kcal)

Cucumber sandwich

Cucumber with minted cream cheese, a sprinkle of pink pepper and fresh mint gel on white loaf (190kcal)

Faroe Island salmon sandwich

Smoked salmon layered with horseradish cream, lemon and dill (218kcal)

Cheese and pickle sandwich

Godminster cheddar on tomato bread, dressed in nigella seeds and pickled celery (217kcal)

SCONES & JAM

Freshly baked plain and fruit scones

Served with clotted cream, seasonal jams, and preserves made by our chefs

Plain scones (312kcal), fruit scones (311kcal), clotted cream (176kcal), strawberry and raspberry jam (42kcal), cherry jam (46kcal), blackberry and blackcurrant jam (27kcal), orange and Earl Grey jam (21kcal)

PATISSERIE

“Lucky Knight” chocolate and salted caramel bar

Layers of speculoos sponge, peanut caramel, vanilla sable and vanilla Chantilly in a caramelised white chocolate shell (336kcal)

Black Sesame, coconut & raspberry

Black sesame Breton, coconut Chantilly and raspberry gel (373kcal)

Cherry and almond religieuse

Choux bun filled with crunchy almond gianduja, summer cherry mousse and fresh compote (346kcal)

The Mandarin

Orange blossom mousse, mandarin compote and a layer of almond sponge (393kcal)

If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order. • Harrods cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens. • Calories declared are for guidance only, are based on the complete dish/drink as listed on the menu and are correct as of the time this menu was printed. Adults need around 2,000 kcoals a day. • While Harrods does its utmost to ensure that all intrinsic foreign bodies – eg bones, shell or fruit stones – are removed from our products, small pieces may remain. • A discretionary service charge of 12.5 per cent will be added to your bill, all of which is paid to our restaurant and kitchen staff. A £1 cover charge will be applied per person. VAT is charged at the applicable rate.