

TING

LUNAR NEW YEAR AFTERNOON TEA

Available from 6th January to 9th February 2025
Priced at £78 per person or £88 with a flute
of champagne included.

WITH A FLUTE OF

Veuve Clicquot, Yellow Label, Brut, NV - £88 (Additional flute - £26)
Canard-Duchêne Charles VII Grande Cuvée Rosé, NV - £91 (Additional flute - £27)
Louis Roederer, Carte Blanche, Demi-Sec, NV - £89 (Additional flute - £24)
Louis Roederer, Brut, 2015 - £98 (Additional flute - £35)
Dom Pérignon, Brut, 2012 - £149 (Additional flute - £85)
Balfour Hush Heath Estate, Blanc de Blancs, Brut, Kent - £89 (Additional flute - £26)
Wild Idol, naturally alcohol-free Sparkling Rosé - £83 (Additional flute - £15)

WITH A COCKTAIL

Baijiu Negroni - £88 (additional cocktail- £20)
Sichuan Baijiu, Campari, Martini Rosso

WITH A MOCKTAIL

Ruby Red - £81 (additional mocktail- £12)
Raspberry, Yuzu, Basil, Soda Water, Apple Juice

SANDWICHES

Coronation Chicken

Raisins, Madras Curry, Caramelised Onions
(H,3,11,13)

Roasted Dry Aged Beef

Horseradish & Watercress
(H,3,8,10,11,13)

Smoked Salmon & Cucumber

Dill Crème Fraîche, Lime Zest
(H,3,7,9)

Truffle Egg & Cress

St Ewe's Rich Yolk Eggs, Baby Watercress
(V,H,3,6,10,11,13)

SAVOURIES

Pork & Prawn Siu Mai

(P,3,4,8,12)

Wild Mushroom Dumplings

(VE, H,3,8,12)

SCONES

Plain & Raisin Scones

Strawberry Jam & Clotted Cream
(V,H,3,6,9,13)

SWEETS

Pear & Chocolate Tea Cake

Infused with Chinese Five Spices
(V,H,1,3,6,9)

The Mandarin

Spiced Milk Chocolate Mousse, Mandarin
(H,1,3,6,7,8,9)

The Red Serpent

Dark Chocolate Mousse, Sichuan Pepper, Yuzu
(H,3,6,7,8,9)

Sakura

Chai Tea Mousse, Pear & Cardamon
(H,3,6,7,8,9)

The Lunar Shard

(To Share)
Jasmine Tea & Bergamot
(H,6,7,8,9)

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (1) Nuts, (3) Gluten, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (13) Sulphur dioxide or products.

All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.

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LUNAR NEW YEAR VEGAN AFTERNOON TEA

Available from 6th January to 9th February 2025

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of champagne included.

WITH A FLUTE OF

Veuve Clicquot, Yellow Label, Brut, NV - £88 (Additional flute - £26)
Canard-Duchêne Charles VII Grande Cuvée Rosé, NV - £91 (Additional flute - £27)
Louis Roederer, Carte Blanche, Demi-Sec, NV - £89 (Additional flute - £24)
Louis Roederer, Brut, 2015 - £98 (Additional flute - £35)
Dom Pérignon, Brut, 2012 - £149 (Additional flute - £85)
Balfour Hush Heath Estate, Blanc de Blancs, Brut, Kent - £89 (Additional flute - £26)
Wild Idol, naturally alcohol-free Sparkling Rosé - £83 (Additional flute - £15)

WITH A COCKTAIL

Baijiu Negroni - £88 (additional cocktail- £20)
Sichuan Baijiu, Campari, Martini Rosso

WITH A MOCKTAIL

Ruby Red - £81 (additional mocktail- £12)
Raspberry, Yuzu, Basil, Soda Water, Apple Juice

SANDWICHES

Aubergine & Vegan Feta
Roasted Red Pepper, Parsley
(VE,H,3,13)

Roast Portobello Mushroom
Horseradish, Baby Watercress
(VE,H,3,10,11,13)

Artichoke & Sun-Dried Tomatoes
Basil, Garlic Oil
(VE,H,3,13)

Truffle "Egg" Tofu & Cress
Baby Watercress
(VE,H,3,8,10,13)

SAVOURIES

Wild Mushroom Dumplings
(VE, H,3,8,12)

SCONES

Raisin Scones
Strawberry Jam & Vegan Cream
(VE,H,13)

SWEETS

Pear & Chocolate Tea Cake
Infused with Chinese Five Spices
(VE,H,8)

The Mandarin
Spiced Milk Chocolate Mousse, Mandarin
(VE,H,8)

The Red Serpent
Dark Chocolate Mousse, Sichuan Pepper, Yuzu
(VE,H,8)

Sakura
Chai Tea Mousse, Pear & Cardamon
(VE,H,8)

The Lunar Shard
(To Share)
Jasmine Tea & Bergamot
(VE,H,8)

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (1) Nuts, (3) Gluten, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (13) Sulphur dioxide or products.

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WELCOME TEA

Peach, Mint, Peach Purée

BLACK TEAS

Masala Chai

Indian black tea with a range of traditional spices

Shangri-La Blend

Oolong black tea, blended to a sweet infusion

Himalaya

Luxury black tea with a medium intensity

Mango Tea

Sweet, tropical mango notes

Darjeeling

Light, floral and muscatel notes

Assam

Strong with a malty and bold flavour

WHITE TEAS

Snow Buds

Delicate with floral and sweet notes

GREEN TEAS

Jasmine Pearls

Green tea hand-rolled and infused with jasmine blossoms

Japan Sencha

Smooth with grassy and fresh notes

Dragon Well

Nutty taste and a smooth finish

Cherry Blossom

Floral and sweet notes

OOLONG TEAS

China Milky

Smooth and creamy with sweet notes

Tie Guan Yin

Fragrant and floral with buttery undertones

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