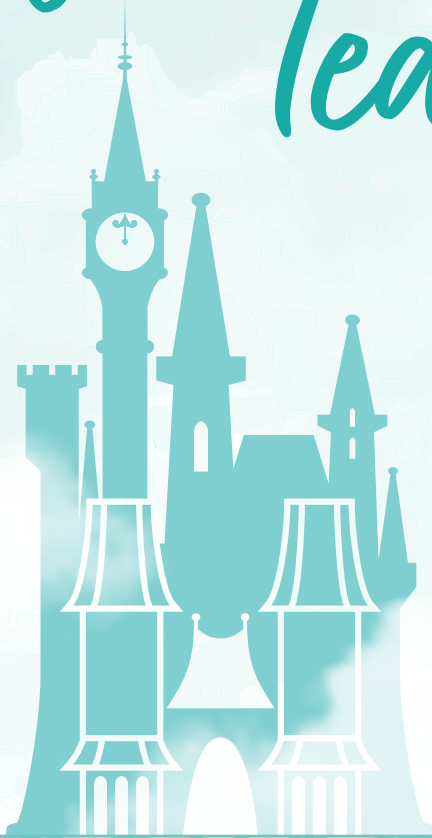




PRINCESS

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

Gus’s hearty appetite comes to life in our cheese sandwich with sweet onion marmalade, crafted in the shape of a cheese wedge.

Ma Chérie Sandwich 134kcal

With deepest pride and greatest pleasure, we present our smoked salmon and cream cheese sandwich.

The Carriage Awaits 237kcal

Best eaten before the clock strikes midnight. A chicken sandwich with pumpkin butter, flavours inspired by Cinderella’s pumpkin carriage.

From The Bayou 284kcal

Inspired by Prince Naveen’s lily pad perch, enjoy our roast beef, mayonnaise and lettuce sandwich, shaped like a floating lily pad.



All prices are in Pounds Sterling and include VAT at the current rate. 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.



MOANA

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 in The Ocean 211kcal


Coconut mousse, desiccated coconut
and crunchy chocolate center

Heart of Te Fiti 226kcal

Matcha biscuit, cream cheese filling,
white 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 clotted 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

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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