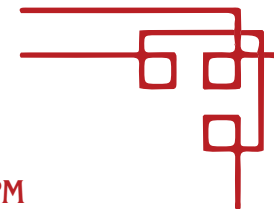


JAPANESE AFTERNOON TEA
£44.00 PER PERSON



TUESDAY 12:00PM - 4:00PM
WEDNESDAY - SATURDAY 12:00PM - 6:00PM



Tuna tataki, pickled cucumber & sea vegetables

*Vegetable gyoza, steamed and pan-fried
 Japanese dumplings, dipping sauce*

Crispy chicken slider, Amarillo mayonnaise

Miso & Sake Aubergine, with caramelized macadamia nuts

Yoghurt & vanilla panna cotta, spiced apples and pear compote

Chocolate and caramel tart

Pecan pie

*Raisin scones, ruby grapefruit curd, clotted cream and raspberry
 jam*

**FLIGHT OF COCKTAILS WITH MOCHI ICE CREAM
 ON OUR ROOF TERRACE**

Coracho bramble

Lagoon

English Garden

TEA SELECTION

TRADITIONAL HOJICHA

Hojicha is a Japanese green tea unlike traditional green tea, as it is roasted after the leaves are steamed, giving it a signature earthy aroma, reddish-brown color and a unique smoky taste.

TRADITIONAL MATCHA

The classic Japanese green tea made from finely powdered dried tea leaves with a slightly bitter taste, and a vibrant green colour, known for its numerous health benefits that make you feel energized and focused but still calm.

ENGLISH BREAKFAST TEA

A full-bodied black tea blended from assam and ceylan leaves, perfectly balanced to be enjoyed with milk and sugar.

CHAMOMILE

A smooth infusion prepared from dried flowers combining natural chamomile known for its natural health benefits.

FRESH MINT

Refreshing and invigorating caffeine-free infusion.

ROOIBOS

Red herbal caffeine-free tea from South Africa with a sweet, delicate and earthy flavour.

EARL GREY

Quintessentially British black tea flavoured with bergamot, orange and citrus overtones.

FRUIT TEA

A sugar-free fruit and herbal infusion.

*As allergens are present in our kitchen and some ingredients "may contain" warnings, we cannot guarantee menu items will be completely free from an allergen.
 A discretionary 12.5% service charge will be added to your final bill*

@wildheartsoho @karmasanctumldn

