

JAPANESE INSPIRED AFTERNOON TEA

£44.00 per person

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

Tuna tataki, ponzu dressing, crispy fennel salad and seaweed
Salmon tartare, wasabi, coriander, mint and sweet pickled cucumber
Vegetable gyoza, steamed and pan-fried Japanese dumplings, dipping sauce
Chicken katsu slider

Mochi, seasonal selection of the day
Whiskey chocolate and tofu mousse, mango sorbet and honeycomb
Raisin scones, yuzu curd, clotted cream and strawberry jam

FLIGHT OF COCKTAILS WITH MACARONS ON OUR ROOF TERRACE

Jack Daniel's espresso martini, Classic margarita, and Chambord shot

SAKE	Carafe/200ml
CHOYA SAKE	£26

Please let our team know if you have any allergies, intolerances, or dietary restrictions

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

TEA SELECTION

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.

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 & VANILLA

A smooth infusion prepared from dried flowers combining natural chamomile with rich vanilla and 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.

GENTLEMAN'S AFTERNOON TEA

£30.00 per person

TUESDAY - SATURDAY 12.00pm - 6.00pm

Tuna tataki, ponzu dressing, crispy fennel salad and seaweed
Salmon tartare, wasabi, coriander, mint and sweet pickled cucumber
Vegetable gyoza, steamed and pan-fried Japanese dumplings, dipping sauce
Aged wagyu beef slider

Mochi seasonal selection of the day
Whiskey chocolate and tofu mousse, mango sorbet and honeycomb
Raisin scones, yuzu curd, clotted cream and strawberry jam

CHAMPAGNE OR COCKTAIL AFTERNOON TEA

Afternoon tea with glass of Taittinger Brut £40.00 per person
Afternoon tea with Sake Royale Cocktail £40.00 per person

SAKE	Carafe/200ml
CHOYA SAKE	£26

Enjoy Jack Daniel's with Davidoff Entreacto cigar on our Roof Terrace
£27.50 per person

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TEA SELECTION

HOJICHA

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MATCHA

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ENGLISH BREAKFAST TEA

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

CHAMOMILE & VANILLA

A smooth infusion prepared from dried flowers combining natural chamomile with rich vanilla and 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.