



*Yinka Koni*

x

**BVLGARI**

HOTEL LONDON

10TH ANNIVERSARY

Bulgari Hotel London celebrates a decade of style and service in an inspired collaboration with London-based artist Yinka Ilori.

The Yinka Ilori x Bulgari Hotel London Afternoon Tea is born from a joint obsession with bold colour and a celebration of the multicultural mosaic of the capital.

Pastries by award-winning Italian pastry chef and chocolatier-in-residence, Gianluca Fusto, introduce autumnal flavours with a combination of almond, pistachio, hazelnut and orange, designed in form to complement the bold geometry and contemporary colours of Yinka's sculptural tea stands.

**Afternoon Tea** 95

**Champagne Afternoon Tea**

*served with a glass of*

Ruinart Brut 105

Ruinart Blanc de Blanc 110

Ruinart Rose 110

*served alcohol-free*

Wild Idol Vintage 2021 *Alcohol free sparkling wine* 105

**Cocktail Afternoon tea**

*served with*

The Bulgari Cocktail 110

The Bulgari Mocktail 105

**The Tea list**

Canton 1843

New Zealand Oolong *Zealong estate*

Australian Lemon Myrtle

South African Honey Bush

'Nine Dancing ladies' *Scottish Black tea* Supplement 10

'Frisky Rascal' *Scottish Green tea* Supplement 10

*The above tea list consists of the house recommendations for the best afternoon tea accompaniments.  
At the end of the menu you will find the full tea list.*

## **Salato**

Cocoa and malt bread, turmeric marinated Scottish salmon with salsa verde  
Sesame bottoncino, Andria spicy burrata and fig chutney  
Buckwheat Roman style artichoke and taleggio Bruschetta  
Spinach bread sandwich, organic egg and Umbrian truffle and chive  
Chilli pepper bread with stracchino cheese, 'melanzana all'uccelletto' and  
Modena balsamic vinegar

## **Dolce**

IGP Hazelnut praline biscuit, hazelnut cream, hazelnut namelaka, Azelia  
chocolate mousse  
Avola almond sablé, Bronte's pistachio choux, pistachio mousse  
Orange Ovis Molis, Almond and Sicilian orange jam  
Bronte's pistachio vellutata, Avola almond and tonka financier, strawberry  
compote and mousse

## **Gelato**

Homemade organic Cornish clotted cream ice-cream served with Gianluca  
Fusto's lemon and candied ginger or strawberry and vanilla jam on scones.

## Full Tea List

### Black Tea

Earl Grey – *bergamot, velvety, harmonious*

Lapsang Souchong – *smoky, dark, opulent*

Wild Chai – *spiced, aromatic, intriguing*

Chocolate Noir – *cocoa-rich, moreish, luxurious*

Lychee and Rose – *perfumed, deep, decadent*

### Green Tea

Dragon Well – *chestnut, pure, immersive*

Jasmine Pearls – *honeysuckle, fragrant, intoxicating*

### White Tea

Silver Needle – *honeydew, delicate, bliss*

### Premium Tea

Pouchong – *peachy, luscious, magnificent*

Ali Shan Oolong – *orchid, lucent, captivating*

Honey Orchid – *spiced, aromatic, intriguing*

Sencha Kabuse – *umami, vegetable, tender leaf spinach*

Yunnan Golden Snail – *sugarcane, milk chocolate, Brazil nut*

