

THE BULGARI LOUNGE ITALIAN AFTERNOON TEA

Step into the delightful world of our Italian Afternoon Tea,
a celebration perfectly crafted to savour the
richness of Italian flavours and artisanal delights.

Indulge in an exquisite culinary experience curated to immerse you
in the captivating essence of Italy, complemented by
savoury delicacies from Executive Chef, Adriano Cavagnini.

Embrace this flavourful journey, a tribute to the artistry and
heritage that defines our Italian Afternoon Tea.

*Please ask our team for information on food allergens or any special dietary requirements.
Prices are in £, inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.*

ITALIAN AFTERNOON TEA

Afternoon Tea 105

Champagne Afternoon Tea

served with a glass of

Ruinart Brut 115

Ruinart Rose 120

Wild Idol Vintage 2021 (*alcohol-free*) 115

Cocktail Afternoon Tea

served with

The Bulgari Cocktail 120

The Bulgari Mocktail 115

The Tea List

Canton 1843

New Zealand Oolong Zealong Estate

Australian Lemon Myrtle

South African Honey Bush

'Nine Ladies Dancing' *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 our further tea list.

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Salato

Scottish salmon (*Locally & sustainably sourced*), green olive pesto and cream cheese 'Millefoglie', served on rye, spinach and tomato bread

Seeded Bottoncino with salted beef 'Burrata di Andria' and glazed pumpkin

Cucumber and red radish, served on tomato bread, with yoghurt and mint (*Vegan*)

Organic egg, Umbrian truffle and chives, served on spinach bread (*Lactose free*)

Tandoori free-range chicken, served on white bread (*Lactose free*)

Dolce

Cassata Siciliana: almond financier, pistachio cream, caramelised almonds, ricotta and orange mousse

Favola di Amarena: hazelnut and vanilla choux, Amarena cherries and whipped cream

Monte Bianco: pine nuts and passion fruit financier, chestnut cream

Tartelletta di Limoni: Amalfi lemon cream, candied citrus, cream cheese

Gelato

Homemade Tahitian vanilla ice-cream (*Gluten free*)

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BLACK TEA

Earl Grey – *bergamot, velvety, harmonious*

Lapsang Souchong – *smoky, dark, opulent*

Wild Chai – *spiced, aromatic, seductive*

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

GREEN TEA

Dragon Well – *chestnut, pure, immersive*

Jasmine Pearls – *honeysuckle, fragrant, intoxicating*

WHITE TEA

Silver Needle – *honeydew, delicate, bliss*

WELLNESS BLEND

Green Boost – *flavourful, pure, energising*

Chamomile – *apple-sweet, silky, slumberous*

Triple Mint – *herbaceous, icy, invigorating*

PREMIUM TEA

Pouchong – *peachy, luscious, awesome*

Ali Shan Oolong – *orchid, lucent, captivating*

Honey Orchid – *spiced, aromatic, seductive*

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

Yunnan Golden Snail – *sugarcane, milk chocolate*

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