

The Bulgari Lounge Italian Afternoon Tea

Afternoon Tea at Bulgari Hotel London brings a taste of continental cool to the city, with a focus on Italian ingredients for a new twist on the classic British tea.

Italian pastries by resident pastry chef and chocolatier Gianluca Fusto follow savoury delicacies by Executive Chef, Adriano Cavagnini.

*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.*

AFTERNOON TEA

Afternoon Tea	95
Champagne Afternoon Tea <i>served with a glass of</i>	
Ruinart Brut	105
Ruinart Rose	110
Wild Idol Vintage 2021 (<i>alcohol-free</i>)	105
Cocktail Afternoon Tea <i>served with</i>	
The Bulgari Cocktail	110
The Bulgari Mocktail	105
The Tea List	
Canton 1843	
New Zealand Oolong <i>Zealong Estate</i>	
Australian Lemon Myrtle	
South African Honey Bush	
'Nine Ladies Dancing' <i>Scottish black tea</i>	<i>Supplement</i> 10
'Frisky Rascal' Scottish green tea	<i>Supplement</i> 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 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

Triple ricotta, raspberry and Italian rose tea

Soft Florence Millot chocolate and Tuscan wood roasted peanut cake

Millefoglie of Ispica sesame seeds, Mascarpone cream and Amarena cherry gel

IGP Hazelnut crunchy choux, Ethiopian coffee, whipped cream and praline

Plain and raisin scones accompanied by Cornish clotted cream and Gianluca Fusto jam selection

Gelato

Homemade Tahitian vanilla ice-cream

BLACK TEA	7
Earl Grey – <i>bergamot, velvety, harmonious</i>	
Lapsang Souchong – <i>smoky, dark, opulent</i>	
Wild Chai – <i>spiced, aromatic, seductive</i>	
Chocolate Noir – <i>cocoa-rich, moreish, luxurious</i>	
Lychee and Rose – <i>perfumed, deep, decadent</i>	
GREEN TEA	7
Dragon Well – <i>chestnut, pure, immersive</i>	
Jasmine Pearls – <i>honeysuckle, fragrant, intoxicating</i>	
WHITE TEA	7
Silver Needle – <i>honeydew, delicate, bliss</i>	
WELLNESS BLEND	7
Green Boost – <i>flavourful, pure, energising</i>	
Chamomile – <i>apple-sweet, silky, slumberous</i>	
Triple Mint – <i>herbaceous, icy, invigorating</i>	
PREMIUM TEA	9
Pouchong – <i>peachy, luscious, awesome</i>	
Ali Shan Oolong – <i>orchid, lucent, captivating</i>	
Honey Orchid – <i>spiced, aromatic, seductive</i>	
Sencha Kabuse – <i>umami, vegetable, tender leaf spinach</i>	
Yunnan Golden Snail – <i>sugarcane, milk chocolate, Brazil nut</i>	