

## **THE BVLGARI LOUNGE ITALIAN AFTERNOON TEA**

In the elegant ambience of The Bvlgari Lounge, our Italian Afternoon Tea is a meticulously designed affair, inviting you to savour the depth of Italian flavours and the artistry of our culinary creations.

Crafted as an indulgent culinary experience, our afternoon tea captivates the essence of Italy, with a 'salato' selection by Executive Chef, Adriano Cavagnini and 'dolce' delicacies from Salvatore Mungiovino, Executive Pastry Chef.

This flavourful journey is a tribute to the creativity 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**

### **Classic Afternoon Tea**

served with a Bvlgari Cocktail or Bvlgari Mocktail

*£80 per person*

### **Champagne Afternoon Tea**

served with a glass of Ruinart 'R' Brut

*£95 per person*

*additional glass of champagne £25*

### **Rose Champagne Afternoon Tea**

served with a glass of Ruinart Rose

*£100 per person*

*additional glass of rose champagne £32*

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## **Salato / Savoury**

Assaggio / 'a small taste': caviar with crème fraiche and crostino

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

Seeded Bottoncino  
*beef bresaola 'Burrata di Andria' and candied datterino*

English steamed asparagus and cucumber  
*served on tomato bread with mint and yoghurt (Vegan)*

Organic egg and mayonnaise with chives and paprika  
*served on spinach bread (Lactose free)*

Tandoori free-range chicken with sultanas and raisins  
*served on white bread (Lactose free)*

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## **Dolce / Sweet**

### **Cassata Siciliana**

*almond financier, pistachio cream, caramelised almonds, ricotta and orange mousse*

### **Tirolesi**

*crunchy chocolate biscuit, chocolate ganache, praline*

### **Rocher alle nocciole**

*hazelnut mousseline, salted caramel, crunchy hazelnut glaze*

### **Delizia al Lampone**

*raspberry almond crunch, raspberry gel, raspberry mousse*

### **Tartelletta di Limoni**

*Amalfi lemon cream, candied citrus, cream cheese*

## **Raisin Scones and Plain Scones**

*Freshly baked and served with Cornish clotted cream and strawberry jam*

## **Gelato**

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

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## TEA MENU

*Our Canton selection of teas is beyond organic, some are biodynamic, and several are from abandoned tea farms where the plants grow wild. Others are from ancient tea trees in the forests of Yunnan and Vietnam.*

### **Premium Tea** (*£5 supplement*)

*Ali Shan Oolong Dark Green Tea: floral and fruity from the 'Ali Shan' mountain in Taiwan*

*Pouchong Green Tea: bursting with complex floral notes, an unforgettable flavour*

*Wild Rooibos Herbal Tea: sweet vanilla flavour with a sun-baked earthy sense of sandalwood*

*White Peach & Mango Black Tea: gorgeously delicate and fresh flavoured*

### **Black Tea**

*English Breakfast Canton 1843: full-bodied with notes of malt, fig, and cocoa*

*Early Grey: with cold-pressed Calabrian bergamot oil and aromatic citrus notes*

*Lapsang Souchong: lightly smoked over pine wood embers*

*Wild Chai: Italian mandarin peel, cassia bark and cloves for a ginger spice flavour*

*Chocolate Noir: sophisticated, velvety dark blend, black tea with cocoa notes*

*Caramel Noir: with notes of caramel, toffee and cocoa*

*Lychee and Rose: the sweetness of lychee evokes a hint of Turkish Delight*

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## **White Tea**

Silver Needle: *famous white tea with notes of dried apricot and honeydew melon*

## **Green Tea**

Dragon Well: *a nutty aroma with notes of roasted chestnut.*

Jasmine Pearls: *Yunnanese green tea evoking honeydew melon and jasmine*

Jade Green Tips: *green tea with notes of chestnut*

Moroccan Mint: *green tea with liquorice, spearmint and peppermint.*

## **Fresh Infusion Tea**

Pressed ginger juice, lemon slices or mint leaves

## **Caffeine Free Tea**

Chamomile: *sweet, fruity, mellow flavour with an aroma that evokes an orchard*

Triple Mint: *peppermint and spearmint, blended with lemon balm*

English Breakfast: *full-bodied flavour with oaky notes and gentle toffee undertones*

Berry & Hibiscus: *with cranberry, blueberry, strawberry, blackcurrant and rosehip*

Lemon Verbena: *elegant, pale green leaves burst with intense notes of lemon sherbet*

