

## **THE BULGARI LOUNGE ITALIAN AFTERNOON TEA**

In the elegant ambience of The Bulgari 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** 80

### **Champagne Afternoon Tea**

*served with a glass of*

Ruinart 'R' Brut 95

Wild Idol Vintage 2021 (*alcohol-free*) 95

Ruinart Rose 100

### **Cocktail Afternoon Tea**

*served with*

The Bulgari Cocktail

The Bulgari Mocktail 95

### **The Tea List**

Canton 1843

New Zealand Oolong *Zealong Estate*

Australian Lemon Myrtle

South African Honey Bush

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 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 mayo with chives and paprika, 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

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

## **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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