

CLASSIC AFTERNOON TEA

40

FRESH INFUSIONS, TEA FROM THE GRAND BULGARI TEA LIST

SAVOURIES

An assortment of seasonally changing savouries inspired by the noble English tradition.

Sandwiches	Cucumber, cream cheese and mint
	Scottish smoked salmon, crème fraîche and dill
	Egg mayonnaise
	Chicken and rocket
	Beef pastrami and horseradish
	Courgette poppy seed and goat cheese

WARM PLAIN AND RAISIN SCONES

Freshly baked scones served with jams and clotted cream

PASTRIES

A selection of Bulgari treats as well as traditional desserts by our Pastry Chef.

Walnut and caramel apple tart / Raspberry macaron

Citrus cheesecake / Choco noisette

CHAMPAGNE AFTERNOON TEA

Served with a glass of Champagne NV R de Ruinart Brut **49**

Elegant, bright and fresh with aromas of white pear, green apple and almonds coupled with a wonderfully balanced palate and delicate finish.

Served with a glass of Champagne NV Ruinart Rosé **52**

Inherent characters of freshly picked red berries and ripe cherries work wonders with our delicious house made pastries.

THE GRAND BULGARI TEA LIST

The Bulgari afternoon tea selection has been specially chosen to feature rare and elegant teas from around the world, including white China teas, Champagne Darjeelings and silky Japanese Greens. Escape the world and take time for a Bulgari tea experience that combines classical origins with bespoke creations.

OUR BLACK TEAS

Bulgari 1884 Royal English

In homage to the first Bulgari shop in Rome, this is a unique blend of rare, golden tip Assam with needles. A malty, creamy black tea, perfectly balanced, exquisite and magical.

Bulgari Earl Grey

A black China tea infused with extra citrus bergamot oil and fruity aromas.

Darjeeling 1st flush

Grown in one of the most prestigious tea gardens in the foothills of the Himalayas among the mountain mists. Gentle and elegant, it has hints of nuttiness and muscatel.

Lapsang Souchong Imperial

Large leaf black China tea from the Fujian province, noted for its smoky flavour.

Available from 1pm to 5pm.

Please inform your server of any food allergies as we cannot take responsibility for any adverse reaction that may occur.

Prices are in £, inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill.

OUR LUXURY COLLECTION

Hu Shan Yellow Buds

The rarest yellow tea from Anhui province. The leaf sets (made from two leaves and a bud) have a yellow tint and brew with a slight sweetness of honey corn flavour.

Emerald Green Gyokuro Precious Dew

Japanese aristocrats have sipped this renowned shade-grown tea for centuries. A beautiful emerald green in colour, this famous Japanese tea is a refined, uplifting and cleansing blend.

Diamond

A delicate white China tea from Pai Mutan, infused with white peach, a hint of vanilla, almond and white flowers.

OUR FLAVOURED TEAS

Bulgari Caramel and Chocolate

A dream in a cup, this light black China tea infused with caramel and chocolate is like drinking a crème brûlée with hint of butterscotch.

Bulgari Pear and Apple

To reflect the dual Greek and Roman heritage of Bulgari we have blended pear and apple, two of the oldest fruits native to both countries, to give a light Ceylon tea a delightful fruity twist.

Orange Blossom Oolong

Semi-fermented tea, with all the delicate nuttiness of an Oolong, lightly infused with orange blossoms.

OUR GREEN TEAS

Sencha Fukujyu

An elegant Japanese green, large-leaf tea. Clear, delicate and high in vitamin C.

Dragon Well / Lung Ching

Delightful high-grade green China tea, granted imperial status in the Quing Dynasty by the Emperor Kangxi. It has been grown in Hangzhou for over 1000 years. Nutty, buttery with a hint of chestnut and light fruit.

Jasmine Pearls

Beautiful little hand rolled green tea pearls are gently infused with the essence of jasmine flowers. This masterpiece from Fujian, China is a light coloured brew, full of floral and sweet aromas.

Green Tea with Citrus & Ginkgo

Hand-picked organic green tea from southern India, blended with citrus and a hint of Ginkgo. Refreshing and bright.

OUR HERBAL TEAS - THEINE FREE

Rooibos

A rich herbal tea made from the redbush in South Africa. It can be treated as a black tea, with or without milk and is high in vitamin C.

Fruits of the Forest

A tisane of blackberries, raspberries and strawberries blended with a hint of orange and passion fruit.

Lime Leaf

Delightful citrus herbal tea which is gentle, sweet and invigorating.

Egyptian Camomile

The tea's unique strong scent, reminiscent of fresh green apples, comes from the finest hand-picked Egyptian camomile flower heads. The pale yellow camomile brew is a delicious tea with a definite body and honey-sweet infusion.

Peppermint Rubbed

An invigorating peppermint tea.

Decaffeinated Ceylon

A decaffeinated black tea, full in flavour.

FRESH INFUSIONS - *subject to availability*

Mint

Lemongrass

Thyme

Verbena

HOMEMADE PASTRIES

For a morning, lunch or afternoon indulgence, select your preferred tea from the Grand Bulgari Tea list and complement it with a treat from the below selection.

Raspberry verbena Charlotte 7

Raspberry soaked lady finger sponge, verbena infused cream, raspberry jelly, fresh raspberries

Choco noisette 7

Hazelnut sponge, dark chocolate cream, milk chocolate mousse

Honey fig tart 7

Confit of figs with honey and mascarpone cream
fresh figs on top

Chocolate and lime dome 7

Chocolate sponge, chocolate streusel, lime cream, dark chocolate mousse

Strawberry cheesecake 7

Shortbread, cheesecake and strawberry marmalade

Chocolates from 'Alain Ducasse Manufacture' in Paris 20

A box of 12 traditionally hand-crafted chocolates
enjoyable as a dessert or an afternoon treat

*Available also for take away,
please ask a member of our team for assistance.*

HOT BEVERAGES

Your choice of tea from our Grand Bulgari Tea list 7

Fresh infusions - *subject to availability* 7

French Press, Espresso, Decaf Espresso, Macchiato 7

Double Espresso, Double Decaf Espresso, Cappuccino, Latte 7

Homemade Hot Chocolate from Alain Ducasse manufacture in Paris 8

Prices are in £, inclusive of VAT.

Please inform your server of any food allergies as we cannot take responsibility for any adverse reaction that may occur.

A discretionary 12.5% service charge will be added to your bill.