

AFTERNOON

T
E A



It was in 1840 that Anna,
the seventh Duchess of Bedford,
noticed she felt a '*sinking feeling*'
around mid-afternoon. Once served
with a pot of Darjeeling tea,
some bread, butter and biscuits,
she felt decidedly better.
The afternoon tea was born.

AFTERNOON TEA



Traditional Afternoon Tea

£60 PER PERSON

Champagne Afternoon Tea

Served with a glass of Laurent-Perrier La Cuvée Brut Champagne

£70 PER PERSON

Rosé Champagne Afternoon Tea

Served with a glass of Laurent-Perrier Rosé Champagne

£80 PER PERSON

Champagne Afternoon Tea

Served with a glass of Laurent-Perrier Grand Siècle Champagne

£90 PER PERSON

CAVIAR AFTERNOON TEA



Caviar Afternoon Tea

£120 PER PERSON

Champagne Caviar Afternoon Tea

Served with a glass of Laurent-Perrier La Cuvée Brut Champagne

£130 PER PERSON

Rosé Champagne Caviar Afternoon Tea

Served with a glass of Laurent-Perrier Rosé Champagne

£140 PER PERSON

Champagne Caviar Afternoon Tea

Served with a glass of Laurent-Perrier Grand Siècle Champagne

£150 PER PERSON

CHAMPAGNES BY THE GLASS ARE SERVED AS 125ML MEASURES

ALL PRICES ARE INCLUSIVE OF VAT.

AFTERNOON TEA



Enjoy a selection of Finger Sandwiches

Goats Curd, Pickled Cucumber and Mint on
Granary Bread

Copper Marans Egg Mayonnaise, Truffle and
Grain Mustard on Brioche

Crab and Poached Lobster, Saffron Emulsion, Lime and
Coriander on Sourdough Bread

Coronation Chicken, Gem lettuce on
Onion Seed Bread

Wiltshire Ham, Romesco Sauce on
Mediterranean Bread



Plain and Sultana Scones

Served with Organic Strawberry, Rhubarb & Litsea Cubeba Jam
and Cornish Clotted Cream



*Indulge in a choice of
Sweet Delicacies inspired by the Season*

Pistachio-Apricot Choux

Peach Baba Mousse

Milk Chocolate and Caramel Hazelnut Cake

Strawberry, Lime and Basil Mousse

Meringuettes

Caramelised-chocolate almonds

Seasonal Gughlupf – Strawberry & Cream

Marshmallows – Strawberry & Elderflower and Blossom Orange

FOOD ALLERGIES AND INTOLERANCES: SHOULD YOU HAVE ANY QUESTIONS REGARDING
THE CONTENT OR PREPARATION OF ANY OF OUR FOOD PLEASE ASK ONE OF OUR TEAM.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

ALL PRICES ARE INCLUSIVE OF VAT.

CAVIAR AFTERNOON TEA

Served with 20 g Kings Golden Oscietra Caviar and Pearl Spoon



Enjoy a selection of Finger Sandwiches

King Crab Tartelette, Peas, Radish
and Pomelo

Pissalidière Tart with Smoked Sturgeon

Royale Salmon, Whipped Crème Fraiche
with Confit Yolk

Asparagus Custard with Lobster and Dill

Copper Marans Egg and Brioche
Pin Wheel Sandwich

Blini and Sour Cream



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CHAMPAGNE



	Glass	Bottle
LAURENT PERRIER		
Laurent Perrier, La Cuvée Brut NV	£16	£80
Laurent Perrier, Rosé NV	£24	£120
Laurent Perrier, Grand Siècle Brut NV	£36	£195
Laurent Perrier, Grande Cuvée Alexandra Rosé 2004		£395
BILLECART-SALMON		
Billecart Salmon, Brut Réserve		£94
Billecart Salmon, Brut Rosé		£138
LOUIS ROEDERER		
Louis Roederer, Cristal 2008		£230
Louis Roederer, Cristal Rosé 2009		£460
KRUG		
Krug, Grande Cuvée NV		£295
DOM PERIGNON		
Dom Pérignon 2008		£220
Dom Pérignon Rosé 2006		£360
RUINART		
Ruinart, Blanc de Blancs NV		£135
Ruinart, Rosé NV		£145
BOLLINGER		
Bollinger, Spécial Cuvée Brut NV		£145
Bollinger, Grande Année Brut Rosé 2007		£245

CORINTHIA LONDON TEA BLENDS



The strength of tea is often obtained by the amount of tea leaves used while its potency depends on the length of the brewing process involved.

Precision timing is required in brewing, as if it is done longer than necessary, it can result in undesirable flavours.

Here at the Crystal Moon Lounge, we differentiate the strength by adjusting the blends of our afternoon tea. We have curated three different teas

- Assam, for its intense flavours, Darjeeling for its delicate characteristics and Earl Grey for its fruity and sweet notes.

BESPOKE TEA BLENDS



Three different tea variations exclusively blended for Corinthia London.

N° .1 AROMATIC

A light strength blend of Earl Grey, Darjeeling and Assam with lovely aromatic and light flowery undertones.

N° .2 MELLOW

A medium strength blend of Earl Grey, Darjeeling and Assam with rich malty notes and honey-like sweetness with a hint of spice.

N° .3 ROBUST

A full-strength blend of Earl Grey, Darjeeling and Assam with a complex aromatic bouquet of floral, fruity and honeyed notes with spicy undertones.

BLACK BLENDS



MANGO NOIR

Fruit. Warm. Exotic – Smooth black tea cushioning ripe, succulent mango sends you dizzy with delight.

LYCHEE & ROSE NOIR

Perfumed. Deep. Decadent. – Rain drops on roses and sweet fruity lychee, it's a sensational harmony.

LAPSANG SOUCHONG

Smoke. Dark. Opulent. – Genuinely rare and like no other, we buy it from the tiny mountain village where it was invented 400 years ago.

WILD CHAI

Spiced. Aromatic. Seductive. – A thrilling romp with exuberant spices that capture the essence of India

CHOCOLATE NOIR

Cocoa-rich. Moreish. Luxurious. – A velvety smooth tea with decadent, dark chocolate notes to satisfy just about every craving.

ASSAM

Malty. Rousing. Familiar. – A deep, dark and assertive wake-up call of a tea.

DARJEELING

Muscatel. Bright. Ethereal. – Chinese tree bushes thrive in the Himalayas and yield this sparkling 'Champagne of teas'.

ENGLISH BREAKFAST

Big. Beautiful. Exuberant. – Congratulations. You have discovered the ultimate English Breakfast blend.

ENGLISH BREAKFAST DECAF

Caramel. Comforting. Robust. – The warm embrace of glorious English Breakfast, without the caffeine kick.

EARL GREY

Bergamot. Velvety. Harmonious. – Classic English elegance exalted by heady botanical citrus notes.

GREEN TEAS



JASMINE PEARLS

Honeysuckle. Fragrant. Intoxicating. – Get carried away by exotic florals hovering over the sweetest green tea.

DRAGONWELL

Chestnut. Pure. Immersive. – Tender leaves from wild grown trees deliver nutty, green bean, green tea ecstasy.

MATCHA TEA

Umami. Vivid. Sensuous. – Naturally, neon green, the fairy dust of the whole tea leaf, power-packed with nutrients.

POUCHONG

Peachy. Luscious. Awesome. – ‘A tea so perfect that when I tasted it, I quit my job and started a tea company’. Jennifer Wood. Founder, Canton.

GEINMAICHA

Nut-Sweet. Sea Breeze. Satisfying. – Toasty, roasty notes of nutty brown rice cooked over a seaweed fire on a beach at sunset.

OOLONGS



HONEY ORCHID

Nectar-sweet. Floral. Mesmerising. – A celestial mix of fruit, floral and mineral notes dance on the tongue and make your heart sing.

IRON BUDDHA

Soft Fruit. Saporous. Arcadian. – Think sweet peas growing through the vegetable patch planted in a fruit orchard.

WHITE TEA



SILVER NEEDLE

Honeydew. Delicate. Bliss. – Plump, soft, and sweet enough to make the heavenly angels weep with joy.

HERBAL INFUSIONS (NATURALLY CAFFEINE FREE)



TRIPLE MINT

Herbaceous. Icy. Invigorating. – The essence of three freshly-crushed mints hits you with a cool, tingling sensation.

GLOW ROOIBOS

Honeyed. Tribal. Rich. – Warm notes of vanilla and sandalwood harvested from the sun-baked African earth.

CHAMOMILE

Apple-sweet. Silky. Slumberous. – Relax. Take a sip and snooze in a sun-kissed summer meadow.

LEMON VERBENA

Sherbet. Soft. Spirited. – Elegant, pale green leaves burst with playful notes of lemon sherbet.

BERRY AND HIBISCUS

Blackcurrant. Juicy. Nostalgic. – A scarlet explosion of intense ripe forest fruits. Delicious three dimensional.

GINGER SMOOTH

Spicy. Colourful. Restorative. - The mother of all herbals with super spices kicking off, looking good and feeling fine.