



NOBU HOTEL  
THE RITZ-CARLTON HOTEL

# AFTERNOON TEA

Introducing the Nobu Hotel London Portman Square Afternoon Tea, blending the essentials of the traditional western Afternoon Tea ceremony with elements of Japanese culture and tradition. Executive Chef Michael Paul and his team drew inspiration from the works of artist Gavin Mitchell, whose works can be found throughout the hotel and on the menu – blending a juxtaposition of Eastern and Western cultures with traditional and contemporary life.

## TEA SELECTION BY CANTON TEAS

### BLACK

English Breakfast

*Blended in the UK by Canton*

Earl Grey

*China, India, Italy. Blended in the UK by Canton*

Darjeeling

*The Potong Tea Garden, Darjeeling, India*

Lychee & Rose Noir

*Yunnan Province, China*

Assam

*The Khongea Estate, Assam, India*

### GREEN

Kabuse Sencha

*Wazuka, Kyoto, Japan*

Genmaicha

*Wazuka prefecture, Obubu Tea Gardens, Japan*

Jasmine Pearls

*Yunnan and Guangxi Province, China*

### HERBAL INFUSIONS

Berry & Hibiscus

*An exclusive Canton recipe, blended in Alsace*

Lemon Verbena

*Alentejo Region, Portugal*

Botanical Calm Wellness Blend

*An exclusive Canton recipe, blended in Alsace*

### WHITE AND OOLONG

Silver Needle

*Jinggu, Yunnan Province, China*

Honey Orchid

*Wudong Mountain, Guangdong Province, China*

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### ADD A GLASS OF

LAURENT-PERRIER LA CUVÉE - 12

LAURENT-PERRIER CUVÉE ROSÉ BRUT NV - 16

## AFTERNOON TEA

65 PER PERSON

### CUP SUSHI

Salmon new style  
Yellowtail jalapeño  
Tomato ceviche

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### CANAPE

Crab, salad roll jalapeño dressing  
Beef tataki bun, wasabi sauce

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### SAVOURY

Mushroom Matsuhisa taco (v)  
Crispy chicken kara-age

—

Hojicha cheesecake

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### AMAI (v)

Fuji apple shiso mirin pillow  
Miso chocolate caramel tart  
'Momo' yuzu macaroon  
'Ume' cherry boshi mousse  
Matcha honey ginger  
Passion fruit mandarin madeleine

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### FRESHLY BAKED SCONES

Raspberry mint jam  
Cornish clotted cream  
Yuzu curd

## YASAI AFTERNOON TEA (v)

60 PER PERSON

### CUP SUSHI

Courgette new style (v+)  
Asparagus dry miso (v+)  
Tomato ceviche (v+)

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### CANAPE

Salad roll jalapeño dressing (v+)  
Crispy tofu bun, pickled daikon (v)

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### SAVOURY

Mushroom Matsuhisa taco (v+)  
Vegetable tempura (v+)

—

Hojicha cheesecake

—

### AMAI (v)

Fuji apple shiso mirin pillow  
Miso chocolate caramel tart  
'Momo' yuzu macaroon  
'Ume' cherry boshi mousse  
Matcha honey ginger  
Passion fruit mandarin madeleine

—

### FRESHLY BAKED SCONES

Raspberry mint jam  
Cornish clotted cream  
Yuzu curd



***NOBU HOTEL***  
LONDON PORTMAN SQUARE

COVER IMAGE: 'CHAMPAGNE, CARDS & CAKE'

REVERSE IMAGE: 'PLAYBOYS PLAYGIRLS'

ORIGINAL ARTWORK BY GAVIN MITCHELL

[WWW.GAVINMITCHELL.NET](http://WWW.GAVINMITCHELL.NET)