

AFTERNOON

T
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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.

CHAMPAGNE



LAURENT-PERRIER	150 ml	Bottle
Laurent-Perrier, La Cuvée Brut NV	24	95
Laurent-Perrier, Rosé NV	31	140
Laurent-Perrier, Grand Siècle Brut Iteration N°25	42	200
Laurent-Perrier, Grande Cuvée Alexandra Rosé 2004		395
BILLECART-SALMON		
Billecart Salmon, Brut Réserve		110
Billecart Salmon, Brut Rosé		160
LOUIS ROEDERER		
Louis Roederer Rosé 2016		150
Louis Roederer, Cristal 2015		450
DOM PERIGNON		
Dom Pérignon 2013		350
Dom Pérignon 'P2' 2003		580
Dom Pérignon Rosé 2008		800
RUINART		
Ruinart, Blanc de Blancs NV	33	160
Ruinart, Rosé NV		165

CHAMPAGNES BY THE GLASS ARE SERVED AS 150ML MEASURES.

PLEASE NOTE THAT VINTAGE MAY VARY DUE TO THE LIMITED PRODUCTION OF SEVERAL OF OUR WINES.

AFTERNOON TEA



Traditional Afternoon Tea

75

Champagne Afternoon Tea

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

90



CAVIAR COURSE

N25 Kaluga Caviar 30g

Blini & Sour Cream

150

An exquisite species, second largest of the sturgeon family reaching up to 1000kg. It is also known as the "river beluga" as it is the only other sturgeon from the Huso family; the other being the Huso huso (Beluga). Extraordinary variety of sturgeon that also produces the most amazing and large grains of caviar. Due to the old age of the fish and over a decade of waiting needed to produce caviar, the roe is one of the most prestigious and sought-after.

AFTERNOON TEA



Enjoy a selection of Finger Sandwiches

Pickled Courgette with Sundried Tomato & Basil
on Mediterranean Bread

Formans London Cured Smoked Salmon, Lemon & Dill Crème Fraîche
on Sourdough Bread

Roasted Beef Sirloin, Horseradish & Watercress
on Brown Bread

Poached Turkey Breast, Gem Lettuce, Parmesan, Caesar Dressing & Truffle
on Onion Bread

Clarence Court Egg Mayonnaise, Dijon Mustard & Chives
on Brioche



Plain and Sultana Scones

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



Indulge in a choice of Sweet Delicacies inspired by the Season

Fig & Mascarpone Speculoos Gâteau

Caramelised Apple Tart

Milk Chocolate & Hazelnut Rocher

Yuzu & Mango Éclair

Lemon Drizzle Cake

Pistachio & White Chocolate Cookies

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 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL. ALL PRICES ARE INCLUSIVE OF VAT

COPENHAGEN SPARKLING TEA



'BLÅ' 0% ABV

Jasmin | White Tea | Darjeeling

150ml 12.5

750ml 55



'LYSERØD' 0% ABV

Silver Needle | Oolong | Hibiscus

150ml 12.5

750ml 55



'LYSEGRØN' 0% ABV

Green Tea | Sencha | Citrus

150ml 12.5

750ml 55

Sparkling Teas are based on a blend of high-quality organic teas, from the delicate white teas to the more intense and full-bodied black teas. A bottle of Sparkling Tea contains of up to 13 different tea sorts, which creates the nuanced and complex taste. Each version of Sparkling Tea has its very own unique character.

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.

BESPOKE TEA MENU



Three different tea variations exclusively blended for Corinthia London.

No.1 AROMATIC

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

No.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.

No.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 TEA 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 & 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 TEA



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.

GENMAICHA

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

OOLONG



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.