



The
Crystal Moon
Lounge

SPRING
AFTERNOON TEA

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Spring Afternoon Tea

£50 per person

Champagne Afternoon Tea

*Served with a glass of
Laurent-Perrier Brut Champagne*

£55 per person

Rosé Champagne Afternoon Tea

*Served with a glass of
Laurent-Perrier Rosé Champagne*

£60 per person

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*An additional glass of
Laurent-Perrier Brut Champagne*

£16

*An additional glass of
Laurent-Perrier Rosé Champagne*

£24

THE LOBBY TABLE

A Selection of Traditional Afternoon Tea Cakes and Tarts

£7 per slice

*We serve a selection of Traditional
Afternoon Tea cakes that change on a daily basis.*

Please ask one of our team for our daily selection.

SPRING AFTERNOON TEA

Amuse Bouche

Virgin Mojito Pannacotta, Poached Pineapple

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Enjoy a selection of Fine Sandwiches (G)

Egg Mayonnaise and Truffle Mustard
on Granary Bread (G)(N)(V)

Coronation Chicken on White Bread (G)

Smoked Salmon, Crème Fraiche
and Chives on Brown Bread (G)

Cucumber, Cream Cheese, Mint and Radish
on Cranberry Bread (G)(V)

Tuna Confit, Lemon Mayonnaise
and Rocket Leaves on Basil Bread (G)

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Follow with a selection of Warm Scones (V)(G)

Plain and Raisin served with Homemade Lemon Curd,
Strawberry Preserve and Cornish Clotted Cream

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*Indulge in a choice of English Tea Fancies
inspired by the season*

Baba Surprise

*Rum Baba, Bergamot Marmalade,
Mascarpone Cream (G)*

Cinnamon Blossom

*Blossom Orange Cheesecake Eclair,
Cinnamon Gel (G)*

Macaroon Medley

Lemon-yuzu & Hazelnut Praline Macaron (V, N)

The Chocolate Earl

*Kalingo Chocolate Mousse,
Earl Grey Tea Cremeux & Jelly, Poached Pear (G, N)*

The Tahitian Tonka

*Tahitian Vanilla & Rhubarb Tartlet,
Tonka Bean Cream (G, V, N)*

(V) Vegetarian (N) May contain nuts (G) Contains gluten

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 20% VAT.

CORINTHIA LONDON TEA BLENDS

We invite you to explore the wonderful world of grand and fine teas, especially selected for your delight by Camellia's Tea House, our bespoke tea blenders, and Corinthia London's Tea Sommeliers.

CORINTHIA WELCOME TEA

Exclusively created for Corinthia London and hand-blended in Britain, this is a tea to uplift and refresh the senses. Enjoy a delicious and delicate blend of White and Green Tea interlaced with subtle notes of Lemon and Ginger.

BLACK BLENDS

CORINTHIA SIGNATURE BREAKFAST BLEND

A full-bodied tea with aromatic and spicy undertones, made from leaves grown at high altitude in the Indian regions of Assam, Ceylon and Darjeeling and the Chinese province of Keemun.

CORINTHIA CIGAR BLEND

A delightful combination of Lapsang smokiness, the bergamot tang of Earl Grey and chopped Ginger Root. The leaves are grown in the Anhui and Fujian provinces of China.

CHOCOLATE TEA

A medium-bodied blend of Chinese and Ceylon Black Teas from the Anhui Province, China, and the Uva Province, Sri Lanka. Combined with Chocolate Chips and Coconut, this is a wonderfully light tea with a strong aroma and delicious undertones of Chocolate.

BLACK SINGLE ESTATES

EARL GREY

A beautifully-scented tea with a floral and citrusy flavour, made from Chinese Black Tea from Anhui Province and Oil of Bergamot

ASSAM BARGANG

From an estate on the north banks of the Brahmaputra river, India, this iconic tea is full-bodied and robust with a creamy texture and malty undertones.

DARJEELING GOOMTEE

Ranked amongst the top gardens in the Darjeeling district of India, Goomtee produces the very best leaves to make this deliciously smooth and refreshing cup with distinctive Muscatel characteristics.

GREEN TEAS

JASMINE PEARLS

Green Tea leaves from the Fujian Province of China are hand-rolled with Jasmine Flowers to produce this delicious tea with its intoxicating floral aromas.

DRAGONWELL

Made from Lung Ching, one of the most famous Chinese Green Teas grown only in the Zhejiang Province of China, this light tea has a sweet and slightly fruity aroma.

MATCHA TEA

This Japanese tea, with its slightly nutty taste and harmonious balance of bitter-sweet flavours, is classically used for the traditional Japanese Tea Ceremony.

OOLONGS

FORMOSA OOLONG

Slightly darker in comparison to most Oolongs, this is a popular Taiwanese tea due to its smooth texture, delicate Orchid scent and wonderful rich and fruity flavour.

CHINA MILKY OOLONG

Characterised by a milky and smooth infusion, this Gold Taste Award winning Oolong Tea has a delicious and distinctive flavour with undertones of Vanilla.

WHITE TEAS

SNOW BUDS

A premium White Tea grown for the past hundred years in south-east China at the lofty altitude of one thousand metres in Fujian Province. Consisting only of hand-plucked buds and the youngest leaves, this tea has a pale yellow colour with a warm, sweet, subtly spicy flavour and a pleasant aftertaste.

WHITE ELEGANCE

A delicious and refreshing combination of White Tea and fragrant, succulent Apricots. Reminiscent of summer orchards, this Chinese tea is a light golden infusion bound with undertones of delicate Jasmine and warming Ginger.

HISTORICAL TEA

WINSTON CHURCHILL BLEND

Lapsang Imperial - A large-leaf China Black Tea, with a deep, rich and smoky flavour.

HERBAL TEA INFUSIONS

(CAFFEINE FREE)

PEPPERMINT

This premium whole-leaf Peppermint, sourced from Germany, has mildly sweet undertones and its crisp freshness can be enjoyed all day long. It is also a fantastic digestive and circulatory stimulant.

ROOIBOS VANILLA

A lovely blend of gentle, earthy, South African Rooibos and the dark, sweet flavour of Vanilla.

CHAMOMILE FLOWERS

This tea is an all-time favourite when it comes to calming the nerves and is traditionally said to have healing properties. These beautiful flowers, carefully picked in Egypt, produce a golden cup with a sweet, creamy infusion.

VERY BERRY

An exciting pure fruit tea consisting of a wide selection of British berries and a few other dried fruits such as Papaya. This deep red cup has a vivid flavour and a pleasing sweetness that is balanced by the tart hints of Hibiscus.