

CLAUDE MONET ART

AFTERNOON TEA

SELECTION OF SANDWICHES

Camembert custard tart, pear chutney, camembert mousse, caramelised pear
Lobster & prawn profiterole, dijon mayonnaise, lemon zest, forest fruit tea jelly
Egg mayo, King's imperial caviar, brioche bun
Roast chicken, baby gem lettuce, tarragon-infused mayonnaise, onion seed bun
Cured salmon, crème fraîche, cucumber ribbon, trout roe, toasted brioche

PLAIN & RAISIN SCONES

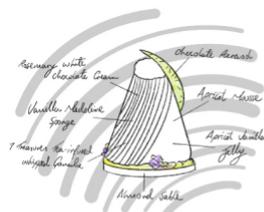
Freshly baked every day in our pastry kitchen.
Served with Cornish clotted cream, homemade
lemon curd and English strawberry jam.

CLAUDE MONET-INSPIRED PASTRIES

Lemon & vanilla madeleines
Jasmine tea cream

The Water Lily Pond (1899)
Impression Sunrise (1872)
Woman with a Parasol (1875)

Art Afternoon Tea 80
Wild Idol 0% Art Afternoon Tea 90
Cocktail Art Afternoon Tea 98
Billecart-Salmon 'Le Réserve' Brut 108
Billecart-Salmon 'Le Rosé' Art Afternoon Tea 116



TEA LIST

BLACK

DARJEELING 2ND FLUSH JUNGPANA

Referred to as the champagne of teas due to the distinct muscatel characteristic. Its dark, golden-brown, classic Sinensis leaf with silvery tips characterises our top-class premium second flush tea. This wonderfully smooth single estate Darjeeling leaves a hint of sweetness and fruitiness on your palate.

TRUFFLE & PISTACHIO

A perfect combination of pistachio and truffle provides a rich taste irresistible for those who enjoy pistachio. This mild black tea makes a sweet and blissful remedy to transport you away from the stresses of life.

Contains nuts

VANILLA SUPREME

Combining aromatic, spicy, golden-tipped Assam leaves with soft, depthful Ceylon, this high-grade blend is enriched with the delicate flavour of Bourbon vanilla and precious, slightly spicy vanilla pieces.

GREEN

GENMAICHA

Legend has it that the origins of the tea dates back to the 15th century when a servant (Genmai) accidentally dropped a few grains of stolen rice hidden up his sleeve as he was pouring tea for his master.

The incomparable taste is characterised by the mildness of the Bancha and is ideally complemented by the pleasant, slightly sweet and nutty caramel note.

EMPEROR'S 7 TREASURE

As part of the prestigious Nobel Tea Chest collection curated by the London Tea Exchange, this tea was specially selected to represent Japan at the behest of His Majesty Emperor Akihito. Typically reserved only for state visits or guests at the Emperor's palace, it remains a rarity, savoured by very few. Renowned for its unparalleled taste and distinctive character, this green tea is unlike any other.

OOLONG

JASMINE OOLONG

Grown in the mountains of southeast China. The leaves are mixed up to six times with fresh, delicately smelling jasmine blossoms, then sieved and rolled by hand to produce the Oolong. The leaf encloses the fine jasmine aroma and only sets it free during brewing.

HERBAL

SEA OF BLOSSOM

Made from 100 types of flower blossoms from 22 different countries. This rare infusion has been masterfully blended with an array of blossoms with hints of rasp-berries, rhubarb and cherries.