

# 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

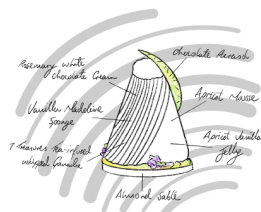
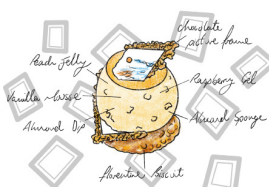
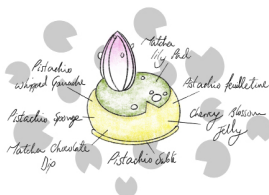
Freshly baked every day in our pastry kitchen.  
Served with Cornish clotted cream, homemade  
lemon curd and English strawberry jam.

## CLAUDE MONET-INSPIRED PASTRIES

Lemon & vanilla madeleines  
Jasmine tea cream

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

Monday to Thursday Art Afternoon Tea 68  
Friday to Sunday Art Afternoon Tea 78  
Wild Idol 0% Art Afternoon Tea 90  
Cocktail Art Afternoon Tea 98  
Billecart-Salmon 'Le Réserve' Brut 108



# TEA LIST

## BLACK

### DARJEELING 2ND FLUSH JUNG PANA

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. .

### 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.

### 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.

## 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 raspberries, rhubarb and cherries.