A fine Afternoon Tea, crafted by our Culinary experts, from carefully sourced ingredients.

A tribute to this traditional time of lavish enjoyment.

Enjoy our selection of exquisite dishes, handcrafted by our talented chefs, from carefully selected ingredients.

Delicate “Baeri” Caviar with Balik Salmon and Cauliflower lightness on a freshly made Blini

 سمك الألفين الطازج مع الكافيار وكريمة الفربيط

Selection of Finger Sandwiches from our favourite British growers

تشكيلة من السندويشات الإنجليزية التقليدية

Traditional John Stone Farm Beef Tourte

قطية لحم ألبرق

Williams Pear Granité, Rose Petal Jelly

كوبفيت الكثري مع هلام الورود

Homemade Scones

Willie Rodda’s Clotted Cream, a luscious Lemon Curd, Homemade Strawberry and Rose Jam

الكعكات محلية الصنع تقدم مع القشطة وصلصة الليمون ومربي الفروولة مع مربي الورد

Selection of pastries, Grand Cru Chocolate and the inspirations of the moment

تشكيلة من الفطائر الحلوة والمحضرة محليا

Mignardises

تشكيلة من الحلويات

635 AED

with a glass of Champagne Louis Roederer Brut Non-Vintage

930 AED

with a glass of Champagne Dom Pérignon 2009

Please inform us of any allergies or dietary requirements before ordering

All Meat is Halal Certified

N – Contains Nuts, V – Vegetarian, GF – Gluten Free

All prices are in UAE Dirhams and inclusive of 7% Municipality Fee, 10% Service Charge and 5% Value Added Tax.

"Menu items are subject to change according to seasonality and availability"
Tea Selection

Introduced to the English court by Catherine of Braganza in the mid 17th century, tea has been an integral part of the afternoon meal made popular by the Duchess of Bedford in 1840. Our loose-leaf teas are proudly sourced during prime harvest times, from some of the finest estates in India, Sri-Lanka and China.

تم تقديم الشاي إلى المحكمة الإنجليزية من قبل كاثرين من براغانزا في منتصف القرن 17، وكان الشاي جزءًا لا يتجزأ من وجبة بعد الظهر التي قامت من قبل دوشيس بيدفورد عام 1840. يتم الحصول على أوراق الشاي خلال أوقات الحصاد من بعض أرقي العقارات في الهند وسريلانكا والصين

Our Recommendation

شاي الأسود مع الكرز

**Wild Cherry Black Tea**

It is blended black tea flavored by the distinctive taste of the fruity, sweet, wild cherry. This full-bodied tea is perfect for all cherry lovers and for a delicious afternoon treat.

اءيرل غراي

**Earl Grey**

Earl Grey is quintessentially British and typically a black tea base flavored with oil from the rind of bergamot orange, a citrus fruit with bright amber color. There some unclear stories associating Charles Grey, Earl by title and Prime Minister of the United Kingdom (1830-1834) with the invention of the Earl Grey recipe.

لفطور الإنجليزي

**English Breakfast**

Initially drunk as an afternoon beverage tea became the main table drink in mid 18th century. The style of ‘Breakfast Tea’ we drink today, is believed to have been created by Robert Drysdale in 1892, a Scottish tea master who was seeking a stronger morning tea to match his protein-rich English breakfast.

شاي لوسانج سوتشون

**Lapsang Souchong Tea**

Lapsang Souchong Tea is a black tea originally from the Wuyi region of the Chinese province of Fujian. Lapsang is distinct from all other types of tea because lapsang leaves are traditionally smoke-dried over pine wood fires taking on a distinctive smoky flavour. This tea can be enjoyed throughout the day and is especially good with chocolate.

شاي دارجالين

**Darjeeling**

Darjeeling tea is the northernmost district of the state of West Bengal in eastern India in the foothills of the Himalayas. It is considered the champagne of teas mainly because of its distinctive aroma. It is of the sinensis varietal and has smaller leaves, and is generally not fully oxidized so is strictly not quite a black tea but a cross between oolongs and black teas.

شاي أولونغ الذهبية

**Milk Oolong Tea**

Milk Oolong or also called Jin Xuan originates from Taiwan and it is one of the favourite among tea enthusiasts, it can be steeped multiple times a day. The best Milk Oolong teas is grown at higher altitudes and is famous for being naturally milky and creamy in taste and texture, with sweet fruit and caramel notes.

شاي لونجين الأخضر الياباني

**Lonjing Green Tea**

Lonjing tea also called by its literal translated name “Dragon Well Tea” is a variety of pan-roasted green tea from the area of Longjing Village in Hangzhou, Zhejiang Province, China. It is produced mostly by hand and renowned for its high quality, earning it the China Famous Tea title.

شاي الأسود مع الياسمين

**Jasmine Pearls Green Tea**

Jasmine tea is scented with aroma from jasmine blossoms to make a scented tea since fifth century. Typically, jasmine tea has green tea as the tea base. However, white tea and black tea are also used. The resulting flavour of jasmine tea is subtly sweet and highly fragrant. It is the most famous scented tea in China.

شاي بيوني الأبيض

**Silver Needle White Tea**

Silver Needle tea is also known as “White Hair Silver Needle” and it is a white tea produced in Fujian Province in China. Amongst white teas, this is the most expensive variety and the most prized, as only top buds of the camelia sinensis plant are used to produce the tea.

Aside from the above teas, we are pleased to offer you our full list of curated teas and coffees with your choice of full or low fat milk, soy or almond and coffee flavouring syrups.

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