



TING 厅

Pink Afternoon Tea

12:00-16:00

£62

With a glass of:

Fenhong Cocktail

*Hayman's Sloe Gin, Hong Kong Baijiu,
Fresh Pineapple, Aspath Cider, Orange Blossom*

£72

Laurent Perrier, Brut Rosé, NV

£75

Veuve Clicquot, Yellow Label, Brut, NV

£72

Duval Leroy, Brut Rosé, Premier Cru, NV

£73

Louis Roederer, 2014 Brut, Vintage

£84

Additional glass of:

Laurent Perrier, Brut Rosé, NV

£25

Veuve Clicquot, Yellow Label, Brut, NV

£20

**Duval Leroy, Prestige, Premier Cru,
Rosé Brut NV**

£21

Louis Roederer, Vintage, 2014 Brut

£30

Savouries

**Cucumber, Cream Cheese &
Sriracha Sandwich**

(H,V,9)

Chicken, Cranberry & Sage "Sausage" Roll

(H,3,6)

"Pink" Roast Beef Sandwich

Horseradish

(H,3,9,11)

Smoked Salmon on Rye

(H,3,9,13)

Beetroot, Stilton & Walnut Quiche

(3,8,12,13)

Scones

Raisin & Plain Scones with Cornish Clotted Cream,

Strawberry Jam & Pink Grapefruit Curd

(H,V,3,6,9,13)

Pastries

Claire's Courageous Cherry Macaron

(H,1,6,7,8,9)

Clare's Raspberry Crèmeux

Pink Peppercorn, Lemon Ganache

(H,6,7,8,9)

Fig Délice au Bertha

(H,1,3,6,7,9)

Fortune's Lychee & Rose Sandwich

(H,3,6,7,8,9)

Pink Welcome Tea

Very Berry, Honey, Lemon, Mint

Pink Cocktail

Fenhong Cocktail

Hayman's Sloe Gin, Hong Kong Baijiu,

Fresh Pineapple, Aspath Cider, Orange Blossom

£19

Pink Mocktail

Pink Passion

Cranberry, Grenadine, Lemon Juice, Coconut Cream

£10

Signature Teas:

Lost Horizon

Ceylon & Black Tea Blend, Medium Strong Tea

Himalayan

Luxury Black Tea, Medium Intense

Pu'erh Ripe

*Double fermented and buried underground for two
years, develops a strong, spicy and earthy taste*

Masala Chai

*Indian black tea that has been infused with range of
traditional spices to produce a deliciously spicy and warming brew*

Shangri-La Blend

Oolong and Black tea blended to a sweet infusion

Gong Mei

Light infusion with honey nuances

All prices are inclusive of 5% VAT. A discretionary 12.5% service charge will be added to your bill.

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (GF) Gluten Free. The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.