



AFTERNOON
tea

AFTERNOON TEA MENU

Glass of Laurent-Perrier champagne

A SELECTION OF EXQUISITE SANDWICHES

Smoked salmon, lemon dill crème fraiche, pumpernickel bread*

Roast Wagyu beef, creamed wasabi, wheat bread

Egg salad, grain mustard, white bread

Cucumber, herbed labneh, rye bread

SCONES

Tahitian vanilla scone and raisin scone served with clotted cream and seasonal jam

A SELECTION OF HAND-MADE PASTRIES

MONT BLANC

Vanilla bavarian, passion fruit, candied chestnut

ST. HONORE

Puff pastry, pecan praline, banana foster caramel

CHOCOLATE MOUSSE

Grand marnier brûlée, flourless sponge

BABA AU RHUM

Spice rum, caramelized apple

\$125 per person

TEAS

Sustainably sourced by Rare Tea Company, London

BLACK TEA

CLARIDGE'S BLEND

RARE EARL GREY

WHITE TEA

SILVER JASMINE WHITE TEA

GREEN TEA

WHITE MONKEY PAW GREEN TEA

HERBAL INFUSIONS

PORTUGUESE PEPPERMINT

RECOVERY TEA

HIMALAYAN LEMON GRASS

INDIAN ROSE PETAL

ICED TEAS

CLARIDGE'S BLEND

IRON GODDESS OF MERCY OOLONG

HIBISCUS

@themaybournebh

*All fish is sourced sustainably and, whenever possible, locally.

For your convenience, a discretionary 20% service charge will be included on all checks.