

AFTERNOON TEA

From England to Beverly Hills

What began as a Bedford duchess' midday request for tea, bread, and cake, quickly became nineteenth-century England's fashionable custom of afternoon tea.

Today, it's a time-honoured tradition all over the world – and nowhere does it better than our newly renovated sister hotel in London, The Dorchester.

Delight in The Dorchester's exquisite selection of tea and treats right here in the Polo Lounge, as we sprinkle it with our very own touch of Hollywood magic.

A taste of London

Here, amongst splendid surroundings, the British love affair with tea is celebrated in a ceremony full of style and flavour. Our culinary director, chef Ashley James, was born and raised in the UK – so he knows what goes into the perfect afternoon tea. Savour his selection of finger sandwiches, including smoked salmon with capers and delicate lemon cream.

Meanwhile, executive pastry chef Jonathan Fisher brings sweetness with treats such as pistachio choux, citrus pavlova and cheesecake. Enjoy them paired with a hand-picked selection of rare teas, exclusive to The Dorchester.

blackcurrant and hibiscus

Blackcurrant, hibiscus, elderberry

A contrast to other 'flavoured' fruit and herbal infusions. Hand-crafted from the highest quality, whole ingredients with real fruit pieces. Bright and quenching with a bold fruit taste and gentle tart finish.

whole peppermint leaf

Menthol, herbs, caramel

Whole leaves of peppermint, picked and dried slowly to retain their essential oils, for an intense menthol taste and aroma.

Sencha green tea

Spinach, cut grass, umami

This spring-picked, steamed green tea is refreshingly complex and sappy with deep, savoury umami and intense vegetal sweetness in a concentrated, smooth infusion.

Sencha is Japan's most famous green tea. It's crafted using hot steam to enhance the leaves' rich, vegetal tastes and deep green colour.

The Dorchester afternoon blend

Malt, honey, grape

This blend brings together India's two most celebrated origins; Assam, where the low-lying plains are home to rich and malty black teas and Darjeeling, the high mountain 'champagne' of tea and one of only a few tea regions recognised with a protected geographical indication.

We hand select the best batches of second flush teas from the finest gardens among these origins to create this blend. Starting with our Assam Breakfast, a rich and robust black tea with strong malty notes, we then add a dash of Darjeeling second flush for supremely aromatic and lightly fruity top notes.

Earl Grey

Bergamot, wild honey, citrus

Our Earl Grey recipe was selected by a team of Michelin-starred chefs and uses the highest quality, natural bergamot essence blended with the finest, full-bodied Indian black tea. Bold and intensely fragrant for an invigorating taste with plenty of citrus sweetness.

raspberry & rose

Raspberry, rose, osmanthus

A stunning fruit and floral tea with a subtle perfume of whole rosebuds, tart raspberry pieces and deliciously floral osmanthus. This pink hued infusion feels jammy on the palate and is complemented by the gently sour, fruit character. Delivering complexity and elegance with a delicately floral finish.

*traditional
afternoon tea*

price per person

\$140

*champagne
afternoon tea*

price per person

\$170

With a glass of Château de Bligny, Grande Réserve, Brut
Champagne, France NV

\$185

With a glass of Perrier-Jouët, Grand Brut,
Champagne, France NV

\$190

With a glass of Billecart-Salmon, Brut Rosé,
Champagne, France NV

\$265

With a glass of Dom Pérignon, Brut Champagne,
France 2015

afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Cambridge House smoked salmon, caper and
lemon cream on wheat bread

Cucumber, horseradish and dill cream on white bread

Coronation chicken, mild curry, dried apricots
and chives on granary bread

Pasture-raised egg mayonnaise, butter and
chives on white and whole wheat bread

Roast beef, mustard mayonnaise, celeriac
remoulade and watercress on white bread

Warm raisin and plain scones from our bakery
served with a selection of seasonal preserves
and clotted cream

A selection of pastries:

Raspberry cheesecake mousse
Raspberry compote

Pistachio choux
Pistachio pastry cream, praline

Black Forest
Chocolate crémeux, kirsch mousse

Citrus and orange blossom Pavlova
Chantilly, citrus compote

*A choice from an exceptional range of
rare teas exclusive to The Dorchester*

Please note, a 20% service charge will be added to the bill for parties of six or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions or for pregnant women.*