

THE TEA LOUNGE

SEPTEMBER 2023

LONDON FASHION WEEK AFTERNOON TEA

IN PARTNERSHIP WITH

**MALONE
SOULIERS**

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NORIHITO MURANAKA

EXECUTIVE PASTRY CHEF



Chef Muranaka joins The Biltmore Mayfair from the Artyzen Grand Lapa Hotel in Macau where he was Head of Pastry for all on premise dining programs.

Norihito also trained at 3-starred Michelin restaurant Régis et Jaques Marcon, then furthering his career to serve as Executive Pastry Chef at the 3-starred Michelin restaurants in the Grand Lisboa Hotel.

Chef Muranaka has taken inspiration from some of Malone Soulier's most loved designs including the classic Maureen shoe and the beautiful Divine handbag. Malone Souliers designs are known for their elegance and distinct detailing, two elements Chef Muranaka was determined to capture whilst creating this afternoon tea.

Malone Souliers make shoes that challenge convention. Finding new expression in the cordwainer's craft, we offer collections for women and men, focusing on elevated style, a perfect fit and arresting silhouettes. Their products find new expression in artisanal techniques, driven by a love of form and a delight in unexpected detail.

Mary Alice Malone: Founder and Creative Director

Mary Alice's affinity for craftsmanship and structural forms led to shoemaking, at London College of Fashion's Cordwainer's course, themes alone.

MALONE SOULIERS

MAUREEN SHOE



The Biltmore Mayfair
44 Grosvenor Square, London, W1K 2HP

AVAILABLE 12:30 - 17:00

AFTERNOON TEA

£80

CHAMPAGNE
AFTERNOON TEA

£95



SANDWICHES

Smoked salmon, citrus mascarpone on brown bread

San marzano burrata cream, wild rocket on focaccia

Cucumber, dill cream on white bread

Smoked chicken and avocado on hot dog bun

SAVOURY

Pea & Tofu Tart

Beetroot macaron, goat cheese

Strawberry gazpacho

SCONES

Warm sultana and plain buttermilk scones

*Served with Cornish clotted cream, raspberry
and strawberry preserves*

DESSERTS

Maureen

*Rose and Vanilla cream, strawberry and raspberry confit,
crumble, fresh raspberry*

Uma

Bergamot marshmallow, bergamot and orange part de fruit

Gwyn

*Vanilla flavoured porched pear, caramel cream, vanilla
tart case with almond cream*

Audrey

*Apple compote with lemon verbena, apple jelly, apple cream,
chocolate coating*

Divine

*Organic Matcha butter cream and sponge, Yuzu ganache,
chocolate coating*