



## JAPANESE AFTERNOON TEA WEEK

**£44.00 PER PERSON**

*Includes a red rose and  
a Sanctum bespoke makeup bag per couple*

**Tuesday-Saturday**

**12pm-8pm**

Tuna tataki, ponzu dressing, crispy fennel salad and seaweed  
Vegetable gyoza, steamed and pan-fried Japanese dumplings, dipping sauce  
Chicken kara-age Skewer, Lemon kewpie mayonnaise  
Soft-shell crab slider, wasabi

Mochi, seasonal selection of the day  
Rose and vanilla panna cotta, sugared petals  
Shared hot pecan and banana pudding, toffee, and clotted cream sauce  
Raisin scones, yuzu curd, clotted cream, and strawberry jam

### FLIGHT OF MINI COCKTAILS WITH MACARONS ON OUR ROOF TERRACE

Sanctum with Love  
Pink Lady  
Chocolate martini



## TEA SELECTION

### HOJICHA

Hojicha is a Japanese green tea unlike traditional green teas, as it is roasted after the leaves are steamed, giving it a signature earthy aroma, reddish-brown color, and a unique smoky taste.

### MATCHA

The classic Japanese green tea made from finely powdered dried tea leaves with a slightly bitter taste, and a vibrant green colour, known for its numerous health benefits that make you feel energized and focused, but still calm.

### ENGLISH BREAKFAST TEA

A full-bodied black tea blended from assam and ceylan leaves, perfectly balanced to be enjoyed with milk and sugar.

### FRUIT TEA

A sugar-free fruit and herbal infusion.

### CHAMOMILE & VANILLA

A smooth infusion prepared from dried flowers combining natural chamomile with rich vanilla and known for its natural health benefits.

### FRESH MINT

Refreshing and invigorating caffeine-free infusion.

### ROOIBOS

Red herbal caffeine-free tea from South Africa with a sweet, delicate, and earthy flavour.

### EARL GREY

Quintessentially British black tea flavoured with bergamot, orange, and citrus overtones.

**\*Please let our team know if you have any allergies, intolerances or dietary restrictions.**

**A discretionary 12.5% service charge will be added to your final bill**