



The Rubens

AT THE PALACE

THE BADDIES EXPERIENCE

Make your trip to The Baddies this August even more magical with a delicious pre- or post-show treat at The Rubens at the Palace, just a short walk from Cadogan Hall.

The Baddies: Cadogan Hall. SW1X (DQ)

The Baddies love being bad. They roar, spook and cast spells to try and scare a little girl... but will they succeed? Or perhaps the girl is braver than they think...

With songs by Joe Stilgoe (Zog and Zog and the Flying Doctors), The Baddies is a wickedly hilarious adaptation by Freckle Productions (Zog, Stick Man, Tiddler & Other Terrific Tales) of Julia Donaldson and Axel Scheffler's smash-hit story.

Performance times: 10.30am, 1pm, or 3.30pm

Running time: 60 minutes

Tickets from £19.50 - available to book [here](#)

Afternoon Tea at Rubens at the Palace - Victoria

The five-star Rubens at the Palace, just 15 minutes from Cadogan Hall, offers pre- and post-show afternoon tea daily. Children can enjoy the whimsical Little Prince & Princess Afternoon Tea, featuring fun sandwiches, scones, pastries, and a milkshake or hot chocolate. Baddies attendees receive a themed macaron and entertainment goodies, while adults indulge in the Royal Afternoon Tea. Theatre-goers also receive 15% off dining on the day of the performance.

Available 12 pm - 5.30pm daily (6. 30pm on Saturdays).

£70 per person / £45 per child under 12 years.

Advanced booking is advised - book [here](#)

AT THE RUBENS

ROYAL
AFTERNOON TEA





FROM OUR CHEF AND AFTERNOON TEA MANAGER

We hope you enjoy our new Royal Afternoon Tea as much as we enjoyed creating it.

We took our inspiration from the Royal Family's passion for sustainability by focusing on seasonal and local produce. Indulge in a traditional Afternoon Tea influenced by quintessential English flavours.

We hope you enjoy the experience which will take you on a British journey befitting any special occasion.

Best Regards,

Chef Sarah Houghting
(Executive Pastry Chef)

Kamal Kamal
(Afternoon Tea Assistant Manager)

#RubensHotel | @RubensHotel

A RITUAL FIT FOR ROYALTY

AFTERNOON TEA

Royal Afternoon Tea - £70

Champagne Afternoon Tea - £90

Bottomless Champagne Afternoon Tea - £115

Vegan Champagne Afternoon Tea - £90

Halal Sparkling Afternoon Tea - £87

Prince & Princess Afternoon Tea - £45

ENJOY THIS traditional English occasion at The Rubens at the Palace overlooking the Royal Mews of Buckingham Palace.

The pastry kitchen at The Rubens is led by our talented pastry chef Sarah Houghting, producing the freshest pastries and cakes for our guests to enjoy. With a reputation as one of the best in London, we pay respect to the tradition of Afternoon Tea whilst incorporating fresh twists along the way.

Our delicious Afternoon Tea features mouth-watering pastries, finger sandwiches and scones.

Vegetarian, Vegan, Halal and Gluten-Free options are available.

We kindly request 24-hours' notice for the above options and any other dietary restrictions or allergies.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

P M D ' S

TEA SELECTION

P.M. DAVID SILVA & SONS was established in 1945 during the Plantation Raj in Ceylon's world-famous Dimbula Valley. The company was founded on Brunswick Estate in the fertile Maskeliya Valley as a small independent Tea Shop for tea plantation workers to gather, relax and enjoy a quality cup of tea. The business and the family soon expanded to become a specialist tea transporter and plantation supplier. Today, three generations on, it remains a family company, serving the world's most sought-after teas that are hand plucked and ethically sourced.

BLACK TEA

THE RUBENS TEA, ST JAMES ESTATE, UVA, CEYLON

St James estate was founded by pioneer British planters during the plantation raj in Ceylon. The tea is hand-picked during the height of the Uva "flavoury" season and uniquely crafted for The Rubens at the Palace. The tea is strong and aromatic with a strong bouquet of the classic natural wintergreen flavour. *Perfectly paired with the Roast Sirloin of Beef, Horseradish Cream & Rocket Sandwich.*

THE ROYAL JUBILEE TEA BY LOVERS' LEAP TEA ESTATE, NUWARAELIYA, CEYLON

The estate takes its name from two lovers who leapt to their fate. The late HRH Duke of Edinburgh visited this estate on a Royal tour of the island in 1954. The Duke planted a selection of tea bushes during his visit. Lovers' Leap tea was the only tea served and drunk by those in attendance at the state banquet dinners during the Diamond Jubilee celebrations of 2012. The flavours are bright, crisp and clean. *Perfectly paired with the Citrus Pistachio Tart.*

MATTAKELLE GOLDEN CURL

A fusion of Japanese and Sri Lanka flavour. Grown on Mattakelle Tea estate on the western slopes of Sri Lanka, the tea is harvested from a Japanese tea bush known as Benifuki that was gifted to the estate. The tea is harvested from one leaf and a bud. It has a natural rosy aroma with a jasmine floral flavour. *Perfectly paired with the Coffee Crown.*

SOUCHONG

A tea which flourishes at sea level and is gently smoked over cinnamon wood, furnishing it with a fragrant smoked note. The finish in this cup is a whisper of spicy sweetness and splendour. *Perfectly paired with the Smoked Salmon & Chive Cream Cheese Sandwich.*

PLANTERS' BREAKFAST

Strong and full bodied. Before English breakfast, early tea planters enjoyed the full bodied flavours of Planters' Breakfast in Ceylon. The perfect conditions for creating that rich full taste are found in the Dimbula Valley. This is where the award-winning Planters' Breakfast is handpicked. *Perfectly paired with the Barber's Cheddar Cheese & Plum Tomato Sandwich.*

PLANTERS' AFTERNOON

The traditional afternoon tea of cakes and sandwiches is best taken with a bright and fragrant tea. The award-winning afternoon tea is handpicked on the rolling hills of Ceylon's Uva region. Ideal on its own or with a splash of milk. *Perfectly paired with the Plain Scones and Lemon Curd.*

PLANTERS' EARL GREY

The most aristocratic of teas is infused with the unmistakable aroma of bergamot. To balance the citrus, you need a bold tea. The Earl Grey is handpicked and infused with a drop of natural bergamot oil. *Perfectly paired with the Cucumber & Dill Crème Fraîche Sandwich.*

PLANTERS' MISTRESS

A light, golden tea scented with bergamot, orange and lemon peel that leaves the palate feeling refreshed with a fresh citrus flavour. *Perfectly paired with the Rhubarb and Vanilla Layer Cake.*

PRINCE OF WALES BLEND

A tribute to Edward, Prince of Wales, who held this distinguished title from 1911 to 1936. This exclusive blend features a bold black tea, carefully balanced with high-grown gunpowder green tea. To enhance its unique character, the blend is finished with a touch of dried cranberry, adding a subtle sweetness and a hint of tartness. *Perfectly paired with the Hazelnut Roche.*



PMD'S

TEA SELECTION

BLACK TEA

A GARDEN FAIRYTALE

A whimsical blend of black tea. The sweet allure of apple and quince intertwines with the tangy brightness of hibiscus and orange, creating a harmonious symphony.

Perfectly paired with the Citrus Pistachio Tart.

RADIANT ROSE PEARL

An irresistible combination of high grown pekoe tea with rose petals give a radiant, exhilarating infusion. Radiant Rose has a perfumed nose, which flourishes into a sweet and floral infusion. A sophisticated tea, that can be enjoyed with or without milk. *Perfectly paired with the Plain Scones.*

VANILLA CHAI

A harmonious blend of rich flavours from the spices; nutmeg, saffron and clove, together with the aromas from the vanilla pods which infuse the tea with a natural sweetness and creamy finish. *Perfectly paired with the Hazelnut Roche.*

IMPERIAL CHOCOLATE

Rich, velvety notes of chocolate blend with a robust black tea base, inviting you to savour this perfect harmony. *Perfectly paired with the Coffee Crown.*

MANGO SUNSHINE

Low grown black tea from southern Sri Lanka married with mango. A juicy flavourful cup of tea that is ideal on its own or with pastries.

Perfectly paired with the Fruit Scones.

OO LONG TEA

MILK OOLONG - FORMOSA

Milk Oolongs are only found in Formosa (Taiwan) and are made by handpicking the Jin Xuan tea plant. Green in colour yet with a buttery, milk flavour. Milk Oolong is an excellent introduction to the world of Oolong tea. Created completely by nature and skill of the tea maker. *Perfectly paired with the Rhubarb and Vanilla Layer Cake.*

GREEN TEA

JASMINE GREEN

Delicate jasmine blossoms, meticulously layered amidst tender green tea leaves, offering a delightful aroma that transports you to a serene garden in bloom. Sip slowly and savour the harmonious balance of floral elegance and crisp green notes, leaving a lingering sensation of tranquillity and refreshment on your palate. *Perfectly paired with the Cucumber & Dill Crème Fraîche Sandwich.*

WHITE TEA

SILVER TIPS (Supplement £25)

Drinking Silver Tips is an indulgent experience. Its clear infusion possesses a slight metallic sheen on the surface. Silver Tips are carefully nurtured in perfect microclimate conditions and handpicked only at precise times. Chosen from a distinct cultivar the unfurled tender buds enter a unique oxidation process, handcrafted to perfection. *Perfectly paired with the Fruit Scones.*

HERBAL TEA

ROOIBOS

Unique to the Western Cape of South Africa this is a bright orange infusion that is rich in Vitamin C, Iron & Magnesium. *Perfectly paired with the Citrus Pistachio Tart.*

PEPPERMINT LEAVES

A cherished herbal tea that has been used for centuries to aid digestion and leaves a fresh minty tang. *Best enjoyed as an after meal drink palate cleanser or as a digestive aid.*

LEMONGRASS & GINGER

Aromatic and refreshing the fusion of fresh, zesty lemongrass with spicy, sweet ginger produces an uplifting herbal concoction. *Perfectly paired with the Chicken & Grain Mustard Mayonnaise Sandwich.*

APPLE CINNAMON

Artful blend of black tea, apple pieces, hibiscus, marigold, liquorice and Ceylon cinnamon gives your cuppa a fruity and spicy twist. *Perfectly paired with the Fruit Scones.*

THE ROYAL COLLECTION

Add a little sparkle

THE KING'S SWAN

No.3 London Dry Gin, Maraschino liqueur, violette, citrus, cucumber, white & red grapes,
Lanson Le Black Réserve

20

ESPRESSO MARTINI

Absolut Vodka, Rubens coffee liqueur, espresso

19

THE CHANGING GUARD

ABA Pisco, Yellow Chartreuse, citrus, vanilla, pineapple & basil, Lanson Le Black Réserve

19

THE SEVENTH DUCHESS OF BEDFORD

Tanqueray Gin, Rubens blend vermouth, pink green tea, banana, matcha

19

FRENCH 75

Tanqueray Gin, sugar, citrus, Lanson Le Black Réserve

19

MIMOSA

Fresh orange juice, Lanson Le Black Réserve

19

CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

		125ml	750ml
Lanson Le Black Réserve	12.5%	22	125
Lanson Rosé	12.5%	25	150
Lanson Le Green	12.5%	26	170
Zarlino Prosecco Asolo DOCG	11%	13	55
Wild Idol Rosé	0%	17	95

THE RUBENS ROYAL

AFTERNOON TEA

SAVOURY

SMOKED SALMON & CHIVE CREAM CHEESE

On Cape seed loaf

ROAST SIRLOIN OF BEEF, HORSERADISH CREAM & ROCKET

On white bread

CUCUMBER & DILL CRÈME FRAÎCHE

On Norfolk crunch

CHICKEN AND GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

On white bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

COFFEE CROWN

Mascarpone mousse, espresso creamy, coffee genoise

HAZELNUT ROCHE

Jivara Supreme, hazelnut praline, hazelnut sablé

CITRUS PISTACHIO TART

Lemon madeleine, citrus jelly, pistachio whipped ganache

RHUBARB AND VANILLA LAYER CAKE

Vanilla sponge, rhubarb cream, Opalys crèmeux

THE RUBENS ROYAL

VEGETARIAN AFTERNOON TEA

SAVOURY

SPICED EGG MAYONNAISE & MUSTARD CRESS

On harissa bread

CUCUMBER & DILL CRÈME FRAÎCHE

On Norfolk crunch

TINDLE CHICKEN SANDWICH, GRAIN MUSTARD MAYONNAISE
& TOASTED ALMONDS

On white bread

GRILLED VEGETABLES, TOMATO HUMMUS & VEGAN PARMESAN

On spinach bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

COFFEE CROWN

Amatika mousse, espresso creamy, chocolate sponge

HAZELNUT ROCHE

Nyangbo crémeux, hazelnut praline, hazelnut brownie

CITRUS PISTACHIO TART

Lemon madeleine, citrus jelly, pistachio cream

RHUBARB AND VANILLA LAYER CAKE

Vanilla sponge, rhubarb compote, crème pâtissière

THE RUBENS ROYAL

VEGAN AFTERNOON TEA

SAVOURY

SPICED TOFU EGG MAYONNAISE & MUSTARD CRESS

On sundried tomato

CUCUMBER & DILL CRÈME FRAÎCHE

On Norfolk crunch

TINDLE CHICKEN SANDWICH, GRAIN MUSTARD MAYONNAISE
& TOASTED ALMONDS

On white bread

GRILLED VEGETABLES, TOMATO HUMMUS & VEGAN PARMESAN

On spinach bread

VEGAN CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

COFFEE CROWN

Amatika mousse, espresso creamy, chocolate sponge

HAZELNUT ROCHE

Nyangbo crémeux, hazelnut praline, hazelnut brownie

CITRUS PISTACHIO TART

Lemon madeleine, citrus jelly, pistachio cream

RHUBARB AND VANILLA LAYER CAKE

Vanilla sponge, rhubarb compote, crème pâtissière

THE RUBENS ROYAL

GLUTEN-FREE AFTERNOON TEA

SAVOURY

SMOKED SALMON & CHIVE CREAM CHEESE

ROAST SIRLOIN OF BEEF, HORSERADISH CREAM & ROCKET

CHICKEN AND GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

CUCUMBER & DILL CRÈME FRAÎCHE

BARBER'S CHEDDAR CHEESE & TOMATO

Served on a selection of gluten-free breads

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

COFFEE CROWN

Amatika mousse, espresso creamy, chocolate sponge

HAZELNUT ROCHE

Nyangbo crèmeux, hazelnut praline, hazelnut brownie

CITRUS PISTACHIO TART

Lemon madeleine, citrus jelly, pistachio cream

RHUBARB AND VANILLA LAYER CAKE

Vanilla sponge, rhubarb cream, crème pâtissière

THE RUBENS ROYAL

HALAL AFTERNOON TEA

SAVOURY

SPICED EGG MAYONNAISE & MUSTARD CRESS

On harissa bread

SMOKED SALMON & CHIVE CREAM CHEESE

On Cape seed loaf

CUCUMBER & DILL CRÈME FRAÎCHE

On Norfolk crunch

CHICKEN AND GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

On white bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

COFFEE CROWN

Mascarpone mousse, espresso creamy, coffee genoise

HAZELNUT ROCHE

Jivara Supreme, hazelnut praline, hazelnut sablé

CITRUS PISTACHIO TART

Lemon madeleine, citrus jelly, pistachio whipped ganache

RHUBARB AND VANILLA LAYER CAKE

Vanilla sponge, rhubarb cream, Opalys crèmeux

PRINCE & PRINCESS ROYAL

AFTERNOON TEA

£45 per child under the age of 12

SANDWICHES

on White & Brown Bread

RASPBERRY JAM & SMOOTH PEANUT BUTTER

SMOKED HAM & CHEDDAR CHEESE

ROAST CHICKEN, PESTO MAYONNAISE

ROASTED HAZELNUT SPREAD

EGG MAYONNAISE

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

PASTRIES

LEMON DRIZZLE MADELEINE

Lemon curd

BERLINER DOUGHNUT

Hakumbi glaze, custard cream

CARAMEL MARSHMALLOW TEA CAKE

Soft caramel, vanilla biscuit

Served with a milkshake of choice or hot chocolate