

AFTERNOON TEA | £35 PER PERSON

Lucy's two-hour Afternoon Tea experience for two includes a tiered selection of delicious Cantonese inspired savouries & dim sum, alongside a delicate selection of hand-finished patisseries and a free-flowing teapot of a Chinese tea of your choice.

CHINESE TEA

Oolong tea, Jasmine tea, Chinese black tea, Pu-erh (fermented tea), Green tea or Silver needle white tea

BOTTOMLESS AFTERNOON TEA | £55 PER PERSON

Indulge in the ultimate bottomless afternoon tea experience with 90 minutes of free-flowing Asian inspired spritz cocktails, alongside your tiered selection of savoury & sweet treats.

APEROL SPRITZ

Aperol, Prosecco, soda

MIAO SPRITZ

Azaline Saffron vermouth, St Germain elderflower liqueur, cranberry, cherry bitters, Prosecco, soda

SANSHO SPRITZ

Tanqueray gin, Kiyoko Yuzu Sake, sansho pepper, Prosecco, Pomelo tonic

RUBY QIPÃO

Chambord, Creme de Mure, cucumber bitters, shiso, Prosecco, pink grapefruit soda

BOTTOMLESS SUNTORY AFTERNOON TEA | £75 PER PERSON

Partnering with renowned Asian spirit brand, House of Suntory, to serve three premium bottomless cocktail concoctions for 90 minutes, that pair perfectly alongside Lucy's afternoon tea experience.

SWEET HARMONY

Hibiki whisky, Fortunella orange liqueur, green tea syrup, lemon bitters (Served in an interactive infuser)

SILVER LINING

Roku gin, Aqua di Cedro, Silver Needle tea syrup, Supasawa

HAKUSAN ESSENCE

Haku vodka, St Germain elderflower liqueur, Jasmine tea syrup, Supasawa, orange bitters

SAVOURY

HAR GAU

King prawn dumpling

CRAB & SAMPHIRE

Crab & samphire dumpling

MUSHROOM & TRUFFLE

Mushroom & truffle dumpling

DUCK PUFF

Duck, spring onions & hoisin puff

MINI PORK BAO

Pork, hoisin sauce, cucumber, pickled carrot & crispy shallots

MINI SALMON BAO

Salmon, teriyaki sauce, pickled daikon & sesame seeds

SWEET

GINGER & APPLE SPICED FRIAND

With ginger chantilly, green apple purée & apple crisps

YUZU MERINGUE CHOUX BUN

With yuzu cream, torched meringue, crispy yuzu meringue & candied yuzu zest

COCONUT PANDAN MOUSSE

With kaya jam centre, coconut pandan sponge & coconut lotus flower tuile

CHOCOLATE SOYA CARAMEL 'TART'

Dark chocolate ganache, soya caramel centre, crunchy chocolate cereal base & caramel popcorn

A discretionary service charge of 12.5% will be added to your bill. Please make our staff aware in advance if you have any allergies.

Ts&Cs: One cocktail will be served at a time before refilling during Bottomless Afternoon Tea options. The bottomless options are 90 minutes from the start of your booking, not from the arrival time. The whole table must opt for the bottomless option. Management reserves the right to limit / refuse alcohol consumption if the guest appears intoxicated.

VEGAN AFTERNOON TEA | £35 PER PERSON

Lucy's two-hour Afternoon Tea experience for two includes a tiered selection of delicious Cantonese inspired savouries & dim sum, alongside a delicate selection of hand-finished patisseries and a free-flowing teapot of a Chinese tea of your choice.

CHINESE TEA

Oolong tea, Jasmine tea, Chinese black tea, Pu-erh (fermented tea), Green tea or Silver needle white tea

BOTTOMLESS AFTERNOON TEA | £55 PER PERSON

Indulge in the ultimate bottomless afternoon tea experience with 90 minutes of free-flowing Asian inspired spritz cocktails, alongside your tiered selection of savoury & sweet treats.

APEROL SPRITZ

Aperol, Prosecco, soda

MIAO SPRITZ

Azaline Saffron vermouth, St Germain elderflower liqueur, cranberry, cherry bitters, Prosecco, soda

SANSHO SPRITZ

Tanqueray gin, Kiyoko Yuzu Sake, sansho pepper, Prosecco, Pomelo tonic

RUBY QIPÃO

Chambord, Creme de Mure, cucumber bitters, shiso, Prosecco, pink grapefruit soda

BOTTOMLESS SUNTORY AFTERNOON TEA | £75 PER PERSON

Partnering with renowned Asian spirit brand, House of Suntory, to serve three premium bottomless cocktail concoctions for 90 minutes, that pair perfectly alongside Lucy's afternoon tea experience.

SWEET HARMONY

Hibiki whisky, Fortunella orange liqueur, green tea syrup, lemon bitters (Served in an interactive infuser)

SILVER LINING

Roku gin, Aqua di Cedro, Silver Needle tea syrup, Supasawa

HAKUSAN ESSENCE

Haku vodka, St Germain elderflower liqueur, Jasmine tea syrup, Supasawa, orange bitters

SAVOURY

SPICY VEGETABLE

Spicy mixed vegetable dumpling

SPINACH & MUSHROOM

Spinach & mushroom dumpling

MONK VEGETABLE

Mixed vegetable dumpling

AUBERGINE PUFF

Aubergine, spring onions, miso & sesame seeds

MINI TOFU BAO

Tofu, teriyaki sauce, cucumber, coriander & chilli

MINI MUSHROOM BAO

Shiitake mushroom, hoisin sauce, pickled daikon & sesame seeds

SWEET

PASSION FRUIT PANNA COTTA

With passion fruit gel, fresh passion fruit & meringue

COCONUT MOUSSE

With mango centre & crunchy base

CHOCOLATE & SOYA CARAMEL 'TART'

Dark chocolate ganache, soya caramel centre, crunchy chocolate cereal base & caramel popcorn

RASPBERRY MACAROON

Raspberry rose cream, lychee gel, raspberry & lychee pieces

A discretionary service charge of 12.5% will be added to your bill. Please make our staff aware in advance if you have any allergies.

Ts&Cs: One cocktail will be served at a time before refilling during Bottomless Afternoon Tea options. The bottomless options are 90 minutes from the start of your booking, not from the arrival time. The whole table must opt for the bottomless option. Management reserves the right to limit / refuse alcohol consumption if the guest appears intoxicated.