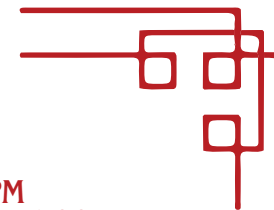


JAPANESE AFTERNOON TEA £44.00 PER PERSON



TUESDAY 12:00PM - 4:00PM
WEDNESDAY - SATURDAY 12:00PM - 6:00PM



Tuna tataki, truffle ponzu dressing, pickled cucumber & sea vegetables

*Vegetable gyoza, steamed and pan-fried
Japanese dumplings, dipping sauce*

Crispy chicken slider, amarillo mayonnaise

Miso & Sake Aubergineu, with caramelized macadamia nuts

Pecan pie

Chocolate and caramel tart

Orange & Almond Cake

Raisin scones, ruby grapefruit curd, clotted cream and raspberry jam

FLIGHT OF COCKTAILS WITH ETON MESS ON OUR ROOF TERRACE

Coracho bramble

Lagoon

English Garden

TEA SELECTION

TRADITIONAL HOJICHA

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

TRADITIONAL 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.

CHAMOMILE

A smooth infusion prepared from dried flowers combining natural chamomile 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.

FRUIT TEA

A sugar-free fruit and herbal infusion.

*As allergens are present in our kitchen and some ingredients "may contain" warnings, we cannot guarantee menu items will be completely free from an allergen.
A discretionary 12.5% service charge will be added to your final bill*

@wildheartsoho @karmasanctumldn

