

We hope you enjoyed Festive Afternoon Tea at Lucy Wong.
Lucy would be most grateful if you could review your
positive experience on Google.



Lucy can't wait to see you again xx

  @lucywonglondon

#WorldofLucyWong

LUCY WONG



FESTIVE AFTERNOON TEA

Lucy's Festive Afternoon Tea experience for two includes a tiered selection of delicious seasonal Cantonese inspired savouries & dim sum, alongside a delicate selection of hand-finished, Christmas inspired patisseries.

Choose from three drink packages:

FREE FLOWING CHINESE TEA

£45 PER PERSON

CHINESE TEA

Oolong, Jasmine, Green, Keemun (black)
Pu-erh (fermented) or Silver Needle (white)

BOTTOMLESS MULLED WINE

£55 PER PERSON

MULLED WINE

Red wine infused with star anise, cinnamon,
Sichuan peppercorn, clove, mandarin

BOTTOMLESS FESTIVE FOUR ROSES AFTERNOON TEA

£65 PER PERSON

SILK ROAD

Four Roses bourbon, mango purée reduction infused with
star anise, nutmeg, coconut milk, clove

BLACK RUBY

Bone Idyll Blushing Pink gin, creme de cassis,
chocolate bitters, cranberry juice, Prosecco

JADE CITRUS

Italicus, Campari, lemongrass syrup, pink grapefruit soda, Prosecco

LAST DRAGON

Four Roses bourbon, Cambusier raspberry liqueur,
raspberry puree, lemon juice, jasmine syrup

BLOSSOM SPICE

Duppy Share spiced rum, apple juice, spiced cinnamon syrup,
Sassy Cider rosé

SAVOURY

HAR GAU

King prawn dumpling

CHINESE CHIVE

Chinese chive & egg

SIU MAI

Pork & prawn dumpling

PORK SKEWER

Pork belly, BBQ sauce & cucumber

MINI TURKEY BAO

Turkey, cranberry sauce, cucumber, pickled carrot & crispy shallots

MINI SALMON BAO

Salmon, teriyaki sauce, pickled daikon & sesame seeds

SWEET

LUCY'S BAUBLE

Szechuan ganache, soya caramel, cranberry & raspberry glaze

HONG KONG MILK TEA SNOWMAN

Choux bun, Hong Kong milk tea mousse,
caramelised white chocolate cream

COCONUT PANDAN MOUSSE

Coconut pandan sponge, kaya insert

KUMQUAT & GINGERBREAD MONT BLANC

Candied kumquat, gingerbread sponge, kumquat curd,
ginger cream, gingerbread man

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.

T&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.

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VEGAN FESTIVE AFTERNOON TEA

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Choose from three drink packages:

FREE FLOWING CHINESE TEA

£45 PER PERSON

CHINESE TEA

Oolong, Jasmine, Green, Keemun (black)
Pu-erh (fermented) or Silver Needle (white)

BOTTOMLESS MULLED WINE

£55 PER PERSON

MULLED WINE

Red wine infused with star anise, cinnamon,
Sichuan peppercorn, clove, mandarin

BOTTOMLESS FESTIVE FOUR ROSES AFTERNOON TEA

£65 PER PERSON

SILK ROAD

Four Roses bourbon, mango purée reduction infused with
star anise, nutmeg, coconut milk, clove

BLACK RUBY

Bone Idyll Blushing Pink gin, creme de cassis, chocolate
bitters, cranberry juice, Prosecco

JADE CITRUS

Italicus, Campari, lemongrass syrup, pink grapefruit soda, Prosecco

LAST DRAGON

Four Roses bourbon, Cambusier raspberry liqueur,
raspberry puree, lemon juice, jasmine syrup

BLOSSOM SPICE

Duppy Share spiced rum, apple juice, spiced cinnamon syrup,
Sassy Cider rosé

SAVOURY

PLANT PROTEIN

Scallion flavoured soybean protein dumpling

TOFU

Tofu & chive dumpling

VEGETABLE

Bok choy & mushroom dumpling

CAULIFLOWER SKEWER

Cauliflower tempura with sweet chilli vegan mayo

MINI TOFU BAO

Tofu, adobo sauce, cucumber, coriander & chilli

MINI MUSHROOM BAO

Shiitake mushroom, hoisin sauce, pickled daikon & sesame seeds

SWEET

LUCY'S BAUBLE

Szechuan ganache, soya caramel, cranberry & raspberry glaze

HONG KONG MILK TEA PANNA COTTA

Hong Kong milk tea panna cotta, tapioca pearls

COCONUT PANDAN MOUSSE

Coconut pandan mousse, coconut jelly

KUMQUAT & GINGERBREAD CAKE

Kumquat cream, candied kumquat, gingerbread man

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GLUTEN FREE FESTIVE AFTERNOON TEA

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Choose from three drink packages:

FREE FLOWING CHINESE TEA

£45 PER PERSON

CHINESE TEA

Oolong, Jasmine, Green, Keemun (black)
Pu-erh (fermented) or Silver Needle (white)

BOTTOMLESS MULLED WINE

£55 PER PERSON

MULLED WINE

Red wine infused with star anise, cinnamon,
Sichuan peppercorn, clove, mandarin

BOTTOMLESS FESTIVE FOUR ROSES AFTERNOON TEA

£65 PER PERSON

SILK ROAD

Four Roses bourbon, mango purée reduction infused with
star anise, nutmeg, coconut milk, clove

BLACK RUBY

Bone Idyll Blushing Pink gin, creme de cassis, chocolate
bitters, cranberry juice, Prosecco

JADE CITRUS

Italicus, Campari, lemongrass syrup, pink grapefruit soda, Prosecco

LAST DRAGON

Four Roses bourbon, Cambusier raspberry liqueur,
raspberry puree, lemon juice, jasmine syrup

BLOSSOM SPICE

Duppy Share spiced rum, apple juice, spiced cinnamon syrup,
Sassy Cider rosé

SAVOURY

VIETNAMESE ROLLS

Vegetable rolls in rice paper with sweet chilli sauce

AUBERGINE SKEWER

Aubergine skewer with miso glaze

TURKEY LETTUCE WRAP

Turkey, cranberry sauce, cucumber, pickled carrot & crispy shallots

SALMON LETTUCE WRAP

Salmon, teriyaki sauce, pickled daikon & sesame seeds

SWEET

LUCY'S BAUBLE

Szechuan ganache, soya caramel, cranberry & raspberry glaze

HONG KONG MILK TEA PANNA COTTA

Hong Kong milk tea panna cotta, tapioca Pearls

COCONUT PANDAN MOUSSE

Coconut pandan shortbread, kaya insert

KUMQUAT & GINGERBREAD CAKE

Kumquat cream, candied Kumquat, gingerbread man,

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