

---

---

# AFTERNOON

---

---

## The Lambs Club Tea

Fresh Baked Scones  
Clotted Cream, House Made Jam

### Petite Savories

Tomato Confit with Marscarpone, Watercress and Rosemary Parmesan Biscuit  
Pickled Cucumber with Dill, Labné and Parker Toast  
Smoked Salmon with Crème Fraîche, Pea Sprouts and Buckwheat Crêpe

Selection of Confections and Mini Pastries

35 per Person

49, with Glass of Sparkling Wine

## Le Palais des Thés Tea Selection

Big Ben English Breakfast / Indian Assam, Chinese Yunnan

Saint James Ceylon / Sri Lankan Black Tea

Grand Yunnan Imperial / Floral Morning Black Tea, Honey

Thé des Lords / Traditional Earl Grey, Safflower Petals

Long Jing Green / Chinese Green Tea, Chestnuts

Grand Jasmin Chun Feng / Classic Green Jasmine

Fleur de Geisha / Green Tea, Cherry Blossom

Thé du Hammam / Green Tea, Rose Petals, Orange Blossom, Green Dates, Red Fruits

Thé des Sources / Green Tea, Mint, Bergamot, Rose Petals, Cornflower Petals

Thé des Amants / Black Tea, Apple, Almond, Cinnamon, Vanilla, Ginger

Thé des Lords Rooibos / Red Tea, Lemon, Bergamot (Caffeine-Free Earl Grey)

Thé des Vahinés Rooibos / Red Tea, Marigold, Vanilla (Caffeine-Free)

Rooibos à la Verveine / Red Tea, Verbena (Caffeine-Free)

Rooibos à la Camomile / Red Tea, Chamomile (Caffeine-Free)

---

---

Chef / Partner Geoffrey Zakarian

Pastry Chef Björn Böttcher