

KIBOU

Japanese Kitchen & Bar

JAPANESE INSPIRED AFTERNOON TEA

minimum of 2 – price per person

INCLUDES A CHOICE OF TEAS AND INFUSIONS

CLASSIC

£21pp

SUSHI

prawn hosomaki
prawn tempura california roll
with wasabi mayo
salmon tataki with mango salsa
sea bream nigiri

SWEET

selection of mochi ice cream
yuzu cheesecake tartlet
japanese garden tartlet
custard doriyaki
with strawberry compôte

VEGETARIAN

£19pp (V)

SUSHI

cucumber & avocado
hosomaki
mixed vegetable california roll
avocado nigiri
vegetable temaki

SWEET

selection of mochi ice cream
yuzu cheesecake tartlet
japanese garden tartlet
custard doriyaki
with strawberry compôte

MATCHA AFTERNOON TEA

includes a matcha tea ceremony

£24.5pp | £22.5pp (V)

CHAMPAGNE AFTERNOON TEA

includes glass of taittinger brut réserve

£31.5pp | £29.5pp (V)

SAKE AFTERNOON TEA

includes glass of junmai tokubetsu sake

£36.5pp | £34.5pp (V)

COCKTAIL AFTERNOON TEA

includes glass of KIBOU's signature cocktail

£29.5pp | £27.5pp (V)

(V) = vegetarian (vg) = vegan (gf) = gluten free

We cannot guarantee that our dishes do not contain traces of nuts, sesame, soy beans, milk, eggs, wheat, shellfish, fish or other allergens. Please ask a member of staff about the ingredients in your meal before placing your order, thank you.

We include a discretionary 12.5% service charge on the bill, 100% of which goes to our restaurant teams.

Afternoon teas must be booked 48 hours in advance.

KIBOU

希望

Japanese Kitchen & Bar

TEAS AVAILABLE

CHOOSE WHICH TEA OR INFUSION TO ACCOMPANY YOUR
CLASSIC OR VEGETARIAN AFTERNOON TEA

SENCHA

green tea – purifying & restorative

HOJICHA

roasted green tea – smoky & calming

GENMAICHA

green tea with toasted brown-rice
– fresh, sweet and nutty

IMPERIAL JASMINE

delicately fragrant

EARL GREY

bright & fragrant

ENGLISH BREAKFAST

rich & full-bodied

MATCHA TEA CEREMONY

Let us serve a traditional matcha tea ceremony
(茶道, sadō or chadō, lit. “The way of tea”).

A time-aged traditional method to serve japanese tea, we will hand whisk
a bowl of steaming matcha at your table.

The ultimate in japanese hospitality, take time out of your day to enjoy the
taste and aromas of the slightly sweet and earthy flavours of matcha.

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