

The
Rubens
AT THE PALACE 

The Rubens
Royal
Afternoon Tea



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#EnglishGrill | #LeopardBar



FROM OUR CHEF AND AFTERNOON TEA MANAGER

We hope you enjoy our new Royal Afternoon Tea as much as we enjoyed creating it.

We took our inspiration from the Royal Family's endearment in sustainability by focusing on seasonal and local produce. Indulge in a traditional Afternoon Tea influenced by quintessential English flavours.

We hope you enjoy the experience which will take you on a British journey befitting for any special occasion.

Best Regards,

*Chef Sarah Houghting
(Executive Pastry Chef)*

*Kamal Kamal
(Afternoon Tea Assistant Manager)*

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A RITUAL FIT FOR ROYALTY

AFTERNOON TEA

- Royal Afternoon Tea - £70
- Champagne Afternoon Tea - £90
- Bottomless Champagne Afternoon Tea - £115
- Vegan Champagne Afternoon Tea - £90
- Halal Sparkling Afternoon Tea - £87
- Prince & Princess Afternoon Tea - £35

ENJOY THIS traditional English occasion at The Rubens at the Palace overlooking the Royal Mews of Buckingham Palace.

The pastry kitchen at The Rubens is led by our talented pastry chef Sarah Houghting, producing the freshest pastries and cakes for our guests to enjoy. With a reputation as one of the best in London we pay respect to the tradition of Afternoon Tea whilst incorporating fresh twists along the way.

Our delicious Afternoon Tea features mouth-watering pastries, finger sandwiches and scones.

Vegetarian, Vegan, Halal and Gluten-Free options are available.

We kindly request 24-hours' notice for the above options and any other dietary restrictions or allergies.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



P M D ' S

TEA SELECTION

P.M. DAVID SILVA & SONS was established in 1945 during the Plantation Raj in Ceylon's world-famous Dimbula Valley. The company was founded on Brunswick Estate in the fertile Maskeliya Valley as a small independent Tea Shop for tea plantation workers to gather, relax and enjoy a quality cup of tea. The business and the family soon expanded to become a specialist Tea Transporter and Plantation Supplier. Today, three generations on, it remains a family company, serving the world's most sought-after teas that are hand plucked and ethically sourced.

BLACK TEA

THE RUBENS TEA, ST JAMES ESTATE, UVA, CEYLON

The Rubens Hotel sits opposite the Royal Mews and is a stone's throw away from Royal St. James Park, the oldest royal park in London. St James estate was founded by pioneer British planters during the plantation raj in Ceylon. The tea is hand-picked during the height of the Uva "flavoury" season and uniquely crafted for The Rubens at the Palace. The cup is strong and aromatic with a strong bouquet of the classic natural wintergreen flavour. *Perfectly paired with the Roast Beef Sirlain, Caramelised Onion Mayonnaise & Waterress Sandwich.*

THE ROYAL JUBILEE TEA BY LOVERS LEAP TEA ESTATE, NUWARAELIYA, CEYLON

The estate takes its name from two lovers who leapt to their fate. HRH The Duke of Edinburgh visited this estate on a Royal tour of the island in 1954. The Duke planted a selection of tea bushes during his visit. Lovers Leap tea was the only tea served and drunk by those in attendance of the state banquet dinners during the Diamond Jubilee celebrations for 2012. The flavours are bright, crisp and clean. *Perfectly paired with the Crown Cake.*

MATTAKELLE GOLDEN CURL

A fusion of Japanese and Sri Lanka flavour. Grown on Mattakelle Tea estate on the western slopes of Sri Lanka, the tea is harvested from a Japanese tea bush known as Benifuki that was gifted to the estate. The tea is harvested from one leaf and a bud. It has a natural rosy aroma with a jasmine floral flavour. *Perfectly paired with the Fruit Scones.*

SOUCHONG

A tea which flourishes at sea level and is gently smoked over cinnamon wood, furnishing it with a fragrant smoked note. The finish in this cup is a whisper of spicy, sweetness and splendour. *Perfectly paired with the Smoked Salmon, Caviar & Chive Cream Cheese Sandwich.*

PLANTERS' BREAKFAST

Strong and full bodied. Before English breakfast, early tea planters enjoyed the full bodied flavours of Planter's Breakfast in Ceylon. The perfect conditions for creating that rich full taste are found in the Dimbula valley. This is where the award-winning Planters Breakfast is handpicked. *Perfectly paired with the Barber's Cheddar Cheese & Plum Tomato Sandwich.*

PLANTERS' AFTERNOON

The traditional afternoon tea of cakes and sandwiches is best taken with a bright and fragrant tea. The award-winning afternoon tea is handpicked on the rolling hills of Ceylon's Uva region. Ideal on its own or with a splash of milk. *Perfectly paired with the Cheese Scones and Lemon Curd.*

PLANTERS' EARL GREY

The most aristocratic of teas is infused with the unmistakable aroma of bergamot. To balance the citrus, you need a bold tea. The Earl Grey is handpicked and infused with a drop of natural bergamot oil. *Perfectly paired with the Cucumber & Dill Crème Fraiche Sandwich.*

PLANTERS' MISTRESS

A light, golden tea scented with bergamot, orange and lemon peel that leaves the pallet feeling refreshed with a fresh citrus flavour. *Perfectly paired with the Bergamot and Earl Grey Tart.*

GEN MAI CHAI

A unique Japanese green tea blend that offers a delightful balance of nutty and savoury flavours. The roasted brown rice adds a warm, toasty aroma, complementing the fresh, grassy notes of the green tea. On the palate, you will experience rich, full-bodied flavour with hints of popcorn and a subtle sweetness, followed by a clean, crisp finish. Perfect for those who enjoy a comforting and well-rounded tea with a distinct character. *Perfectly paired with the Chicken & Grain Mustard Mayonnaise Sandwich.*



P M D ' S

TEA SELECTION

BLACK TEA

A GARDEN FAIRYTALE

A whimsical blend of black tea. The sweet allure of apple and quince intertwines with the tangy brightness of hibiscus and orange, creating a harmonious symphony.

Perfectly paired with the Crown Cake.

RADIANT ROSE PEARL

An irresistible combination of high grown pekoe tea with rose petals give a radiant, exhilarating infusion. Radiant Rose has a perfumed nose, which flourishes into a sweet and floral infusion. A sophisticated tea, that can be enjoyed with or without milk. *Perfectly paired with the Plain Scones.*

VANILLA SENSATION

An harmonious blend of rich flavours from the spices; nutmeg, saffron and clove, together with the aromas from the vanilla pods which infuse the tea with a natural sweetness and creamy finish. *Perfectly paired with the Bergamot and Earl Grey Tart.*

IMPERIAL CHOCOLATE

Rich, velvety notes of chocolate braid with a robust black tea base, inviting you to savour this perfect harmony.

Perfectly paired with the Chocolate Orange Choux.

CHAI CINNAMON

The marriage of quality high grown tea and indigenous Ceylon spices produce an exceptional tea with piquancy. The tea's sumptuous, spicy notes entice the palate whilst finishing with the sweet, smoothness of cinnamon.

Perfectly paired with the Chocolate Orange Choux.

OOLONG TEA

MILK OOLONG - FORMOSA

Milk Oolongs are only found in Formosa (Taiwan) and are made by handpicking the Jin Xuan tea plant. Green in colour yet with a buttery, milk flavour. Milk Oolong is an excellent introduction to the world of Oolong tea.

Created completely by nature and skill of the tea maker.

Perfectly paired with the Fig and Hazelnut Layer Cake.

GREEN TEA

JASMINE GREEN

Delicate jasmine blossoms, meticulously layered amidst tender green tea leaves, offering a delightful aroma that transports you to a serene garden in bloom. Sip slowly and savour the harmonious balance of floral elegance and crisp green notes, leaving a lingering sensation of tranquillity and refreshment on your palate. *Perfectly paired with the Cucumber & Dill Crème Fraîche Sandwich.*

WHITE TEA

CAMELLIA STEM FLOWER

Delicate white tea stems and elusive tea flowers unite in an unprecedented combination. A light tasting tea with a captivating bitterness akin to rich dark chocolate, intertwining with the delicate floral undertones. *Perfectly paired with the Chicken & Grain Mustard Mayonnaise Sandwich.*

HERBAL TEA

ROOIBOS

Unique to the Western Cape of South Africa this is a bright orange infusion that is rich in Vitamin C, Iron & Magnesium. *Perfectly paired with the Fig and Hazelnut Layer Cake.*

PEPPERMINT LEAVES

A cherished herbal tea that has been used for centuries to aid digestion and leaves a fresh minty tang. *Best enjoyed as an after meal drink palate cleanser or as a digestive aid.*

LEMONGRASS & GINGER

Aromatic and refreshing the fusion of fresh, zesty lemongrass with spicy, sweet ginger produces an uplifting herbal concoction. *Perfectly paired with the Chicken & Grain Mustard Mayonnaise Sandwich.*

APPLE CINNAMON

Artful blend of black tea, apple pieces, hibiscus, marigold, liquorice and Ceylon Cinnamon gives your cuppa a fruity and spicy twist. *Perfectly paired with the Fruit Scones.*

THE ROYAL COLLECTION

Add a little sparkle

THE KING'S SWAN

*No.3 Gin, Maraschino Liqueur, Violette, Citrus, Cucumber, White & Red Grapes
Served with a Lanson Champagne Shot*

20

ESPRESSO MARTINI

Absolut Vodka, Rubens Coffee Liqueur, Espresso

19

THE CHANGING GUARD

Aba Pisco, Yellow Chartreuse, Citrus, Vanilla, Pineapple & Basil, Lanson Champagne

19

THE SEVENTH DUCHESS OF BEDFORD

*Tanqueray 10 Gin, Four Pillars, Navy Strength Gin, Rubens Sweet Vermouth Blend, Rubens Bitter Blend, Pink Green
Tea, Banana, Matcha*

19

Add a low calorie sparkle...

MARGARITA'S PROMISE

Herradura Blanco, Citrus, Fresh Orange, Aromatic Peychaud Bitters, Agave Nectar, Soda, Hawaiian Black Lava Salt

19

DETOX GLAM

Ceylon Arrak, Rum, Lemongrass and Turmeric Syrup, Lime, Cardamom, Galangal Soda

19

CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

		125ml	750ml
Lanson Le Black Reserve	12.5%	22	125
Lanson Rosé	12.5%	25	150
Lanson Le Green	12.5%	26	170
Botter Prosecco Superiore	11.5%	13	68
So Jenny	0%	17	95

THE RUBENS ROYAL

AFTERNOON TEA

SAVOURY

Smoked Salmon, Caviar & Chive Cream Cheese
on Cape Seed Loaf

Roast Beef Sirloin, Caramelised Onion Mayonnaise & Watercress
on Beetroot Bread

Cucumber & Dill Crème Fraîche
on Norfolk Crunch

Chicken and Grain Mustard Mayonnaise, Toasted Almonds
on White Bread

Barber's Cheddar Cheese & Plum Tomato
on Onion Bread

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

Blackberry Confit, Vanilla Sponge, Opahys White Mousse

Chocolate Orange Choux

Caraibe Crémeux, Rum Crème Pâtisserie, Orange Compote

Bergamot and Earl Grey Tart

Earl Grey Biscuit, Bergamot Cheesecake, Cashew Praline

Fig and Hazelnut Layer Cake

Purple Fig Marmalade, Hazelnut Jaconde, Dulcey Whipped Ganache

THE RUBENS ROYAL

VEGETARIAN AFTERNOON TEA

SAVOURY

Spiced Egg Mayonnaise & Mustard Cress
on Harissa Bread

Cucumber & Dill Crème Fraîche
on Norfolk Crunch

Mrs Tollman's Tindle Chicken Sandwich
on White Bread

Baba Ghanoush, Grilled Vegetables, Vegan Parmesan
on Spinach Bread

Barber's Cheddar Cheese & Plum Tomato
on Onion Bread

SCONES

Plain | Fruit | Cheese
Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown
Blackberry Confit, Vanilla Biscuit, Amatika Mousse

Chocolate Orange Financier
Rum Crème Patisserie, Orange Compote

Bergamot and Earl Grey Tart
Earl Grey Biscuit, Bergamot Cream, Cashew Praline

Fig and Hazelnut Layer Cake
Purple Fig Marmalade, Hazelnut Sponge, Minjari Whipped Ganache

THE RUBENS ROYAL

VEGAN AFTERNOON TEA

SAVOURY

Spiced Tofu Egg Mayonnaise & Mustard Cress
on Charcoal Bread

Cucumber & Dill Crème Fraîche
on Norfolk Crunch

Mrs Tollman's Tindle Chicken Sandwich
on White Bread

Baba Ghanoush, Grilled Vegetables, Vegan Parmesan
on Spinach Bread

Vegan Cheddar Cheese & Plum Tomato
on Onion Bread

SCONES

Plain | Fruit | Cheese
Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown
Blackberry Confit, Vanilla Biscuit, Amatika Mousse

Chocolate Orange Financier
Rum Crème Patisserie, Orange Compote

Bergamot and Earl Grey Tart
Earl Grey Biscuit, Bergamot Cream, Cashew Praline

Fig and Hazelnut Layer Cake
Purple Fig Marmalade, Hazelnut Sponge, Minjari Whipped Ganache

THE RUBENS ROYAL

GLUTEN-FREE AFTERNOON TEA

SAVOURY

Smoked Salmon, Caviar & Chive Cream Cheese
Roast Beef Sirloin, Caramelised Onion Mayonnaise & Watercress
Chicken and Grain Mustard Mayonnaise, Toasted Almonds
Cucumber & Dill Crème Fraîche
Barber's Cheddar Cheese & Tomato
Served on a Selection of Gluten-Free Breads

SCONES

Plain | Fruit | Cheese
Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown
Blackberry Confit, Vanilla Sponge, Opah's White Mousse
Chocolate Orange Choux
Caraiibe Crémeux, Rum Crème Pâtisserie, Orange Compote
Bergamot and Earl Grey Tart
Earl Grey Biscuit, Bergamot Cheesecake, Cashew Praline
Fig and Hazelnut Layer Cake
Purple Fig Marmalade, Hazelnut Jaconde, Dulcey Whipped Ganache

THE RUBENS ROYAL

HALAL AFTERNOON TEA

SAVOURY

Spiced Egg Mayonnaise & Mustard Cress
on Harissa Bread

Smoked Salmon, Caviar & Chive Cream Cheese
on Cape Seed Loaf

Cucumber & Dill Crème Fraîche
on Norfolk Crunch

Chicken and Grain Mustard Mayonnaise, Toasted Almonds
on White Bread

Barber's Cheddar Cheese & Plum Tomato
on Onion Bread

SCONES

Plain | Fruit | Cheese
Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown
Blackberry Confit, Vanilla Sponge, Opahys White Mousse

Chocolate Orange Choux
Caraiibe Crèmeux, Crème Patisserie, Orange Compote

Bergamot and Earl Grey Tart
Earl Grey Biscuit, Bergamot Cheesecake, Cashew Praline

Fig and Hazelnut Layer Cake
Purple Fig Marmalade, Hazelnut Jaconde, Dulcey Whipped Ganache

PRINCE & PRINCESS ROYAL

AFTERNOON TEA

£35 Per Child Under the Age of 12

SANDWICHES

on White & Brown Bread

Raspberry Jam & Smooth Peanut Butter

Smoked Ham & Cheddar Cheese

Roast Chicken, Pesto Mayonnaise

Roasted Hazelnut Spread

Burford Brown Egg Mayonnaise

SCONES

Traditional Plain

Fruit

Served with Homemade Seasonal Preserve & Clotted Cream

PASTRIES

Toffee Apple Doughnut

Cinnamon Glaze, Caramelised Apple Cream

Milk Chocolate Éclair

Jiavara Crémoux, Chocolate Shortcake Biscuit

Vanilla Cheesecake

Blackberry Jelly, Graham Cracker Biscuit

Served with a Milkshake of choice or Hot Chocolate