

THE BVLGARI LOUNGE ITALIAN AFTERNOON TEA

In the elegant ambience of The Bvlgari Lounge, our Italian Afternoon Tea is a meticulously designed affair, inviting you to savour the depth of Italian flavours and the artistry of our culinary creations.

Crafted as an indulgent culinary experience, our afternoon tea captivates the essence of Italy, with a 'salato' selection by Executive Chef, Adriano Cavagnini and 'dolce' delicacies from Salvatore Mungiovino, Executive Pastry Chef.

This flavourful journey is a tribute to the creativity and heritage that defines our Italian Afternoon Tea.

*Please ask our team for information on food allergens or any special dietary requirements.
Prices are in £, inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.*

ITALIAN AFTERNOON TEA

Classic Afternoon Tea

served with a Bvlgari Cocktail or Bvlgari Mocktail
£80 per person

Champagne Afternoon Tea

served with a glass of Ruinart 'R' Brut
£95 per person
additional glass of champagne £25

Rose Champagne Afternoon Tea

served with a glass of Ruinart Rose
£100 per person
additional glass of rose champagne £32

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Salato / Savoury

Assazzino / 'a small taste': caviar with crème fraiche and crostino

Scottish salmon (*Locally & sustainably sourced*), green olive pesto and cream cheese 'Millefoglie',
served on rye, spinach and tomato bread

Seeded Bottoncino
beef bresaola 'Burrata di Andria' and candied datterino

English steamed asparagus and cucumber
served on tomato bread with mint and yoghurt (Vegan)

Organic egg and mayonnaise with chives and paprika
served on spinach bread (Lactose free)

Tandoori free-range chicken with sultanas and raisins
served on white bread (Lactose free)

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Dolce / Sweet

Cassata Siciliana

almond financier, pistachio cream, caramelised almonds, ricotta and orange mousse

Tirolesi

crunchy chocolate biscuit, chocolate ganache, praline

Rocher alle nocciole

hazelnut mousseline, salted caramel, crunchy hazelnut glaze

Delizia al Lampone

raspberry almond crunch, raspberry gel, raspberry mousse

Tartelletta di Limoni

Amalfi lemon cream, candied citrus, cream cheese

Raisin Scones and Plain Scones

Freshly baked and served with Cornish clotted cream and strawberry jam

Gelato

Homemade Tahitian vanilla ice-cream (Gluten free)

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TEA MENU

Our Canton selection of teas is beyond organic, some are biodynamic, and several are from abandoned tea farms where the plants grow wild. Others are from ancient tea trees in the forests of Yunnan and Vietnam.

Premium Tea (*£5 supplement*)

Ali Shan Oolong Dark Green Tea: floral and fruity from the 'Ali Shan' mountain in Taiwan

Pouchong Green Tea: bursting with complex floral notes, an unforgettable flavour

Wild Rooibos Herbal Tea: sweet vanilla flavour with a sun-baked earthy sense of sandalwood

White Peach & Mango Black Tea: gorgeously delicate and fresh flavoured

Black Tea

English Breakfast Canton 1843: full-bodied with notes of malt, fig, and cocoa

Early Grey: with cold-pressed Calabrian bergamot oil and aromatic citrus notes

Lapsang Souchong: lightly smoked over pine wood embers

Wild Chai: Italian mandarin peel, cassia bark and cloves for a ginger spice flavour

Chocolate Noir: sophisticated, velvety dark blend, black tea with cocoa notes

Caramel Noir: with notes of caramel, toffee and cocoa

Lychee and Rose: the sweetness of lychee evokes a hint of Turkish Delight

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White Tea

Silver Needle: *famous white tea with notes of dried apricot and honeydew melon*

Green Tea

Dragon Well: *a nutty aroma with notes of roasted chestnut.*

Jasmine Pearls: *Yunnanese green tea evoking honeydew melon and jasmine*

Jade Green Tips: *green tea with notes of chestnut*

Moroccan Mint: *green tea with liquorice, spearmint and peppermint.*

Fresh Infusion Tea

Pressed ginger juice, lemon slices or mint leaves

Caffeine Free Tea

Chamomile: *sweet, fruity, mellow flavour with an aroma that evokes an orchard*

Triple Mint: *peppermint and spearmint, blended with lemon balm*

English Breakfast: *full-bodied flavour with oaky notes and gentle toffee undertones*

Berry & Hibiscus: *with cranberry, blueberry, strawberry, blackcurrant and rosehip*

Lemon Verbena: *elegant, pale green leaves burst with intense notes of lemon sherbet*

