



A JOURNEY INTO THE
HEART OF CHRISTMAS

Felix | THE
FELIX
PROJECT

£1 of every Afternoon Tea will be donated to our charity partner, The Felix Project. The Felix Project is a food redistribution charity that rescues safe and nutritious surplus food from the food industry and distributes it to charities, primary schools and holiday programmes helping feed the most vulnerable people in London.

OUR SUSTAINABILITY



To pay homage to King Charles III love of gardening, respect and passion for the earth and his consistent sustainability efforts, Jumeirah Carlton Tower has chosen to take inspiration from Highgrove for Afternoon Tea as Highgrove is the living embodiment of his vision and values which are embraced by the hotel. Championing sustainability for over 50 years, King Charles III is absolute in his vision for a green future and ethical practices.

His Majesty King Charles III came to Highgrove in 1980 and the house and gardens have since undergone many thoughtful innovations. When His Majesty first arrived, Highgrove possessed little more than a neglected kitchen garden, an overgrown copse, some pastureland, and a few hollow oaks. Today, after the hard work of many people, an interlinked series of gardens now unfolds in a succession of personal and inspiring tableaux, each reflecting HM The King's interests and enthusiasms.

At Jumeirah Carlton Tower, we take inspiration from King Charles III vision as we work towards being more sustainable. One of our initiatives involves repurposing leftover roses by drying them and using them to infuse sorbet, adding a unique flavour while reducing waste. We have likewise been utilising any excess strawberries and other fruits to create homemade jams and tuelles, showcasing our commitment to sustainability while delighting customers.

We strive to continue finding imaginative ways to adopt more sustainable practices.





OUR PHILOSOPHY



Over the past year, Jumeirah Carlton Tower has cultivated a new take on the Afternoon Tea, taking inspiration from the botanics and flora of iconic British gardens. The team works with seasonal, locally sourced produce, exploring and celebrating the best ingredients available in Britain. We pride ourselves in experimenting with unexpected pairings to disrupt the classic British tradition of Afternoon Tea. Each piece is a sophisticated display of flavour, taking guests on a surprising journey throughout each course. This Afternoon Tea is a tribute to nature.

Chef Martin's creations are a tribute to his roots in Byblos, one of the world's oldest cities, where the influence of the Mediterranean Sea breathes life into every aspect of local culture. His pastries reflect the rhythm of the seasons, capturing the vibrant colours and textures of the Mediterranean flora. Martin studied at the prestigious Bellouet Conseil academy in France, where he mastered the art of traditional French pastries. This experience enriched his understanding and technique, enabling him to blend the finesse of French pastry with the rich flavours of the Mediterranean. As the Executive Pastry Chef at Jumeirah Carlton Tower, Martin has brought this deep respect for nature into the heart of London with the hotel's innovative Afternoon Tea. By integrating botanics and the local flora into each course, Martin ensures the Afternoon Tea mirrors the seasonal, locally sourced produce philosophy he so deeply values.

This commitment allows Martin and his team to explore and celebrate the finest ingredients available in England. Under Martin's visionary leadership, the Afternoon Tea at Jumeirah Carlton Tower has become a celebration of heritage, creativity, and the continuous cycle of the seasons.





Our carefully, hand-picked selection of teas for natural health benefits

It is no secret that drinking tea is good for you. Tea has been an integral part of traditional medicine and is revered as a cure-all in many Asian countries. The Chinese and Japanese have consumed tea to improve health for centuries. It is even promoted in Western medicine to treat illness.

The benefits of drinking tea go far beyond simply feeling better when sick. Drinking tea can help protect our brains, improve heart health, and may even prevent certain types of cancer.

The following tea list focuses on great, well-known, and authentic teas, as well as different flavoured teas, which are more approachable even for non-tea drinker. The tea list also represents established teas from main countries but also has new countries such as New Zealand or Colombia.

All teas from 'Mariage Frères' are organic.

Tea evokes the senses and allows one to travel to different places across the world by taste and smell. This tea list reflects this remarkable ability of tea - taking one across Asia, on to Africa before ending in South America.



A TRIBUTE TO NATURE AFTERNOON TEA

Traditional Afternoon Tea

£85 per person

Cocktail Afternoon Tea

Tarragon gin, Rhubarb cordial, Ruinart Brut

£100 per person

Traditional Afternoon Tea

With a glass of

Ruinart Brut	£100 per person
Jasmin Sparkling Tea	£100 per person
Ruinart Rose	£100 per person
Dom Perignon	£140 per person

Additional glass of

Ruinart Brut	£25
Jasmine Sparkling Tea	£15
Cocktail	£21
Ruinart Rose	£30
Dom Perignon	£70





To Start

Wild Mushroom Tartlet

Chicken, Stilton cheese & onion jam – 185kcal

Brie Cheese and Tomato Chutney

Cucumber, Brie cheese, homemade tomato chutney & chestnut – 182kcal

Smoked Salmon with Cream Cheese

H. Forman & Son smoked salmon, pickled shallots, lemon zest, Oscietra caviar & dill – 173kcal

Homemade Cajun Turkey Breast

Apple & cranberry chutney, dried cranberries & crispy sage – 222kcal

Egg and Truffle

Burford Browns eggs mayonnaise, truffle & parsley – 185kcal

To Follow

Scones Experience

The Scones Experience is respectful ode to the great British tradition. Immerse yourself in the journey of the senses, smells, textures, and colours...

Plain scone

with clotted cream – 50kcal

Sultana scone

with orange & cranberry jam – 42kcal

Star anis scone

with chestnut condiment – 38kcal

Mushroom scone

with chocolate truffle spread – 75kcal

To Conclude

Patisseries

Blackcurrant Mont Blanc

Blackcurrant confit, chestnut cream, choux pastry, meringue & vanilla cream – 310kcal

Snow White

Tea white chocolate mousse, apple insert & black sesame crunch – 264kcal

Red Wine and Cranberry Pear

Caramelised almonds, vanilla cream, sweet pastry & poached pear – 287kcal

Choice of Cakes

Christmas Log

Chocolate mousse, crispy flakes, praline hazelnut in a chocolate shell – 220kcal

Christmas Pudding (min. two person)

Almonds, raisins & flambe with Brandy – 300kcal





WHITE TEAS & GREEN TEAS

White Teas are mostly made from tea buds only, as the Yin Zhen also known as silver needle, but the taste is very delicate, especially while eating. The Pai Mu Tan contains leaves as well, which brings a strong character to the tea, ideal to be matched with food.

· Energy Boost ·

The energy boost from tea is longer-lasting and steadier than that from a cup of coffee. L-theanine also increases alpha waves in the brain, helping to enhance focus while at the same time offering calming and relaxing effects.

Yin Zhen, China *(Supp 9)*
Fresh fragrance & floral

Lung Ching d'Or *(Supp 9)*
Appears Year of the Dragon

Pai Mu Tan
White flowers & woody

Nocturne Oriental
Sensual floral green tea with citrus scent

Blanc & Rose
Noble Yin Zhen & Oriental rose buds

Jasmin Beauty
Intense jasmine fragrance

Every Day Matcha *(Supp 7)*
Powdered Japanese green tea & Umami

Gyokuro Kansai
Rich in vitamin C, low in theine

De-Stress Tea
*Make your moments of relaxation
a daily pleasure*

Genmaïcha
Delicious when iced

À La Porte Chinoise
A garden of exotic teas





PU-ERH TEAS & HERBALS

Pu-erh is very traditional in China as it is the only tea that is oxidised and fermented. Families in China have their own way and style to age this tea as part of their culture. To receive this tea as a gift is incredibly meaningful.

· Digestive Properties ·

Pu-erh tea is well known in the history as in present days to be drunk after large meals to help digestion. Many years ago in China, Pu-erh was considered a tea-medicine.

Pu-Erh

Earthy & slightly sugary taste

Pu-Erh Vintage 2008 *(Supp 9)*

Notes of autumnal fruits & dewy wood

Mentha Piperita

A delicate lacework of cool, peppery reflections remaining remarkably mellow

Verbena Citrodora

Gold liquor with a velvety texture & a dizzying rush of candied citron

Chamomilla

Hint of white magnolia flower

Rouge Méitis

Rooibos, red & black berries, rose & lavender

Rio Summer, Cold Brew

Rooibos, mint & Açai berries





OOLONG TEAS

Traditionally, Oolong is from Taiwan, and it is also known as Formosa. This region mainly produces dark Oolong which has ripe fruit aroma, and a dark liquor.

Dermatological Properties

Oolong Tea can suppress allergic reactions because it combats free radicals, which is a healing property of an antioxidant. The antioxidants found in Oolong are essential for maintaining vibrant, youthful skin.

Oolong Imperial, *Taiwan Honey & Chestnut*

Oriental Beauty, *Taiwan Candied Fruits, Apple & Vanilla*

OUR RECOMMENDATION

Festive black tea with sweet spices

A festive tea blended specially for the occasion.

Flavoured with mild Christmas spices, it includes pieces of cinnamon, almonds and apple



BLACK TEAS



The United Kingdom is one of the largest markets for black tea consumption.

The below selection of black tea will satisfy any guest's demand.

From strong black teas like Assam, to very delicate ones like Darjeeling, to flavoured teas like Marco Polo.

· Blood Sugar Properties ·

Black tea has been shown to reduce blood sugar levels.

Researchers attribute these health benefits to polyphenols in tea as they boast anti-inflammatory and antioxidant powers.

Garden Teas

Queen Victoria, India

*Second flush Darjeeling
& vibrant floral notes*

Margaret's Hope, India

First flush Darjeeling & green muscatel

Los Andes, Colombia

*Fine whole leaf black tea
from the Andes & cacao beans*

Lahijan, Persia

Gilan golden tips, fruity & nutty

Rize, Turkey

Strong & coarse black tea

Black Leopard, Malawi

*Whole leaf tea & smoked
over guava tree wood*

Tea Blends

Maharajah, India

Blend of Darjeeling & Assam, very round

English Breakfast

Strong & malty

Earl Grey d'Or, India

Assam golden tips, femminello bergamot

Chai, Chandernagor, India

Masala Chai spices

Sultane, India

Blend of finest Ceylon & candied fruits

Marco Polo, India

Fruits & flowers of Tibet

Wedding Imperial

Malty Assam with chocolate & caramel


Paris - London

Black & white tea with rose & lavender

Casablanca

*Green & black tea,
Moroccan mint & bergamot*





A festive tea blended
specially for the occasion.

FESTIVE BLACK TEA WITH SWEET SPICE

Flavoured with mild Christmas spices,
it includes pieces of cinnamon, almonds and apple.

If you would like to purchase the tea from us, contact our team.

£21 for a 100gr tin

Nut Allergy
All prices are inclusive of VAT.





CHAMPAGNE SELECTION

Bottle	750ml
Billecart-Salmon, Brut Réserve	135
Billecart-Salmon, Brut Rosé	170
Billecart-Salmon, Cuvée Nicolas François 2007	285
Louis Roederer, Collection 242	120
'R' de Ruinart	128
Bollinger, Special Cuvée	130
Bruno Paillard, Première Cuvée	135
Pol Roger, Brut Réserve	148
Laurent-Perrier, Brut Millésimé, 2007	165
Bollinger, La Grande Année, 2007	196
Rare, Piper-Heidsieck, 2002	280
Grand Siècle, Laurent-Perrier	418
Cristal, Louis Roederer, 2009	630
Dom Pérignon, 2012	320
Dom Pérignon 'P2', 2002	690
Krug, Grande Cuvée	395
Krug, Vintage, 2004	480
Krug, Clos du Mesnil, 2004	1,750

*Should you have any allergies or dietary requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*



IN COLLABORATION
WITH



*You are welcome to purchase from us
our Raynaud dinnerware, our team will be
pleased to assist you.*

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