

TĪNG

A DECADE IN THE CLOUDS
AFTERNOON TEA

10
Years

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A DECADE IN THE CLOUDS AFTERNOON TEA

PRICED AT £78 PER PERSON OR £88 WITH A GLASS OF CHAMPAGNE INCLUDED.

WITH A GLASS OF:

Veuve Clicquot, Yellow Label, Brut, NV- £88
Duval-Leroy, Rosé Prestige, Premier Cru, Brut, NV - £91
Louis Roederer, Carte Blanche, Demi-Sec, NV- £89
Louis Roederer, Brut, 2015- £98
Dom Pérignon, Brut, 2012- £149
Balfour Hush Heath Estate, Blanc de Blancs, Brut, Kent, 2018- £89
Wild Idol, naturally alcohol-free Sparkling Rosé - £83

WITH A BOTTLE (20CL) OF:

Saicho Sparkling Tea - £84
*Non-alcoholic, Single Origin
Jasmine (China) or Darjeeling (India) or Hojicha (Japan)*

WITH A COCKTAIL

A Toast to Ten - £85
*Butterfly Pea Flower Tea Infused Tanqueray Gin,
Kamm & Sons, Butterfly Matcha and Fennel infused Syrup and Albourne Sparkling Wine*

WITH A MOCKTAIL

Blue Skies - £81
Blue Matcha Tea, Lemon, Mint Syrup, Apple Juice, Topped with Soda

ADDITIONAL GLASS OF:

Veuve Clicquot, Yellow Label, Brut, NV - £24
Duval-Leroy, Rosé Prestige, Premier Cru, Brut, NV- £26
Louis Roederer, Carte Blanche, Demi-Sec, NV - £26
Louis Roederer, Brut, 2015 - £35
Dom Pérignon, Brut, 2013 - £85
Balfour Hush Heath Estate, Blanc de Blancs, Brut, Kent, 2018 - £26
Wild Idol, naturally alcohol-free Sparkling Rosé - £15

ADDITIONAL BOTTLE (20CL) OF:

Saicho Sparkling Tea - £16
Jasmine (China) or Darjeeling (India) or Hojicha (Japan)

SIGNATURE COCKTAIL

A Toast to Ten - £20
*Butterfly Pea Flower Tea Infused Tanqueray Gin,
Kamm & Sons, Butterfly Matcha and Fennel infused Syrup and Albourne Sparkling Wine*

WITH A MOCKTAIL

Blue Skies - £12
Blue Matcha Tea, Lemon, Mint Syrup, Apple Juice, Topped with Soda

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.



A DECADE IN THE CLOUDS AFTERNOON TEA

PRICED AT £78 PER PERSON OR £88 WITH A GLASS OF CHAMPAGNE INCLUDED.

Our bread is exclusively supplied by Capital Bread, TĪNG's local artisan wholesale bakery, while cheese is sourced from our trusted cheese monger, Aubrey Allen.

WELCOME TEAS

Peach, Mint, Peach Purée

SIGNATURE TEAS

Lost Horizon

Ceylon & black tea blend, stong malty flavour

Masala Chai

Indian black tea with range of traditional spices to produce a deliciously spicy and warming brew

Himalayan

Luxury black tea, medium intense

Shangri-La Blend

Oolong and Black tea blended to a sweet infusion

Pu'erh Ripe

Double fermented and buried underground for two years, develops a strong, spicy and earthy taste

Gong Mei

Light infusion with honey nuances

FINGER SANDWICHES

Coronation Chicken

*Raisins, Madras Curry, Caramelised Onions
(H,3,6,11,13)*

Smoked Salmon & Cucumber

*Dill Crème Fraîche, Lime Zest
(H,3,7,9)*

Roasted Dry Aged Beef

*Horseradish & Watercress
(H,3,6,10,11)*

Truffle Egg & Cress

*St Ewe's Rich Yolk Eggs, Baby Watercress
(V, H,3,6,10,11,13)*

SAVOURIES

The Veggie Roll

*Seasonal Vegetables, Onion Seeds
(VE, H, 3)*

British Pea Burger

*Smashed Peas, Truffle Crème Fraiche
(V, H,3,6,9,13)*

SCONES

Plain & Raisin Scones

*Blueberry Jam & Clotted Cream
(V,H,3,6,9,13)*

SWEETS

Decade Delight Carrot Cake

*Cheese Frosting
(V,H,1,3,6,8,9)*

Big Ben at Ten

*Chocolate, Toffee & Banana
(H,3,6,7,8,9)*

The Iconic Shard (To Share)

*Vegan cheese, Berries
(VE, H,8)*

Lady in Pearls

*Amarillo Peaches & Raspberries
(H,3,6,7,8,9)*

London Calling

*Basil, Vanilla & Strawberries
(H,3,6,7,8,9)*

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (Ve) Vegan, (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.

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TĪNG

A DECADE IN THE CLOUDS AFTERNOON TEA

VEGAN MENU

PRICED AT £78 PER PERSON OR £88 WITH A GLASS OF CHAMPAGNE INCLUDED.
AVAILABLE FROM THURSDAY 30TH MAY 2024

Our bread is exclusively supplied by Capital Bread, TING's local artisan wholesale bakery.

WELCOME TEAS

Peach, Mint, Peach Purée

SIGNATURE TEAS

Lost Horizon

Ceylon & black tea blend, stong malty flavour

Masala Chai

Indian black tea with range of traditional spices to produce a deliciously spicy and warming brew

Himalayan

Luxury black tea, medium intense

Shangri-La Blend

Oolong and Black tea blended to a sweet infusion

Pu'erh Ripe

Double fermented and buried underground for two years, develops a strong, spicy and earthy taste

Gong Mei

Light infusion with honey nuances

FINGER SANDWICHES

Aubergine & Vegan Feta

*Roasted Red Pepper, Parsley
(VE, H,3,13)*

Artichoke & Sun-Dried Tomatoes

*Basil, Garlic Oil
(VE, H,3,13)*

Roast Portobello Mushroom

*Horseradish, Baby Watercress
(VE, H,3,11,13)*

SAVOURIES

The Veggie Roll

*Seasonal Vegetables, Onion Seeds
(VE, H, 3)*

British Pea Burger

*Smashed Peas, Truffle Crème Fraiche
(V, H,3,6,9,13)*

SCONES

Raisin Scones

*Blueberry Jam & Vegan Cream
(VE, H,13)*

SWEETS

Decade Delight Carrot Cake

*Vegan Cheese Frosting
(VE,H,8,13)*

Big Ben at Ten

*Chocolate, Toffee & Banana
(VE, H,8)*

The Iconic Shard (To Share)

*Vegan cheese Mousse, Berries
(VE, H,8)*

Lady in Pearls

*Amarillo Peaches & Raspberries
(VE, H,8)*

London Calling

*Basil, Vanilla & Strawberries
(VE, H,8)*

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (Ve) Vegan, (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.

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