Afternoon Tea
Welcome to The Westbury Mayfair
Your distinguished Mayfair address

It is with great pleasure that we introduce to you our Asian inspired Afternoon Tea Celebration.

Asia is the very birthplace of tea. Legend has it that the discovery was made by the mythical Chinese emperor Shennong when a few leaves fell into his cup of hot water. This concept later spread to Korea, Japan, and India and so began the world’s love affair with tea.

Centuries later in 1840, the Duchess of Bedford shared her ritual of enjoying a cup of tea and light bites a few hours before dinner, creating what would evolve into one of our nation’s greatest pleasures. Our afternoon tea celebrates the perfect fusion of quintessentially British classics spiked with exotic Asian flavours.

Enjoy a fine selection of delicious finger sandwiches, hand-crafted sweet treats and freshly baked scones, accompanied by flutes of Champagne and a selection of loose-leaf teas by Whittard of Chelsea, including an authentic Bubble Tea.

We welcome you to our Asian inspired afternoon tea and wish you riches, luck and happiness.

If you have any concerns regarding food allergies, please alert your server prior to ordering.
AFTERNOON TEA CELEBRATION
£50 per person

CHAMPAGNE AFTERNOON TEA
Served with a glass of Moët & Chandon Brut N.V.
£60 per person

ROSÉ CHAMPAGNE AFTERNOON TEA
Served with a glass of Moët & Chandon Rosé Brut N.V.
£62 per person

CHAMPAGNE BY THE GLASS (150ml)
Moët & Chandon Brut N.V. £18
Moët & Chandon Rosé Brut N.V. £21
Pol Roger, Brut Réserve N.V. £20
Ruinart, Brut Rosé £23
Ruinart, Blanc De Blanc, Brut N.V. £25

AFTERNOON TEA CELEBRATION

Selection of Asian inspired sandwiches
Smoked duck breast, hoisin sauce, spring onion, crispy shallot
Cucumber, wasabi cream cheese
Tuna, umami mayo, kombu powder, pickled ginger

Polo Bao
Char siu filling

Tea Quail Egg
Croustade, umami mayonnaise, dill, red shiso

Pandan Puff
Pandan pastry cream, freeze dried coconut,
honeycomb, choux puff

Pineapple Tart
Butter pastry, pineapple jam, freeze dried pineapple,
20ct gold leaf

Mango Tart
Cream cheese marshmallow, tonka pastry cream,
mango mousse, yuzu and mango jelly, silver leaf

Matcha Mousse
Matcha mousse, sponge, meringue, gula Melaka mousse,
chocolate soil, chocolate bonsai tree

Mandarin and Chocolate
Black tea mousse, mandarin gel, chocolate rice cake, almond
sponge, mandarin marmalade, mandarin chocolate

Homemade Scones
Served with our Chef’s seasonal jam
and clotted cream
TEA MENU

Rainforest Bubble Tea
A green rooibos cold brew tea with notes of citrus fruits and berry, served on ice with tapioca balls and fruit garnish.

Rainforest Rooibos
Lush and vibrant tea which blends beautifully with juicy tropical flavours of mango and papaya.

Milk Oolong
Creamy and sweet, this famous flavoured oolong from Taiwan’s Nantou region has a butter-rich softness comparable to caramel.

Coconut Oolong
A light and exotic oolong blended with creamy coconut flakes and a hint of sweet apple.

Lucky Lychee
Fruity, juicy black tea infused with subtle floral flavours of lychee, renowned for their extraordinarily fragrant taste.
All prices include VAT.

A discretionary service charge of 12.5% will be added to your bill.

The Westbury Mayfair will make an effort to comply with the dietary requirements of our guests and whenever possible will try to exclude the requested food items, ingredients and allergens from the dishes that we serve. However, as all food is prepared in centralised kitchens, allergen-based meals are prepared in the same area as allergen-free meals. We cannot, therefore, guarantee absolute separation.