Afternoon Tea, a phenomena, created in 1841 as Tea Rooms of Regency England made sipping tea with companions the order of the day.

The phenomena, imbibed into the heritage of the exclusive The Ritz-Carlton Tea Lounge, featuring varied teas and savories, is an exclusive haven for the stylish and the sophisticated.

Indulge in 15 varieties of exotic first flush teas, selected from around the world, The Ritz-Carlton Tea Lounge is an ode to the tea rooms of England. The finest embellishments compliment the historical aesthetics with French windows offering views of the lush landscapes, the Tea Lounge is an exclusive blend of serenity and calm.
THE SIGNATURE RITZ-CARLTON
AFTERNOON TEA 825 (PER GUEST)

A time-honored ritual of afternoon tea where decadent delicacies and fine teas are served in a three-course indulgence of savory delights, assorted canapés, homemade scones, and an enchanting array of desserts including macarons, signature cookies, eclairs and tea cakes.

FINGER SANDWICHES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Cucumber Tea Sandwich (V)</td>
<td>275</td>
</tr>
<tr>
<td>Milk bread</td>
<td></td>
</tr>
<tr>
<td>Avocado toast (V)</td>
<td>275</td>
</tr>
<tr>
<td>Pistachio dukkah</td>
<td></td>
</tr>
<tr>
<td>Campania Caprese Sandwich (V)</td>
<td>275</td>
</tr>
<tr>
<td>Whole wheat country loaf</td>
<td></td>
</tr>
<tr>
<td>Country Ham and Swiss Emmental Sandwich</td>
<td>350</td>
</tr>
<tr>
<td>Pommery mustard, brioche</td>
<td></td>
</tr>
<tr>
<td>Wild Salmon Mousse</td>
<td>350</td>
</tr>
<tr>
<td>Cream cheese, croissant</td>
<td></td>
</tr>
<tr>
<td>Rock Lobster, Choux Bun</td>
<td>425</td>
</tr>
</tbody>
</table>

SIGNATURE  🌟 VEGETARIAN (V) HEALTHY (H) SHELLFISH 🐟 PORK 🐳

ALL PRICES IN INDIAN RUPEES AND GOVERNMENT TAXES APPLICABLE, WE LEVY NO SERVICE CHARGE.
## SAVORY

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild Mushroom, Parmesan Fondue, Caramelized Onion Vol-Au-Vent (V)</td>
<td>300</td>
</tr>
<tr>
<td>Zucchini and Camembert Pecan Pie (V)</td>
<td>300</td>
</tr>
<tr>
<td>Asian Vegetable Clear Soup (V)</td>
<td>350</td>
</tr>
<tr>
<td>Signature Salad (V)</td>
<td>350</td>
</tr>
<tr>
<td>Mini Burger Sliders (V)</td>
<td>425</td>
</tr>
<tr>
<td>Croque Monsieur</td>
<td>425</td>
</tr>
</tbody>
</table>

## AFTERNOON TEA PASTRIES AND CAKES

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Ritz – Carlton Cake</td>
<td>550</td>
</tr>
<tr>
<td>Moist Valrhona Caraibe 66% dark chocolate sponge cake, layered with bitter caramel orange ganache, Grand Marnier, served with mascarpone cheese whipped cream.</td>
<td></td>
</tr>
<tr>
<td>Lychee Pistachio Pastry</td>
<td>250</td>
</tr>
<tr>
<td>Strawberry Basil Eclairs</td>
<td>250</td>
</tr>
<tr>
<td>Seasonal Berry Tart (V)</td>
<td>250</td>
</tr>
</tbody>
</table>

## MINI CAKES

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raspberry Financier</td>
<td>175</td>
</tr>
<tr>
<td>Caramelized Banana Ariba Milk Chocolate</td>
<td>175</td>
</tr>
<tr>
<td>Orange, Ligurian Olive Oil</td>
<td>175</td>
</tr>
</tbody>
</table>

## HANDCRAFTED ARTISANAL TEAS AND WELLNESS BOTANICALS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imperial Green</td>
<td>325</td>
</tr>
<tr>
<td>Unlike steam-fired Japanese green teas that are vegetal, Lung Ching has an impeccable balance between green character and the nori-like composition found in Japanese Sencha teas. Aroma: Sweet with hints of grass Palate: Mild and refreshing</td>
<td></td>
</tr>
<tr>
<td>Sencha Fukujyu Cha</td>
<td>325</td>
</tr>
<tr>
<td>Crisp pears and delicate green tea combine for a lightly sweet refreshment. One of Japan’s most popular natural leaf teas, Sencha Fukujyu Cha is known for its refreshingly sweet and grassy taste. Aroma: Rich with notes of hay Palate: Lively character with slight tannic finish</td>
<td></td>
</tr>
</tbody>
</table>
Mango Oolong
Mingled with the scent of ripe mangoes, this refreshing Tung Ting oolong yields a sweet and delicate cup, using the natural essential oil of Hawaiian mango, and blended with a low-fermentation oolong to balance out the sweetness and tartness of the fruit.
Aroma: Sweet and slightly spicy
Palate: Earthy with a delicate finish

Pu-Erh Toucha
An aged, fermented tea that comes from the Yunnan province in China. Pu-erh tea is unique because it is made from a natural fermentation process, low in tannins and has a characteristic thick, smooth, earthy flavor. It is one of the few teas that gets better with age and is good for many infusions of the same leaves.
Aroma: Sweet and musty with hints of plum
Palate: Broad and earthy

Golden Assam
This organic black tea is blended specifically for strength, and as such is well-suited as a breakfast tea with high release of caffeine and tannins. Harvested in Northeastern India and known for its full-bodied, malty character, Assam is an essential wake-me-up tea for your first cup of the day.
Aroma: Biscuity
Palate: Brisk and malty

Imperial English Breakfast
Biscuity Keemun with just a hint of Ceylon to sweeten; tradition in a cup. The result is an intensely flavored black tea that is full-bodied, complex, and elegant.
Aroma: Sweet and biscuity
Palate: Elegant and refined smooth sweetness

Imperial Earl Grey
Earl Grey is one of the most recognized flavored teas in the world. This quintessentially British tea is typically a black tea base flavored with oil from the rind of bergamot orange, a citrus fruit with the appearance and flavor somewhere between an orange and a lemon with a little grapefruit and lime thrown in.
Aroma: Clean citrus scent
Palate: Light body with slightly spicy finish

Vanilla Rooibos
This particular blend was conceived over fifteen years ago in response to a query from South African rooibos farms on how to overcome the typical acidity associated with rooibos. The teas made from rooibos are believed to be rich in antioxidants. Vanilla works very well in balancing the cup with its warm mid-tones.
Aroma: Sweet and soft
Palate: Rich and full-bodied with a creamy finish
Peppermint
A stimulating and refreshing herbal infusion with an amazing minty and uplifting aroma.
Aroma: Cool
Palate: Minty and sweet

Silver Leaf
Picked between the middle of March to early April, a glittering pale yellow color with evidence of floating white hairs that reflect light. Baihao Yinzhen is said to smell of ‘freshly cut hay’, and the flavor is described as sweet, vegetal, and delicate.
Aroma: Soft floral notes
Palate: Light subtle character with exquisite complexity

Imperial Tung Ting Oolong
Tung-Ting Oolong is a green oolong tea which means it has been baked less than dark Oolong teas. Leaves for this tea are grown in the Tung Ting region of Taiwan at an elevation of about 2,500 ft. When brewed, it produces a golden-green hue, a mild smooth floral taste, a strong sweet flowery aroma, and a pleasant lasting aftertaste.
Aroma: Golden orchid - sweet and slightly spicy
Palate: Mild, smooth floral taste, tending sweet aftertaste

Thunderbolt Darjeeling
This blend is alluringly complex, relatively light-liquoring, and recognized for its evocative mouth-dry feel. Darjeeling is made from the same small leaf tea plant as the Chinese varietal of Camellia Sinensis. Known as the ‘Champagne of Tea’ and charged with the distinct Darjeeling character, named after the hill-station, literally meaning ‘Land of the Thunderbolts’.
Aroma: Green and pungent
Palate: Round and brisk with a hint of muscatel

Lapsang Souchong
Hailing from the Wuyi Mountains in the Fujian province of China, it is often called ‘smoked tea’ and Zheng Shan Xiao Zhong in Chinese. The smoky flavor of this tea, which is sometimes described as tarry, is a wonderful accompaniment to savory dishes, dark chocolate delights, and is especially suitable to sip around a campfire.
Aroma: Heady pine smoke
Palate: Full mouth with a tarry finish

Tencha Matcha
Matcha is a powdered green tea used in Japan’s formal tea ceremony, as well as for everyday drinking pleasure and as a delicious ingredient in countless recipes.
Aroma: Grass
Palate: Vegetal, nori-like, umami aftertaste

Eros
Sweet Mandarin orange and warm vanilla passionately embrace Ceylon black tea leaves in this sensory delight named after the Greek God of love and beauty, giving you that warm feeling in every sip.
Aroma: Orange and vanilla
Palate: Smooth, sweet, and creamy
SELECTION OF FRESHLY BREWED ILLY BEANS

**Americano**
An instant classic, the Americano is a straight shot of double espresso topped up with hot water

**Cappuccino**
Equal quantity of straight black coffee and hot milk topped with milk foam

**Café Latte**
Refreshing filtered coffee mixed with hot milk

**Espresso**
Large and potent, rich, intense flavor and aroma

**Ristretto**
Small and potent, rich, intense flavor and aroma

**Macchiato**
A single espresso shot topped with a scoop of foamed milk

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ICED TEAS

**Tea Thyme**
Tea didn't reach England until the 1660s. However, it rapidly became fashionable in upper class circles. Cold brew chamomile flowers with granny smith apples and thyme.

**Smoke and Spice**
Asian Black tea, traditionally smoke-dried over pinewood fires and infused with pineapple and sweet spices.

**Amber Blossoms**
Earl Grey tea and Moroccan mint tea brewed with guava and elderflower, a perfect combination to enjoy all day long.

SMOOTHIE

**Papaya and Fennel**

**Kiwi Maple and Strawberry**

**Almond and Fig**
## MILKSHAKE

- Very Berry Strawberry
- Pralines and Cream
- Roasted Coffee Crème
- Mississippi Mud
- Blueberry Cheesecake

## COLD BEVERAGES

- Fresh Lime
- Aerated Beverages
- Red Bull
- Cold Coffee

**All prices in Indian Rupees and government taxes applicable. We levy no service charge.**