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Skyline Afternoon Tea

Vegetarian

£65

With a glass of:

Nyetimber, Classic Cuvée, NV

£76

Nyetimber, Rosé, NV

£77

Veuve Clicquot, Yellow Label, Brut, NV

£75

Louis Roederer, 2014 Brut, Vintage

£87

With a cocktail:

The Platinum Fizz Cocktail

£75

Additional glass of:

Nyetimber, Classic Cuvée, NV

£21

Nyetimber, Rosé, NV

£22

Veuve Clicquot, Yellow Label, Brut, NV

£20

Louis Roederer, Vintage, 2014 Brut

£30

Signature Cocktail

The Platinum Fizz

Strawberry Gin, Sake, Fraises Des Bois, Dubonnet, Yuçru, Peychaud's Bitters,

Champagne

£19

Signature Mocktail

The Jubilee Party

Strawberry Purée, Pineapple, Gomme Syrup, Lemon Juice, Basil Leaves, Soda

£11

Welcome Tea

Earl Grey Tea, Strawberry Purée, Lemon Juice, Simple Syrup

All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added to your bill.

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (GF) Gluten Free. The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (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.



Signature Teas:

Lost Horizon

Ceylon & Black Tea Blend, Medium Strong Tea

Himalayan

Luxury Black Tea, Medium Intense

Pu'erh Ripe

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

Masala Chai

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

Shangri-La Blend

Oolong and Black tea blended to a sweet infusion

Gong Mei

Light infusion with honey nuances

Snack

Hoisin Tofu Pancake

Spring Onions, Cucumber, Chinese Pickles
(VE,A,3,8,10,11,13)

Finger Sandwiches

Cucumber & Lemongrass

Pickled Cucumber, Mint & Dill Crème Fraîche
(H,VE,3,13)

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Portobello Reuben

*Chargrilled Portobello, Rye Bread,
Juncea, Gherkin*
(H,VE,3,11,13)

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Tofu Miso

Mayo, Mustard Cress
(H,VE,3,8,11)

Savouries

Cream Cheese Parfait

Berry Jelly
(H,VE,GF,8,13)

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Aubergine

Green Harissa, Baby Gem, Coriander
(H,VE,3,8)

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Almond Tart

Marinated Courgette, Basil
(H,V,1,3,13)

Scones

Plain & Lemon Poppy Seed Scones

With Strawberry Jam & Clotted Cream
(H,V,3,6,9)

Pastries

A Trip in Asia:

Hazelnut & Passion Fruit

Sliced Cake

*Hazelnut Sponge, Crunchy Feuilletine,
Passion Fruit Jelly, Passion Fruit Curd*
(H,V,1,3,6,7,8,9)

The Pearl of the Queen:

Tonka & Strawberry Mousse

*Tonka Mousse, Strawberry Compote,
White Chocolate Dip, Vanilla Sable*
(H,V,6,7,8,9)

The Jubilee Tart:

Lime & Blueberry Tart

*Lime Curd, Blueberry Gel,
Blueberry Glaze*
(H,V,3,6,7,8,9)

A Piece of Architecture:

Chocolate & Raspberry

(To Share)
*Chocolate Sponge, Raspberry Gel,
Chocolate Mousse, Chocolate Shards*
(H,VE,8)

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