



SHANGRI-LA
THE SHARD
LONDON

CLOUDS OF PINK AFTERNOON TEA

£79 per person

With a mocktail | £82

With a cocktail | £92

With a flute of Canard-Duchêne Rosé Champagne or
Veuve Clicquot Yellow Label Brut | £92

*For each Afternoon Tea served, £1 is donated to
Guy's Cancer Charity in support of Breast Cancer Awareness month*

FINGER SANDWICHES

Coronation Chicken | H, 3, 6
Raisins, Madras Curry, Caramelised Onion

Smoked Salmon | H, 3, 7, 9
Dill Crème Fraîche, Lime Zest

Roast Dry-Aged Beef | H, 3, 6, 8, 11
Horseradish & Watercress

Truffle Egg | V, H, 3, 6, 10
St. Ewe's Organic Eggs, Cress & Baby Watercress

SAVOURIES

Beetroot Bite | H, V, 3, 6, 9
Goat's Cheese

Smoked Duck Bun | H, 3, 6, 7, 9, 13
Smoked Duck & Blackberry Vinaigrette

SCONES

Plain Pink & Raisin Scones | V, H, 3, 6, 9, 13
Served warm with Cranberry Jam & Clotted Cream

SWEETS

Velvet Ribbon | H, 3, 6, 7, 9
Valrhona OQO Crèmeux, Cherry, Vanilla

Blush Praline | H, 1, 3, 6, 7, 9
Spiced Sponge, Pear, Walnut Praline

Rose Embrace | H, 1, 3, 6, 7, 9
Chestnut, Cassis, Valrhona Opalys Ganache

WELCOME TEA

Very Berry Tea & Peach

BLACK TEAS

Masala Chai | Indian black tea with a range of traditional spices
Shangri-La Blend | Oolong black tea, blended to a sweet infusion
Himalayan | Luxury black tea with a medium intensity
Mango Tea | Sweet, tropical mango notes
Darjeeling | Light, floral, and muscatel notes
Assam | Strong, with a malty and bold flavour

WHITE TEAS

Snow Buds | Delicate with floral and sweet notes

GREEN TEAS

Jasmine Pearls | Green tea, hand-rolled and infused with jasmine blossoms
Japan Sencha | Smooth with grassy and fresh notes
Dragon Well | Nutty taste and a smooth finish
Cherry Blossom | Floral and sweet notes

OOLONG TEAS

China Milky | Smooth and creamy with sweet notes
Tie Guan Yin | Fragrant and floral with buttery undertones

COCKTAIL | £20

Hibiscus Bloom | Havana Club 3-Year-Old, Cointreau, Lime, Hibiscus

MOCKTAIL | £15

Wild Rose Spritz | Tanqueray 0.0%, Rose, Lemon, Peach, Wild Idol

DONATE NOW TO GUY'S CANCER CHARITY



All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.
The following dishes are suitable for: (V)Vegetarians (H) Halal. 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.



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VEGAN CLOUDS OF PINK AFTERNOON TEA

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FINGER SANDWICHES

Aubergine & Hummus | VE, H, 3, 12
Ras el Hanout, Parsley

Roasted Butternut Squash & Kale | VE, H, 3
Caramelised Onion, Oregano

Roasted Portobello Mushroom | VE, H, 3
Horseradish, Baby Watercress

Truffle Egg | VE, H, 3, 8
Tofu & Baby Watercress

SAVOURIES

Beetroot, Lentil and Rice Bite | VE, 13
Vegan Feta Cheese

Autumn Bun | VE, H, 3, 13
Burnt Orange & Radicchio

SCONES

Pink Plain & Raisin Scones | VE, H, 3
Served warm with Cranberry Jam & Cream

SWEETS

Velvet Ribbon | VE, H, 8
Valrhona OQO Crèmeux, Cherry, Vanilla

Blush Praline | VE, H, 8
Spiced Sponge, Pear, White Chocolate

Rose Embrace | VE, H, 8
Prunes, Cinnamon, White Chocolate