

MANDARIN ORIENTAL SIGNATURE TEA BLENDS

MANDARIN ORIENTAL BOSPHORUS, ISTANBUL

BOSPHORUS DREAM

Peach, Chamomile, Lavender and Apple

Our Bosphorus Dream blend was created exclusively for Mandarin Oriental Bosphorus, Istanbul, inspired by the magic of Istanbul and Bosphorus where Asia meets Europe, where countless dreams have been dreamt. A calming chamomile blend featuring peach, Turkish lavender and Turkish apple, a fragrant blend ideal to relax and unwind before a blissful night sleep.

ORIENTAL SPICE

Black Tea, Turkish Orange Peel, Clove, Cardamom and Cinnamon

Our Oriental Spice blend was crafted exclusively for the Mandarin Oriental Bosphorus, Istanbul. Inspired by the unique energy of this city and its buzzing bazars, a melting pot of different cultures and traditions. A black tea blend featuring Turkish orange peel, cardamom, cloves and cinnamon.

MANDARIN ORIENTAL BODRUM

BODRUM SUNSET

Tropical Hibiscus, Mango and Spices

Our Bodrum Sunset blend was crafted exclusively for Mandarin Oriental, Bodrum. Inspired by the magical sunset hues after a relaxing day lounging around Paradise Bay. A delicious blend of hibiscus, mango and spices.

AEGEAN BREEZE

Satsuma, Lemongrass and Linden

Our Aegean Breeze blend was crafted exclusively for the Mandarin Oriental, Bodrum. Inspired by the turquoise waters, the soothing Aegean Breeze and the aromas of citrus and herbs that fill the air. A refreshing blend of satsuma, lemongrass and linden.

Turkish Tea, Turkish Coffee, Americano, Espresso, Cappuccino, Caffè Latte

MANDARIN ORIENTAL BOSPHORUS AFTERNOON TEA

Served with a glass of Chandon, Orange Prosecco

All prices are in TL and include VAT. A 10% discretionary service charge will be added to your cheque.
If you are allergic to any food product, please inform the service team.



BOSPHORUS LOUNGE AFTERNOON TEA

SAVORY

Blini & Caviar

imperial selection caviar

Roasted Beetroot & Goat Cheese Sandwich

cream cheese, parmesan cheese, parsley

Salmon Caviar

savory pâte à choux, sour cream, micro greens

Salmon Tartare

pâte feuilletée, capers, mustard, lemon

Prawn Cocktail

brioche, ketchup, cilantro, lime

Pistachio Brie

pistachio paste, micro greens

Crystal

truffle labneh, fresh truffle

SWEET

Passion Fruit Mousse

"Bosphorus Dream" infused custard

Belgium Cake

dark chocolate, lime cream

Rosemary Financier

"Aegean Breeze" infused crème pâtissière

Cannoncini

"Bodrum Sunset" infused berry jelly

Croissant

vanilla custard, meringue, mixed berries

Kağıt Helva

"Oriental Spice" infused custard, fresh fruits

PLAIN & RAISIN SCONES

Accompanied by lemon curd, clotted cream, jam

