

THE MANDARIN ORIENTAL TEA MENU

We chose Singapore based TWG tea Company that offers teas of outmost and unrivalled quality. TWG has cultivated relationships with tea growers worldwide to ensure exclusive access to the world's most sought after gardens in the most remote and mysterious regions.

MANDARIN ORIENTAL EXCLUSIVE BLEND

Green tea, ginger and citrus infused

HARMUTTY

Assam/India

NUWARA ELIYA

Orange Pekoe/Sri Lanka

RWANDA EXPRESS

Infused with coffee beans/Rwanda

KILIMANJARO SNOW

Lemon and tangerine/Tanzania

LONDON BREAKFAST

Red berries and malty sweetness

EARL GREY CHOCOLATE

Bergamot and dark chocolate

ROYAL ORCHID

Night blooming orchid Formosa

EMPEROR'S WHITE GARDEN

White, green tea with rose and jasmine

SACRED WATER

White, green tea and rare mint

WHITE SILK

Blue, green and Yin Zhen/China

NUMBER 10

Green tea with chamomile

CHIYABARI EXCELLENCE

Woody with sweet freshness/Nepal

GOLDEN PU-ERH

Yunnan/China

MIDSUMMER NIGHT

Black tea with chocolate and mint

GRAND JASMINE

Green tea with jasmine blossoms/China

EMPEROR SENCHA

Green tea/Japan

ROYAL THAI OOLONG

Blue tea with notes of toasted rice

EARL GREY FORTUNE

Darjeeling infused with Bergamot

MIRACULOUS MANDARIN

Black tea with orchard fruits

PASSION FRUIT

Rich black tea and passion fruit

FIRST KISS

White tea with hibiscus and amaranth

ETERNAL SUMMER

Rose, raw berries and peach/South Africa

The following special selection teas are available for an additional charge:

WHITE NIGHT JASMINE 15 PER POT

The rarest Yin Zhen white tea tips blended with night blooming jasmine. One of the most extravagant teas of China.

TUKDAH DARJEELING 25 PER POT

First planted in 1864 and harvested at 2000m, this is a dazzling afternoon tea



AXIS BAR AND LOUNGE AFTERNOON TEA

Blood peach jelly with osmanthus emulsion



Foie gras tart with cherry and balsamic caviar
Wolf berries poached chicken with ginger, chili and soya glaze
Heirloom tomato tartare crostini with goat cheese mousse



Open faced egg mimosa with truffle
Wagyu beef pastrami and gem lettuce wrap
Asparagus and parmesan mini croissant sandwich
Rye bread with smoked salmon and red onion



Madagascar vanilla scone
Cranberry scone

Duck rillettes and confit cherry puff
Forest mushroom quiche



Doughnut peach mousse
White peach lemon pan de genes
Cherry clafoutis
Duo cherry black forest
Morello cherry soufflé roll
Cherry pistachio pâte à choux

42 per person, 80 for two