



NOBU HOTEL  
LONDON PORTMAN SQUARE



Introducing the Nobu Hotel Portman Square Afternoon Tea, blending the essentials of the traditional western Afternoon Tea ceremony with elements of Japanese culture and tradition. Executive Chef Michael Paul and his team drew inspiration from the works of artist Gavin Mitchell, whose works can be found throughout the hotel and on the menu - blending a juxtaposition of Eastern and Western cultures with traditional and contemporary life.

## TEA SELECTION

### JAPANESE

Renaissance Salon de Thé

*Sencha green tea, basil, peppermint*

Kabuse Sencha

*Wazuka, Kyoto, Japan*

Genmaicha

*Wazuka prefecture, Obubu Tea Gardens, Japan*

Smoked Sakura Wood

*Shimada, Shizouka, Japan*

Hand-roasted Lemongrass

*Districts of Takeo, Saga, Nankan, Japan*

### HERBAL INFUSIONS

Berry & Hibiscus

*An exclusive Canton recipe, blended in Alsace*

Botanical Calm Wellness Blend

*An exclusive Canton recipe, blended in Alsace*

### BLACK

English Breakfast

*Blended in the UK by Canton*

Earl Grey

*China, India, Italy. Blended in the UK by Canton*

Lychee & Rose Noir

*Yunnan Province, China*

Assam

*The Khongea Estate, Assam, India*

### GREEN, WHITE & OOLONG

Jasmine Pearls

*Yunnan and Guangxi Province, China*

Silver Needle

*Jinggu, Yunnan Province, China*

Honey Orchid

*Wudong Mountain, Guangdong Province, China*

LAURENT PERRIER AFTERNOON TEA - 84

GUSBOURNE BdB AFTERNOON TEA - 82

CLASSIC AFTERNOON TEA - 70

YASAI AFTERNOON TEA - 63

## CLASSIC AFTERNOON TEA

### CANAPE

Tuna roll, Matsuhisa dressing  
Spicy salmon miso chip  
Shrimp tempura, tempura sauce  
Beef shokupan, creamy spicy, spring onion

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### SUSHI

Salmon avocado  
Spicy yellowtail  
Vegetable cut roll (v+)

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50ml Junmai Daiginjo Sake - £6

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### AMAI

Sudachi and cherry blossom mousse (v)  
Vanilla puffed rice chiffon, guava cream (v)  
Pistachio soba harumaki (v)  
Chocolate miso caramel tart (v)  
Raspberry yuzu macaron (v)

Tonka and kalamansi mango flower (v)

Matcha cotton cheesecake (v)

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### FRESHLY BAKED SCONES

Raspberry mint jam (v+)  
Clotted cream (v)  
Yuzu curd (v)

## YASAI AFTERNOON TEA (v)

### CANAPE

Salad roll, Matsuhisa dressing (v+)  
Spicy vegetable miso chip (v)  
Vegetable tempura, tempura sauce (v+)  
Nasu miso, shokpan, sesame (v+)

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### SUSHI

"Yasai" cut roll (v+)  
*Okra, daikon, shiso leaf and mix vegetable*  
Vegetable cut roll (v+)

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50ml Junmai Daiginjo Sake - £6

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### AMAI

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Vanilla puffed rice chiffon, guava cream (v)  
Pistachio soba harumaki (v)  
Chocolate miso caramel tart (v)  
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COVER IMAGE: 'CHAMPAGNE, CARDS & CAKE'

REVERSE IMAGE: 'PLAYBOYS PLAYGIRLS'

ORIGINAL ARTWORK BY GAVIN MITCHELL

[WWW.GAVINMITCHELL.NET](http://WWW.GAVINMITCHELL.NET)