



INTERCONTINENTAL®
LONDON PARK LANE

SCENTS OF SPRING
AFTERNOON TEA

SAVOURIES COLLECTION

Cornish pastry with organic mint aioli,
braised lamb shoulder, spring vegetables 206kcal

Bergamot-cured rainbow trout, watermelon radish,
salmon roe, shaved fennel 186kcal

Kentish asparagus carpaccio, brioche crostini,
beetroot chutney, balsamic pearls 166kcal

Spring poussin rillettes, golden raisin,
tarragon aioli 172kcal

Smoked aubergine pâté, chilli-marinated baby
courgette, wood sorrel 154kcal

SCONES

Classic plain and fruit scones 188kcal
With
Madagascan vanilla and British strawberry jam 130kcal
Kentish rhubarb and apple jam 98kcal
Cornish clotted cream 284kcal

CAKES & PASTRIES

Manuka honey cake, lavender whipped ganache,
roasted pistachio nuts 268kcal

Jasmine tea and Granny Smith tart 268kcal

Cinnamon and tonka bean choux buns 205kcal

Fragrant bergamot, Madagascan vanilla 164kcal

£55 per person

£68 per person with a glass of
R de Ruinart Champagne

SCENTS OF SPRING
VEGETARIAN AFTERNOON TEA

SAVOURIES COLLECTION

Cornish pastry with organic mint aioli,
slow-braised jackfruit, spring vegetables 172kcal

Salt-baked heritage baby beetroot, watermelon radish,
balsamic pearl, shaved fennel 162kcal

Kentish asparagus carpaccio, brioche crostini,
beetroot chutney, balsamic pearls 166kcal

Hen's egg mayonnaise, heirloom carrots,
golden raisin, tarragon aioli 152kcal

Smoked aubergine pâté, chilli-marinated baby
courgette, wood sorrel 154kcal

SCONES

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Madagascan vanilla and British strawberry jam 130kcal
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Fragrant bergamot, Madagascan vanilla 164kcal

£55 per person

£68 per person with a glass of
R de Ruinart Champagne

Adults need around 2,000kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 12.5% will be added to your bill.

TEA SELECTION

All teas 0kcal

OUR BESPOKE BLEND

No.1 Park Lane

Flavoured black tea from Sri Lanka using Sri Lankan vanilla and large leaf tea from Ceylon, this distinctive scented tea has a sweet and creamy character.

WHITE TEAS

Nepal Spring

From the new growth of the spring's first flush, this delicate white tea consists solely of the silvery and fine tippy leaf and a bud, producing a sweet flavour and flowery aroma. Low in caffeine and high in antioxidants.

Spring White with rose buds

Delicate and floral white tea buds from Nepal with the sweet aroma of Iranian rosebuds. This tranquil tea is light and fragrant and the perfect accompaniment to delicate pastries.

Silver Needle with jasmine flowers

A blissful combination of Chinese white tea with fragrant jasmine - an ideal blend for relaxing.

GREEN TEAS

Lung Ching Dragonwell

Named after the Dragon Well village in Hangzhou, China, this variety of green tea was once a favourite of emperor Kang Xi. Pressed and fired in a wok, it has a refreshingly sweet and delicate flavour.

Sencha

Sencha, or "new tea", is made from the first harvest or flush of spring, full of nutrients developed over their dormancy period in winter. With grassy and vegetal notes, it's an ideal tea to revitalise the mind.

Premium Gyokuro

Gyokuro, or "jade dew", is one of Japan's most precious teas. The tea bushes spend a minimum of three weeks in the shade before being harvested, yielding a distinct sweet, grassy flavour.

Matcha

A vibrant and smooth green brew that provides a unique experience in the world of tea. With a creamy froth on top, its scent is subtle with a mix of grassy, nutty and earthy notes.

OOLONG TEAS

Dragon Eye

A semi-fermented Oolong or 'Wu Long', the Dragon Eye is a light-bodied tea, high in antioxidants and delicate buttery notes.

Mi Lan Dan Cong

With subtle fruit notes, this smooth Oolong comes from a plantation on the lower slopes of China's Wu Dong mountain. The leaves are fermented and baked, making a rich, floral and honeyed tea.

BLACK TEAS & BLACK TEA BLENDS

Royal Breakfast

This blend has teas selected from the misty hills of Ceylon, known for their brightness and floral notes, and from the lush estates of Assam to bring out malty and rich characters.

Royal Flush, Sri Lanka

In 1954, Queen Elizabeth II and Prince Philip made their first state visit to Ceylon, and our Royal Flush black tea is harvested from bushes propagated from the original bush planted by HRH Prince Philip during their visit. This well-balanced Orange Pekoe is bright, delicate and beautifully smooth.

Assam Second Flush TGFOP

This Assam tea is notable for its beautiful leaf-style. The rich black tea comes from a single estate in Assam, with the highest tippy leaves, brewing a deep copper liquid with a smooth and malty body.

Darjeeling Director's Reserve Namring Estate

A bright, delicate second flush picked from The East India Company's private reserve in Darjeeling's Namring Estate. An abundance of silver tippy leaf, produces the signature muscatel note.

The Staunton Earl Grey

Using an authentic recipe, first described by The East India Company's officer, George Staunton, in 1700's China, this tea blends the finest neroli and bergamot oils to create a distinctive Earl Grey.

Imperial Qing Lapsang Souchong

From the Fujian province of China, this black tea is dried over a pine fire, to give a sweet, smoky flavour.

Traditional Karak

Fragrant ginger and a blend of natural spices of peppercorn, cardamom and cloves give this Sri Lankan black tea intense and warming flavours.

INFUSIONS

Nile Chamomile

This infusion has an apple-like taste, and has been used for centuries for its medicinal properties.

English Peppermint

Made from the finest English Mitcham black peppermint, this infusion is fresh and aromatic.

Lemongrass and Ginger

A soothing base of spicy ginger with uplifting lemongrass.

Tropical Punch

A blend of hibiscus, rosehip and orange peel with sweet tropical fruit aromas.

Whole Rosebuds

An entrancing, sweet and delicate aroma that makes a light and soothing cup.

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WINE LIST

SPARKLING WINE	125 ML	BTL
Hattingley Valley Classic Reserve NV England	£17	£97
Della Vite Prosecco Superiore Valdobbiadene DOCG Italy	£15	£75
CHAMPAGNE	125 ML	BTL
Veuve Clicquot Yellow Label Brut NV France	£22	£122
Ruinart R de Ruinart Brut NV France	£26	£142
Perrier-Jouët Blason Rosé NV France		£176
Perrier-Jouët Belle Epoque Rosé 2013 France		£582
Bollinger Spécial Cuvée Brut NV France		£138
Veuve Clicquot Rosé NV France		£142
Ruinart Blanc de Blanc NV France	£28	£165
Ruinart Rosé NV France	£28	£165
Dom Pérignon 2012 France		£396
Vintage Champagnes available on request, please consult the bartender		
WHITE WINE	175 ML	BTL
Humberto Canale Old Vine Semillon 2021 Argentina	£14	£54
Urlar Sauvignon Blanc 2019 New Zealand	£16	£61
Joseph Drouhin Chablis 2020 France	£18	£71
Stag's Leap Karia Chardonnay 2020 USA	£24	£91
Planeta Alastro Bianco 2021 Italy	£12	£42
ROSÉ WINE	175 ML	BTL
Planeta Rose Sicilia DOC 2021 Italy	£12	£44
Château Léoube Love by Léoube 2021 France	£18	£72
RED WINE	175 ML	BTL
Humberto Canale Old Vine Malbec 2021 Argentina	£14	£54
'La Segreta' Nero d'Avola Sicilia DOC 2020 Italy	£12	£46
Sierra Cantabria Rioja Reserva 2015 Spain	£19	£73
Joseph Drouhin Givry 2019 France	£20	£82
Mas La Mola 'Vi d'Altura' Priorat 2019 Spain	£24	£93

Wines by the glass are available as a 125ml measure on request.

COCKTAILS

Martini	£18
Gin or vodka, dry vermouth, lemon peel or olives	
Gimlet	£18
Gin or vodka, lime juice, simple syrup	
Vesper	£18
Gin, vodka, Lillet Blanc vermouth	
Tom Collins	£18
Old Tom gin, lemon juice, simple syrup, soda	
Negroni	£18
Gin, Campari, sweet vermouth	
Moscow Mule	£18
Vodka, ginger beer, lime juice	
Cosmopolitan	£18
Citrus vodka, Cointreau, lime juice, cranberry juice	
Manhattan	£18
Rye whiskey, sweet vermouth, Angostura bitters	
Old Fashioned	£18
Bourbon or rye whiskey, Angostura bitters, sugar	
Sidecar	£18
VSOP Cognac, Cointreau, lemon juice	
Daiquiri	£18
White rum, simple syrup, lime juice	
Caipirinha	£18
Cachaça, lime, sugar	
Mai Tai	£18
White rum, dark rum, Cointreau, almond syrup, lime juice	
Buck's Fizz	£18
Champagne, orange juice	
Spritz	£18
Aperol or Campari, Prosecco, soda	
Margarita	£18
Tequila, Cointreau, lime juice	
Paloma	£18
Tequila, lime juice, grapefruit soda	

BOTANICAL COCKTAILS

Mango Colada 178kcal	£12
Pineapple, coconut, mango	
Passionata 124kcal	£12
Strawberry, passion fruit, coconut	
Virgin Mojito 14kcal	£12
Mint, lime, soda	
Green Corner 90kcal	£12
Cardamom, elderflower, rose	

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NO / LOW SPARKLING

Wild Idol Sparkling Rosé Bottle	£69
Noughty Sparkling Chardonnay Bottle	£58

SOFT DRINKS & MINERAL WATER

Coca-Cola 84kcal 200ml	£6
Diet Coke 1kcal 200ml	£6
Fever-Tree 200ml	£6
Ginger ale 36kcal Ginger beer 74kcal Lemonade 30kcal Soda 0kcal Tonic 56kcal	
Franklin & Sons Lemonade 275ml	£7
Elderflower 90kcal Raspberry 68kcal	
Acqua Panna 0kcal 250ml	£5
Perrier 0kcal 330ml	£5
Fiji 0kcal 500ml	£7
Acqua Panna 0kcal 750ml	£7
Perrier 0kcal 750ml	£7

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