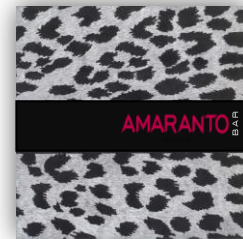
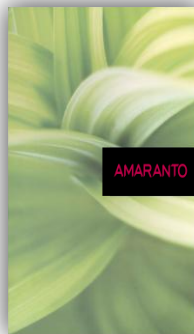
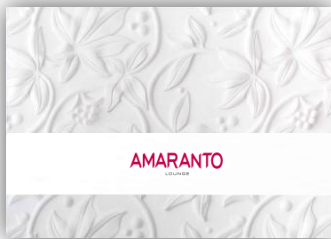


AMARANTO

L O U N G E

Rose and an Amaranth blossomed side by side in a garden and the Amaranth said to her neighbour, “How I envy you your beauty and your sweet scent! No wonder you are such a universal favourite.” But the Rose replied, “Ah my dear friend, I bloom but for a time: my petals soon wither and fall. But your flowers never fade, even if they are cut; for they are everlasting.”

~ Aesops Fables, 6th Century BC



Four Seasons Hotel London at Park Lane
Hamilton Place, Park Lane, London, England, United Kingdom W1J 7DR

A discretionary 15% service charge will be added to your bill. All prices are inclusive of VAT.

La Dolce Vita

£32.00

With Spritz con Aperol £46.00

Tomato Mozzarella and Basil Bruschetta

Focaccia al Formaggio

Bottoncini with Parma Ham and Robiola

Vegetarian Fritto Misto

Baby Raisin and Candied Fruit Panettone

Cannolo Siciliano

Torta Caprese

Cannoncino Cream and Pistachios

Bigne San Giuseppe with Candied Cherries

Soft Torrone

Mascarpone Cheese

English Afternoon Tea

£32.00

With a glass of Louis Roederer Champagne £46.00

Selection of Sandwiches:

Organic Free Range Egg and Watercress in a Brioche Roll

Tea Smoked Salmon with Lemon and Black Pepper Mayonnaise on Caraway Seed Bread

Cucumber and Truffle Cream Cheese on Raisin and Vanilla Bread

Salt Beef, Pickle and English Mustard Mayonnaise on Rye Bread

Roast Chicken with Sage Mayonnaise on Rosemary Bread

Traditional, Golden Raisin and Cranberry Scones served warm with
Homemade Strawberry Jam, Preserves and Thick Clotted Cream

Lemon Meringue Pie

Seasonal Fruit Tartlets

Caramelised Blueberry Cheese Cake

White Chocolate and Rhubarb Compote Pannacotta

Gianduia Cream Éclair

Cream Tea

£11.00

With a glass of Louis Roederer Champagne £25.00

Choose from a Selection of Freshly Brewed Teas or Coffees

Traditional and Golden Raisin, Cranberry Scone served warm with
Homemade Strawberry Jam, Preserves and Thick Clotted Cream

or

Traditional Tea Crumpets served warm with
Homemade Strawberry Jam, Preserves, Honey and Butter

Bespoke Amarantho Blends

Amaranth and Lavender

Amaranth and Lavender is a refreshing green tea blend combining refreshing Japanese Sencha with calming lavender, amaranth and a bright citrus finish.

Amaranth and Chamomile

Amaranth and Chamomile is a lustrous blend of soothing chamomile, uplifting peppermint, stimulating rosemary and floral amaranth.

Amaranth and Rooibos

Amaranth and Rooibos delivers a pleasant, invigorating taste with nutty undertones of natural vanilla, zesty lemongrass and amaranth.

Flowering Amaranth

Using a craft technique dating back thousands of years, a blooming jewel unfurls into an explosion of white tea, jasmine blossoms and red amaranth when infused

Vintage and Unique Blends

Vintage Silver Tips

Also known as Bai Hao Yin Zhen, this white tea shines with its tasty flavour, its rich body and gives a delicate and smooth cup. A complex white tea originating in the northern province of Fujian in China. It is only harvested for a few days at the beginning of spring and is composed of young tender buds which are gathered just before they sprout.

22ct Gold Tchaba Rose

Light and fragrant like a delicate perfume, the infusion is soothing, soft and refreshing. Escape with the euphoric aroma and flavour enough to calm a tired mind. A unique, high grade white tea infused with 22 carat gold leaves and rose petals.

A discretionary 15% service charge will be added to your bill. All prices are inclusive of VAT.

Teas

Organic Emperor's Jasmine

Scented seven times with fresh jasmine blossoms in the imperial tradition, this tea, with its delicate cup, pale celadon colour and outstanding liquor, is ideal for the discerning jasmine connoisseur.

Sencha Fukujyu Japanese Green Tea

Sencha tea is one of Japan's most famous natural leaf teas. Fukujyu is a superior grade of Sencha tea and is harvested early in the Shizuoka Prefecture, which is adjacent to mountainous Fujiyama. This tea is refreshing, sweet, has a grassy taste, a slightly tannic finish, and is low in caffeine.

Imperial Oolong (High Mountain Tung Ting)

Oolong, or semi-fermented tea, is known for its distinct fresh taste. The essential oils in tea are responsible for its flavour and aroma. The elusive character of oolong tea comes from the unusual pairing of both its fermented and its unfermented essential oils.

Mango Oolong

Mingled with the scent of ripe mangos, this refreshing oolong yields a sweet and delicate cup.

Organic Assam Estate

Harvested in North Eastern India and known for its full-bodied malty character, Assam is an essential wake-me-up tea for your first cup of the day. Machine harvesting accounts for the fine cut leaf, which results in a rich, strong infusion.

Thunderbolt Darjeeling

Charged with the distinct Darjeeling character, this second flush is named for the region, as Darjeeling literally means Land of the Thunderbolts. Round and brisk with a hint of muscatel.

Traditional English Breakfast Tea

One of the world's favourite morning teas, English Breakfast blends the briskness of Indian and Ceylon teas with the maltiness of a China black tea.

Earl Grey

A well-balanced black tea scented with oil of bergamot and perfumed with the finest lavender buds produces a floral and aromatic infusion that is both soothing and uplifting.

Lapsang Souchong

The famous pine-smoked tea from the Wuyi Mountains of China's Fujian province is made in the age-old tradition of slowly smoking large black leaves over a pine needle fire. The smoky flavour, which is sometimes described as tarry, is a wonderful accompaniment to savoury dishes and is especially suitable to sip around the fire, but is not for the faint of heart.

Happy Forest

A blend of hibiscus, rosehip, apple, grape and wild cherries. This powerful mixture develops great fruity flavours and helps to calm and relieve. This herbal tea is naturally rich in vitamin C and antioxidants and refreshes and relaxes the body.

Organic Chamomile Flowers

A tranquil and calming herbal infusion of sweet and fragrant golden chamomile blossoms. Only the best chamomile flowers, harvested from the fertile plains of the Nile Valley in Egypt are used in this tea.

Organic Peppermint Leaves

Stimulating and refreshing, a pot of peppermint doubles as an aromatherapy session. An invigorating herbal infusion, fresh and rich in mint oils, with an amazing minty and uplifting aroma. A perfect calming tea for an upset stomach.

Organic Rooibos

Rooibos comes from the rugged slopes of the Western Cape Mountains in South Africa. The famous red bush tea is caffeine-free but tastes like a light Ceylon black tea. This herbal infusion can support milk and is ideal for decaffeinated black tea drinkers.

Lemon Verbena - Verveine Blend

Slip into sweet lemon-drop day dreams, memories of carefree summer afternoons, and let your heart be light with this naturally caffeine-free infusion of lemon verbena, lemongrass and lemon balm.

Pu-erh Chai

A mesmerising skinny blend of antioxidant-rich green, jasmine and pu-erh teas and warming spices yielding a rich, soft infusion with spicy undertones.

Lady Grey

Unique to Twinings, Lady Grey is Earl Grey's elegant cousin. Her tea has the same light and delicate taste of bergamot, but with added hints of oranges and lemons. Lady Grey is beautifully linked to the re-opening of the Four Seasons Hotel London at Park Lane, as it was launched exclusively in the UK as the Hotel's anniversary tea blend in 1995.

Orange Pekoe

This classic light-bodied Ceylon tea has a crisp, smooth texture, and makes a perfect cup any time of day. 'Orange' originates from the Dutch Royal House of Orange-Nassau and 'Pekoe' is a Chinese word describing the spring buds of the tea bush which are covered with down.

Tonino Lamborghini Cioccolata

Classic Hot Chocolate

A great classic Italian recipe for a thick, creamy hot chocolate.

White Hot Chocolate

A classic white chocolate with a sweet taste.

Hazelnut Hot Chocolate

Chocolate and hazelnut a perfect match taken from the best Piedmont tradition.

Mint Hot Chocolate

A great combination of warm chocolate with the freshness of mint.

Coffee

Ristretto

Also called a Corto, a very short shot of espresso.

Espresso

A concentrated coffee beverage brewed by forcing hot water under pressure through finely ground coffee.

Lungo

A stretched espresso made with twice as much water as an espresso.

Americano

A style of coffee prepared by adding hot water to espresso giving a similar strength but different flavour from regular drip coffee.

Caffe Macchiato

Made out of espresso with a small amount of milk or foam.

Cappuccino

Prepared with espresso, hot milk and steamed milk froth. The name comes from the Capuchin friars, referring to the colour of their habits.

Latte

A coffee drink made with espresso and steamed milk.

Bicerin

Also called a Mocha - a traditional hot drink native to Turin, Italy, made of espresso, drinking chocolate and steamed milk.

The Story of Tea Drinking

The Nation's Favourite Pastime

There are few hours in life more agreeable
than the hour dedicated to the ceremony known as afternoon tea.

~ Henry James, *The Portrait of a Lady*

Tea is often thought of as a quintessentially British drink which is not surprising since we have been drinking it for over 350 years. However, the history of tea goes back much further to 2737 BC in fact, when the tea story is thought to have begun.

According to legend, the Chinese Emperor Shen Nung was sitting beneath a *Camellia Sinensis* tree while his servant was boiling water for him. The wind blew some leaves from the tree into the water. Instead of throwing away the infusion that had been accidentally created, the Emperor drank it and so the beverage we now know as tea was born. Apocryphal as this story may be, tea drinking was established in China many centuries before it was in the West, becoming the national drink of China during the Tang dynasty of 618 - 906 AD.

It was not until much later in the 17th century that tea became popular in Western Europe. As Britain was always a little suspicious of continental trends, it had yet to become the nation of tea drinkers that it is today. It was the marriage of Charles II to Catherine of Braganza that would prove to be the turning point in the tea story, as the Portuguese princess was an addict and it was her love of tea that established it as fashionable, first at court and then among the wealthy classes. Soon tea mania swept across England becoming the drink of choice in English high society, who took to tea with an enthusiasm that continues to the present day.

Later in the 1800's, the Duchess of Bedford, one of Queen Victoria's ladies-in-waiting, was credited with creating the afternoon tea time. Suffering hunger pangs between lunch and dinner the Duchess adopted the European tea service format and invited friends to join her at Belvoir Castle for tea around four or five in the afternoon. The menu centered around small cakes, bread and butter sandwiches (some time earlier, the Earl of Sandwich had the idea of putting a filling between two slices of bread), assorted sweets and of course, tea. The practice of hosting friends to tea in the afternoon was quickly picked up by other social hostesses and started a trend that is still very much part of British life today.

With recent scientific research indicating that tea drinking may have direct health benefits we can be rest assured that there will always be a place at the centre of British life for a nice cup of tea!