

Afternoon Tea

Indulge in the most decadent of all British traditions and enjoy a delightful afternoon tea, moments away from the recognised landmarks of Trafalgar Square and Piccadilly Circus.

Discover our collection of exclusive teas and our selections of Parisienne pastries while enjoying a glass of Champagne in the intimate and elegant decor of The Rose Lounge.

Served daily from 12pm to 6pm

AFTERNOON TEA

Savory

Scottish smoked salmon, cucumber with salmon caviar

Pastrami, herb mustard and pickles on rye bread

Clarence court egg mayonnaise and watercress

Quinoa and chia seed wrap, hummus, mint & parsley

Sweets

Pistachio Paris Brest

Raspberry and lime tart

Coconut and passion fruit mousse

Cannelé

Traditional scones, clotted cream, seasonal fruit jam

Afternoon Tea 39 per person

Champagne Afternoon Tea 45 per person

Saicho Afternoon Tea 45 per person



CAMELLIA'S TEA HOUSE

Camellia's Tea House is an independent, artisan British tea company with many of its luxurious teas and herbal wellness infusions designed and hand-blended in London – a marriage of handcrafted premium quality, originality and health.

Ajit Madan, co-founder of Camellia's Tea House, is passionate about tea and seeks to improve tea culture in the UK by introducing innovative fusion teas, as well as incredible single-origin teas from artisan tea estates. Ajit and his dedicated team work with premium chefs and mixologists to create inspiring tea menus, tea infused dishes and drinks. He was also appointed UK's first certified ITEI Master Tea Sommelier by the International Tea Education Institute in 2015.

Our certified ITEI Tea Sommelier, Hamdi Ben Ali, is delighted to introduce you to our selection of finest teas from around the world, including bespoke signature teas, single origin teas, fusion blends, wellness tisanes and fruit teas.

LE GOÛTER

An afternoon tea tailor-made for children
including
a variety of cakes, finger sandwiches and fresh fruits
served in an artist paintbox with a colouring kit.

For one 18

For two 30



TEA COLLECTION

BLACK TEA

Sofitel Royal Blend

The Sofitel Royal Blend has been created exclusively by Camellia's Tea House for Sofitel London St James. A premium English breakfast tea combining black teas from India, Sri Lanka and China, with a dash of Kenyan black tea for boldness. A full bodied tea with delicate flowery and spicy undertones, and a hint of smokiness.

Darjeeling Goomtee

Made with luscious green leaves produced by Goomtee Garden in the Darjeeling district of India, Darjeeling Goomtee is a light and refreshing tea with citrus and grape notes.

Assam Bargang

Assam Bargang tea comes from the north banks of the Brahmaputra River in India. A tea with a full-bodied character, a creamy texture and malty undertones interspersed with sweet and tangy notes. Perfect with milk.

SCENTED BLACK TEA

The Rose Lounge Signature Tea

The Rose Lounge Signature Tea has been created exclusively by Camellia's Tea House for Sofitel St James London. A gorgeous black tea blend, carefully balanced with orange peel, apple, hibiscus, ginger and rose buds. The result is a refreshing and sweet fusion tea, slightly spicy with floral notes.

Chai Tea

A classic Indian black tea infused with cardamom, cinnamon, cloves, black peppercorn and ginger.

Earl Grey

A combination of high quality Chinese black tea and bergamot oil. The embodiment of the finest English tea, Earl Grey is a beautifully scented tea with flowery and citrus flavours.

OOLONG TEA

Tie Guan Yin

One of the most famous Chinese teas, this green oolong tea is also known as the "Iron Goddess of Mercy". It has a sweet and smooth taste reminiscent of orchid gardens, with a refreshing aroma and hints of sweet peaches.

Organic Semi-Shaded Sencha

Grown in semi-shaded conditions, this organic green tea is of highest quality and the most popular Japanese tea. A light green tea with pleasantly tangy flavour and an aroma reminiscent of freshly cut grass and sea breeze.

WHITE TEA

Jasmine Silver Needles

A Chinese tea with delicate buds of white tea scented with fresh jasmine blossoms. Fragrant, light and pleasantly mellow, this white tea has bold floral flavours with notes of sweet melon.

TISANE

Lemon Verbena

A light and soothing herbal tea, which has a unique fragrant aroma with gentle herbaceous notes and pleasant hints of lemon.

Rooibos Vanilla

Caffeine-free alternative to tea and rich in minerals and vitamins, Rooibos originates from South Africa. Characterised by a bright red colour and a creamy vanilla flavour.

Very Berry Fruit Tea

A luscious pure fruit tea combining red berry, blackcurrant, hibiscus and exotic papaya. It offers a deep red infusion, with a sweet and vivid fruitiness taste and a tart hint of hibiscus.



SAICHO

Cold-brewed for twenty-four hours to extract the most delicate and complex flavours from the tea leaves, Saicho teas are then finely balanced with a hint of sweetness and a dash of acidity. As a finishing touch, sparkling the tea enhances the flavour and creates an effervescent drink that can be enjoyed as a non-alcoholic alternative to Champagne or Prosecco.

Created by husband and wife team, Charlie and Natalie Winkworth-Smith, Saicho was born out of a personal desire to create a non-alcoholic drink that could pair well with food. Hailing originally from Hong Kong, Natalie cannot drink alcohol, and turns as red as a tomato with even the smallest sip, so she always missed being able to fully enjoy the experience of food and wine pairing.

As a solution, Charlie and Natalie turned to tea with its rich history and wide variety of flavours, from floral to fruity, nutty to smoky, influenced by its terroir and processing methods. After two years of testing hundreds of different teas from around the globe, they chose their first three teas; carefully selected to pair well with food.

Jasmine

Scented with jasmine blossoms, this green tea from Fuding, in China's Fujian province, has a rich creaminess and delicate floral aroma and is a light introduction to sparkling cold brewed *tea*.

Darjeeling

This black tea is grown at high altitude in the foothills of the Himalayas in India. The tea has notes of wood spice, nectarine and muscatel and has a subtle astringency.

Hojicha

Hojicha is a roasted green tea from Japan. Roasting late-summer Bancha green tea changes the colour to a deep reddish brown and produces a toasty, nutty flavour. The tea has notes of seaweed, roasted chestnuts and molasses.