

Afternoon Tea



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The Malt

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PREMIUM JAPANESE PATISSERIE



## Afternoon Tea



### Cream Tea £23

Plain and Matcha & cranberry scones, strawberry jam,  
Cornish clotted cream, along with a choice of our teas

Afternoon Tea along with a choice of our teas	£60
Add pot of Gyokuro Japanese Tea	£65
Add glass of Akashi Tai Junmai Sparkling Sake	£70
Add glass of Veuve Clicquot Yellow Label Brut, Champagne	£80

Brioche – seared tuna, avocado, miso dressing

Chicken katsu sando

Smoked salmon blinis – celeriac, apple,  
and wasabi remoulade

Quail's Scotch egg – Japanese mustard mayo

Avocado, bell pepper and asparagus futomaki

Matcha & pistachio opera

Passion fruit & yuzu Swiss roll

Sakura-do Patisserie Tokyo trio:

“Mini choux, strawberry mousse, and yuzu bomb”

Plain and Matcha & cranberry scones, strawberry jam,  
Cornish clotted cream

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include VAT. A discretionary 12.5% service charge will be added to your bill.

# Tea Selection



## **Green Pearl Okumidori Gyokuro Ichibancha 2021**

**£15**

Batch #8 (15kg) sourced from Nakai Gardens in Kyoto, Japan showcases Gyokuro, the epitome of Japanese tea excellence. Grown from Okumidori varietal tea plants, it offers a distinctively smooth texture. Enhanced by sweet vegetal nuances and a 27-day shading process, its umami essence knows no bounds.

## **Matcha Green Velvet Lalani & Co Organic Single Origin**

Lalani & Co's top-grade organic matcha from the Sae Midori single cultivation. Pure spring season matcha picked from family-run gardens in Kyushu. Grown for 21 days and milled by stone.

## **Usucha Matcha**

Matcha 1.5gr & Water 100ml, traditional Matcha serving.

## **Craft Hojicha Nibancha 2020 Harima-San Garden Kyoto, Japan**

Very famous pure Japanese classic Green Tea from Komakage and Yabukita varietals, heavily roasted over hot sand.

## **Kamairicha 2023 Ichibancha 2023 Miyazaki Garden Gokase Japan Batch 210301**

While almost all the green teas from Japan are steamed, a few are made by dry heating. These are called kamairicha. This Yabukita variety kamairicha has lively notes of sweet, roasted vegetables like sugar snaps, pak choi, and chard, with slight popcorn and nutty flavours.


## **Okumidori Kabusecha Ichibancha 2021**

Henta Family Garden Kagoshima, Japan Batch: 18033 (200kg). An expressive single varietal from the Henta family garden in Japan. Full of spring green vegetal notes and umami.

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