



NOBU HOTEL  
LONDON PORTMAN SQUARE

BYREDO  
NOBU HOTEL

BYREDO  
MOJAVE GHOST

Introducing an exclusive collaboration with the luxury beauty brand Byredo at 'The Lounge.' Executive Chef Michael Paul and his team have created a bespoke afternoon tea experience featuring a White Chocolate Cheesecake, inspired by Byredo's Mojave Ghost fragrance - this delightful creation captures the essence of Spring with hints of Violet and Sandalwood.

## TEA SELECTION

### JAPANESE

Byredo 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

Shrimp, salad roll jalapeño dressing  
Beef tataki shokupan, wasabi pepper sauce

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### CUP SUSHI

Tuna Matsuhisa  
Yellowtail jalapeño  
Tomato quinoa ceviche (v+)

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### MISO CHIPS

Spicy salmon

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### CRISPY

Chicken kara-age, creamy aji Amarillo

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### AMAI

Banana caramel chocolate tart (v)  
Apricot, Tonka bean macaroon (v)  
Pine, juniper, raspberry chiffon cake (v)  
Bergamot, Wakamomo peach mousse (v)  
Sencha green tea, peppermint, basil cake (v)

Mojave Ghost, white chocolate cheesecake

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### FRESHLY BAKED SCONES

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

## YASAI AFTERNOON TEA (v)

### CANAPE

Salad roll, jalapeño dressing (v+)  
Crispy tofu bun, pickled daikon (v)

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### CUP SUSHI

Courgette tataki Matsuhisa (v+)  
Asparagus dry miso (v+)  
Tomato quinoa ceviche (v+)

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### MISO CHIPS

Spicy vegetable (v+)

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### CRISPY

Vegetable tempura (v+)

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### AMAI

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COVER IMAGE: 'CHAMPAGNE, CARDS & CAKE'

REVERSE IMAGE: 'PLAYBOYS PLAYGIRLS'

ORIGINAL ARTWORK BY GAVIN MITCHELL

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