

A top-down view of a cup of dark tea on a saucer, with a spoon to the right. The cup and saucer are ornate with a floral pattern. The background is a textured, warm brown color. The word 'kona' is written in white, lowercase letters, with a decorative flourish on the left side of the letter 'k'.

kona

AFTERNOON TEA

24 KARAT GOLD AFTERNOON TEA

24-Karat Gold Afternoon Tea

40

Scones

Plain, Chocolate Chip and Golden Sultana Scones
Cornish Clotted Cream and Strawberry Preserve

Cakes and Pastries

Gold Leaf Opera Cake

Strawberry Tart with Gold Flakes

Champagne and Gold Leaf Jelly

White Chocolate Mousse with Gold Leaves

Cake of the Day

Finger Sandwiches

Golden Quail's Egg and Free Range Egg Mayonnaise

24 Month Aged Prestige Comte Cheese and Chorizo

Smoked Salmon, Caviar and Mascarpone

Mediterranean Vegetables, Pesto and Black Olive

Minted Cucumber Pinwheel

Signature Teas

24-Karat Gold Champagne Afternoon Tea

110

24-Karat Gold Afternoon Tea Served with a
Half Bottle of Luxor Gold Leaf Champagne

Selection of Finger Sandwiches

15

Assortment of Cakes and Pastries

15

Traditional Raisin and Natural Scones with Jam and Cream

8

A Hand-Picked Selection of the Finest Single Origin Teas, Blends and Infusions

5

Before placing your order, please alert the manager of your food allergy or special dietary requirements. A 12.5% discretionary service charge will be added to your bill.

ROYAL AFTERNOON TEA

Royal Afternoon Tea

27.5

Scones

Plain, Chocolate Chip and Golden Queen's Recipe Drop Scones, Cornish Clotted Cream and Strawberry Preserve

Cakes and Pastries

Raspberry Bakewell Tart

Miniature Victoria Sponge Sandwiches

Golden Gianduja Crowns

Glittery Battenburg

Elderflower and Strawberry Jelly

Homemade Jaffa Cake

Finger Sandwiches

Coronation Chicken with Golden Sultanas

Smoked Loch Fyne Salmon with Rocket

Cured Gressingham Duck with Redcurrant Jelly

Cornish Yarg and Tomato with Branston Pickle

English Cucumber and Minted Cream

Cheese in Beetroot Bread

Signature Teas

Royal Champagne Afternoon Tea

40

Royal Afternoon Tea Served with a Half Bottle of Laurent-Perrier Brut Champagne

Selection of Finger Sandwiches

10

Assortment of Cakes and Pastries

10

Traditional Raisin and Natural Scones with Jam and Cream

8

A Hand-Picked Selection of the Finest Single Origin Teas, Blends and Infusions

5

Before placing your order, please alert the manager of your food allergy or special dietary requirements. A 12.5% discretionary service charge will be added to your bill.

CHAMPAGNE

Luxor Gold Champagne

Luxor Gold Leaf Champagne

HALF
BOTTLE

85

FULL
BOTTLE

150

Champagne

Laurent-Perrier Cuvee Rose

GLASS

14.5

BOTTLE

85

Laurent-Perrier Brut Nv

60

Laurent-Perrier Ultra Brut

80

Laurent-Perrier Demi-sec

60

Ruinart Brut

76

Ruinart Blanc de Blanc

85

Bollinger Special Cuvee Brut

75

Krug Rose Brut

250

Laurent-Perrier Grand Siecle

190

Magnum

Thienot Brut, Reims

165

Thienot Brut Rose, Reims

220

Vintage Champagne

GLASS

15

BOTTLE

87

Laurent-Perrier Vintage 2004

Krug Brut 1998

400

Veuve Clicquot Vintage Reserve Brut, 2004

71

Perrier-Jouet Belle Epoque Vintage 1996

170

Dom Perignon Brut 2004

210

Louis Roederer Cristal, 2004

360

Laurent-Perrier Alexandra 2004

210

Dom Perignon Rose

290

Sparkling Wine

Prosecco Fantinel, Italy

8

31.5

Marta Reserved Brut Nature, Spain

32

Nyetimber Classic Cuvee, England

9

49



BLACK TEAS

Black tea, after picking, withering and rolling, is allowed to fully oxidise, much like an apple does after the flesh is exposed to oxygen. This allows it to develop the rich intricate flavour that a black tea has.

Tea from different regions has different characteristics so by making a blend the tea drinker is able to experience a fully rounded and complexly satisfying tea.

Flavoured or scented teas have had flavour added or have been scented during processing to create romantic and exotic blends with aromas that will transport you away from the ordinary.

English Breakfast - Early Morning Broken Tea Organic

The favourite blend of Queen Victoria, English Breakfast was originally Scottish and served at Balmoral Castle in the Highlands. This blend of teas from different origins is beautifully full-bodied and full of flavour. Combines well with milk for a rich reddish-brown cup, which is delicious and reviving at any time of the day.

Earl Grey Classic

A British staple and probably now more famous than Charles Grey, the Prime Minister the tea was named after.

Lord Grey reputedly received a gift sometime during the early 1800s, probably a diplomatic gift, of tea flavoured with bergamot oil and this fantastic pairing of black tea and citrus flavour has been popular ever since.

Taj Earl Grey Blue Flower House Blend

A twist on the classic, the addition of striking blue cornflowers means that this tea looks as beautiful as it tastes.

The bergamot orange, a small fruit which blossoms in winter and is grown in Calabria, Italy, is responsible for the fantastic citrus flavour and aroma. Black tea is a perfect partner for the bergamot, producing a flavourful cup with a rich aroma and fruity notes.

Lapsang Souchong

This is a black tea from the Wuyi region of China in Fujian Province. Legend says that the tea was created during the Qing era when travelling soldiers, occupying warehouses overnight, delayed the drying of the tea leaves. Eager to satisfy demand, the tea producers sped up the process by drying the tea leaves over fires made from pinewood. This practice which is still used today gives the tea its unique smoky taste.

Chai Secrets of India

Masala Chai, or mixed-spice tea, originated in India, where recipes are handed down through families. Chai Secrets of India is a delicious blend of black tea, ginger, star anise, cardamom, pink pepper, cloves & orange slices. The addition of fruit flavours makes this an inspiring and exotic blend. Delicious served with lashings of milk and sugar or by itself.



BLACK TEAS

SINGLE ORIGIN

These black teas are from particular counties or regions and in the case of the Darjeeling First Flush Castleton and Assam Mangalam, specific distinguished gardens.

They are all premier examples of their type, handpicked for their representation of the unique characteristics of that area. All of these teas are fantastic by themselves or can be taken with milk if preferred.

Darjeeling First Flush Castleton

Darjeeling is the prized “champagne of teas”, and despite being the first Indian product to be awarded a Geographical Indication Tag, the amount of tea sold as ‘Darjeeling’ worldwide exceeds the annual tea production (including local consumption) of Darjeeling four-fold.

The small Castleton tea garden, in a misty valley in the Eastern Himalayas, is renowned for producing some of the best examples of this exquisite tea.

This fragrant and complex First Flush tea comes from the very special and treasured earliest growth of the season, harvested in mid-March following the spring rains.

Assam Mangalam

The state of Assam in India, in the Brahmaputra River valley, is the world’s largest tea-growing region - where the tea gardens follow Bagantime or ‘Tea Garden Time’, an hour ahead of the rest of India, in deference to the early sunrise.

This single estate tea from the celebrated Mangalam garden is a wonderful example of an Assam, malty and full-bodied with a long lingering taste. Perfect for

those that like a strong flavourful black tea, this tea has a rich aroma and a copper cup that blends well with milk.

Ceylon Orange Pekoe Kenilworth

From the region of Dimbula in Sri Lanka, sheltered between two high plateaus, comes this special orange pekoe, a delicately spicy and fragrant tea.

Picked at the height of the Dimbula harvesting period in February the garden of Kenilworth is recognized for its excellence in producing teas of the highest quality.



GREEN TEAS

Green teas, unlike black teas, do not go through the process of oxidation, they are either pan-fired or steamed to prevent this and therefore retain their green characteristics. Green teas are always preferable drunk without milk.

Gunpowder

This tea, which is rolled into tight pearls, was allegedly mistaken for gunpowder by 16th century English traders. In China it is called zhu cha which means “pearl tea”. The shiny green pellets unfurl to produce a golden tea with a sweet and slightly smoky taste.

Jasmine Chung Feng Organic

Jasmine tea is a speciality of Fujian province in China. The green tea is harvested during the spring and then stored until the Jasmine Blossoms are ready. The tea is hand-scented by placing the jasmine blossoms on the green tea overnight and then removing by hand in the morning. This process is repeated many times until the tea has the desired jasmine flavour. A delicate tea with a beautiful floral aroma.

Summer Sencha (Morning Light)

This tea is a delicious steamed Japanese green tea blended with cornflowers, rose petals and sunflower petals. The addition of the fruit flavours of mango and bergamot make this tea an exotic and delightful experience.

Mao Feng

The story of this tea is that a young couple from a tea plantation were in love, but the local tyrant seized the beautiful woman to be his concubine. Upon escaping, she learnt that the tyrant had killed her lover and found his body deep in the mountains.

She wept until she became the rain, while her lover’s body turned into a tea bush. This is why, according to the legend, the area where Mao Feng tea is produced is always cloudy and humid the whole year round. Mao Feng Tea, grown in Anhui province, is regarded as one of China’s top ten teas. It is a fresh and gently sweet green tea with a floral aroma that perfectly captures the beautiful mountainous landscape where it is grown.

Genmaicha

Originally, in Japan, toasted rice would have been added to the green sencha in order to make the tea last longer, however now this is done purposefully for the unique taste. The rice gives this blend an unusual nutty flavour which, in combination with the freshness of the green sencha tea, is both warming and refreshing.



OOLONG & WHITE TEAS

Oolongs, in processing terms, are in-between green and black tea in that they are part oxidised. How much depends on the particular oolong. As with green teas it is preferable to drink these without milk.

Formosa Jade Oolong

Formosa Jade is a lightly oxidised oolong tea from Taiwan, with the leaves rolled into small tight balls. The jade green cup, alluring scent and the soft fruity note, reminiscent of peach blossoms, exemplify why Taiwan is so famous for its oolongs.

White teas originate from China and are the least processed of all teas. Once picked they are simply air or sun-dried, leaving them with a delicate and floral flavour. All white teas are better drunk without milk.

White Wings Organic

This white tea originates from the province of Yunnan in South China. Comprising of two leaves and a bud and gently dried, the White Wing tea offers a sweet and flowery fragrant aroma and taste.



FRUIT & HERBAL INFUSIONS

These blends are not teas because they do not contain the plant, *Camellia Sinensis*, which is used in the production of tea. Instead they are blends of delicious fruits and fragrant herbs with exotic flavours. Because they contain no tea they are also caffeine free, which means they are excellent in the evening.

Blackcurrant & Elderberry

A delectable fruit infusion comprised of hibiscus petals, rose hip peel, blackcurrant leaves and elderberries. A bold, rich red cup with enticing aromas sure to stir the palate.

Ginger-Lemon

The warming yet refreshing combination of ginger and lemon. Perfect partners, the spicy nature of ginger blends perfectly with the invigorating citric tang of the lemon.

Berry Blend (Kir Royal)

A visual delight and full of flavour, this blend of berries is sweet yet complex. The addition of boysenberry and lingonberry flavours make this a very special fruit infusion.

Turkish Apple

Reminiscent of vibrant Turkey, this is a deliciously sweet apple tea. Free of caffeine this fruit blend can be enjoyed at any time.

Yoga Chai Organic

This tea is a delicious steamed Japanese green tea blended with cornflowers, rose petals and sunflower petals.

The addition of the fruit flavours of mango and bergamot make this tea an exotic and delightful experience.

Chamomile

One of the most famous herbal infusions in the world, chamomile is renowned for its soothing and calming effects.

A pleasing yellow cup with a lingering soft floral flavour.

Peppermint

Peppermint is often cited for its usefulness in soothing the digestive system. This refreshingly minty but light herbal tea is the perfect after meal beverage.