

The  
**Rubens**  
AT THE PALACE

*AT THE RUBENS*

Royal  
Afternoon Tea



Find us on Instagram:

#RubensHotel | #NewYorkBar | #CurryRoom

#EnglishGrill | #LeopardBar



## FROM OUR CHEF AND AFTERNOON TEA MANAGER

*We hope you enjoy our new Royal Afternoon Tea as much as we enjoyed creating it.*

*We took our inspiration from the Royal Family's passion for sustainability by focusing on seasonal and local produce. Indulge in a traditional Afternoon Tea influenced by quintessential English flavours.*

*We hope you enjoy the experience which will take you on a British journey befitting any special occasion.*

*Best Regards,*

**Chef Sarah Houghting**  
*(Executive Pastry Chef )*

**Kamal Kamal**  
*(Afternoon Tea Assistant Manager)*

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A RITUAL FIT FOR ROYALTY

## AFTERNOON TEA

Royal Afternoon Tea - £70

Champagne Afternoon Tea - £90

Bottomless Champagne Afternoon Tea - £115

Vegan Champagne Afternoon Tea - £90

Halal Sparkling Afternoon Tea - £87

Prince & Princess Afternoon Tea - £45

**ENJOY THIS** traditional English occasion at The Rubens at the Palace overlooking the Royal Mews of Buckingham Palace.

The pastry kitchen at The Rubens is led by our talented pastry chef Sarah Houghting, producing the freshest pastries and cakes for our guests to enjoy. With a reputation as one of the best in London we pay respect to the tradition of Afternoon Tea whilst incorporating fresh twists along the way.

Our delicious Afternoon Tea features mouth-watering pastries, finger sandwiches and scones.

*Vegetarian, Vegan, Halal and Gluten-Free options are available.*

**We kindly request 24-hours' notice for the above options and any other dietary restrictions or allergies.**

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



# P M D ' S TEA SELECTION

**P.M. DAVID SILVA & SONS** was established in 1945 during the Plantation Raj in Ceylon's world-famous Dimbula Valley. The company was founded on Brunswick Estate in the fertile Maskeliya Valley as a small independent Tea Shop for tea plantation workers to gather, relax and enjoy a quality cup of tea. The business and the family soon expanded to become a specialist tea transporter and plantation supplier. Today, three generations on, it remains a family company, serving the world's most sought-after teas that are hand plucked and ethically sourced.

## BLACK TEA

### THE RUBENS TEA, ST JAMES ESTATE, UVA, CEYLON

St James estate was founded by pioneer British planters during the plantation raj in Ceylon. The tea is hand-picked during the height of the Uva "flavoury" season and uniquely crafted for The Rubens at the Palace. The tea is strong and aromatic with a strong bouquet of the classic natural wintergreen flavour. *Perfectly paired with the Roast Pork, Sage & Onion Stuffing, Bramley Apple Sauce Sandwich.*

### THE ROYAL JUBILEE TEA BY LOVERS LEAP TEA ESTATE, NUWARAELIYA, CEYLON

The estate takes its name from two lovers who leapt to their fate. The late HRH Duke of Edinburgh visited this estate on a Royal tour of the island in 1954. The Duke planted a selection of tea bushes during his visit. Lovers Leap tea was the only tea served and drunk by those in attendance at the state banquet dinners during the Diamond Jubilee celebrations of 2012. The flavours are bright, crisp and clean. *Perfectly paired with the Crown Cake.*

### MATTAKELLE GOLDEN CURL

A fusion of Japanese and Sri Lanka flavour. Grown on Mattakelle Tea estate on the western slopes of Sri Lanka, the tea is harvested from a Japanese tea bush known as Benifuki that was gifted to the estate. The tea is harvested from one leaf and a bud. It has a natural rosy aroma with a jasmine floral flavour. *Perfectly paired with the Fruit Scones.*

### SOUCHONG

A tea which flourishes at sea level and is gently smoked over cinnamon wood, furnishing it with a fragrant smoked note. The finish in this cup is a whisper of spicy sweetness and splendour. *Perfectly paired with the Smoked Salmon, Caviar & Chive Cream Cheese Sandwich.*

### PLANTERS' BREAKFAST

Strong and full bodied. Before English breakfast, early tea planters enjoyed the full bodied flavours of Planter's Breakfast in Ceylon. The perfect conditions for creating that rich full taste are found in the Dimbula valley. This is where the award-winning Planters' Breakfast is handpicked. *Perfectly paired with the Barber's Cheddar Cheese & Plum Tomato Sandwich.*

### PLANTERS' AFTERNOON

The traditional afternoon tea of cakes and sandwiches is best taken with a bright and fragrant tea. The award-winning afternoon tea is handpicked on the rolling hills of Ceylon's Uva region. Ideal on its own or with a splash of milk. *Perfectly paired with the Cheese Scones and Lemon Curd.*

### PLANTERS' EARL GREY

The most aristocratic of teas is infused with the unmistakable aroma of bergamot. To balance the citrus, you need a bold tea. The Earl Grey is handpicked and infused with a drop of natural bergamot oil. *Perfectly paired with the Cucumber & Dill Crème Fraîche Sandwich.*

### PLANTERS' MISTRESS

A light, golden tea scented with bergamot, orange and lemon peel that leaves the palate feeling refreshed with a fresh citrus flavour. *Perfectly paired with the Bergamot and Earl Grey Tart.*

### PRINCE OF WALES BLEND

A tribute to Edward, Prince of Wales, who held this distinguished title from 1911 to 1936. This exclusive blend features a bold black tea, carefully balanced with high-grown gunpowder green tea. To enhance its unique character, the blend is finished with a touch of dried cranberry, adding a subtle sweetness and a hint of tartness. *Perfectly paired with the Fig and Hazelnut Layer Cake.*



# P M D ' S

## TEA SELECTION

### BLACK TEA

#### A GARDEN FAIRYTALE

A whimsical blend of black tea. The sweet allure of apple and quince intertwines with the tangy brightness of hibiscus and orange, creating a harmonious symphony.

*Perfectly paired with the Crown Cake.*

#### RADIANT ROSE PEARL

An irresistible combination of high grown pekoe tea with rose petals give a radiant, exhilarating infusion. Radiant Rose has a perfumed nose, which flourishes into a sweet and floral infusion. A sophisticated tea, that can be enjoyed with or without milk.

*Perfectly paired with the Plain Scones.*

#### VANILLA CHAI

A harmonious blend of rich flavours from the spices; nutmeg, saffron and clove, together with the aromas from the vanilla pods which infuse the tea with a natural sweetness and creamy finish. *Perfectly paired with the Bergamot and Earl Grey Tart.*

#### IMPERIAL CHOCOLATE

Rich, velvety notes of chocolate blend with a robust black tea base, inviting you to savour this perfect harmony.

*Perfectly paired with the Chocolate Orange Choux.*

#### CHAI CINNAMON

The marriage of quality high grown tea and indigenous Ceylon spices produce an exceptional tea with piquancy. The tea's sumptuous, spicy notes entice the palate whilst finishing with the sweet, smoothness of cinnamon.

*Perfectly paired with the Chocolate Orange Choux.*

### OO LONG TEA

#### MILK OOLONG - FORMOSA

Milk Oolongs are only found in Formosa (Taiwan) and are made by handpicking the Jin Xuan tea plant. Green in colour yet with a buttery, milk flavour. Milk Oolong is an excellent introduction to the world of Oolong tea. Created

completely by nature and skill of the tea maker. *Perfectly paired with the Fig and Hazelnut Layer Cake.*

### GREEN TEA

#### JASMINE GREEN

Delicate jasmine blossoms, meticulously layered amidst tender green tea leaves, offering a delightful aroma that transports you to a serene garden in bloom. Sip slowly and savour the harmonious balance of floral elegance and crisp green notes, leaving a lingering sensation of tranquillity and refreshment on your palate. *Perfectly paired with the Cucumber & Dill Crème Fraîche Sandwich.*

### WHITE TEA

#### SILVER TIPS (Supplement £25)

Drinking Silver Tips is an indulgent experience. Its clear infusion possesses a slight metallic sheen on the surface. Silver Tips are carefully nurtured in perfect microclimate conditions and handpicked only at precise times. Chosen from a distinct cultivar the unfurled tender buds enter a unique oxidation process, handcrafted to perfection. *Perfectly paired with the Fruit Scones.*

### HERBAL TEA

#### ROOIBOS

Unique to the Western Cape of South Africa this is a bright orange infusion that is rich in Vitamin C, Iron & Magnesium. *Perfectly paired with the Fig and Hazelnut Layer Cake.*

#### PEPPERMINT LEAVES

A cherished herbal tea that has been used for centuries to aid digestion and leaves a fresh minty tang. *Best enjoyed as an after meal drink palate cleanser or as a digestive aid.*

#### LEMONGRASS & GINGER

Aromatic and refreshing the fusion of fresh, zesty lemongrass with spicy, sweet ginger produces an uplifting herbal concoction. *Perfectly paired with the Chicken & Grain Mustard Mayonnaise Sandwich.*

#### APPLE CINNAMON

Artful blend of black tea, apple pieces, hibiscus, marigold, liquorice and Ceylon Cinnamon gives your cuppa a fruity and spicy twist. *Perfectly paired with the Fruit Scones.*

# THE ROYAL COLLECTION

*Add a little sparkle*

## THE KING'S SWAN

*No.3 Gin, Maraschino Liqueur, Violette, Citrus, Cucumber, White & Red Grapes, Lanson  
Champagne Shot*

**20**

## ESPRESSO MARTINI

*Absolut Vodka, Rubens Coffee Liqueur, Espresso*

**19**

## THE CHANGING GUARD

*ABA Pisco, Yellow Chartreuse, Citrus, Vanilla, Pineapple & Basil, Lanson Champagne*

**19**

## THE SEVENTH DUCHESS OF BEDFORD

*Tanqueray 10 Gin, Four Pillars, Navy Strength Gin, Rubens Sweet Vermouth Blend, Rubens  
Bitter Blend, Pink Green Tea, Banana, Matcha*

**19**

*Add a low calorie sparkle...*

## MARGARITA'S PROMISE

*Herradura Blanco, Citrus, Fresh Orange, Aromatic Peychaud Bitters, Agave Nectar, Soda,  
Hawaiian Black Lava Salt*

**19**

## DETOX GLAM

*Ceylon Arrak, Rum, Lemongrass and Turmeric Syrup, Lime, Cardamom, Galangal Soda*

**19**

## CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

		125ml	750ml
Lanson Le Black Réserve	12.5%	<b>22</b>	<b>125</b>
Lanson Rosé	12.5%	<b>25</b>	<b>150</b>
Lanson Le Green	12.5%	<b>26</b>	<b>170</b>
Zarlino Prosecco Asolo DOCG	11%	<b>13</b>	<b>55</b>
Wild Idol Rosé	0%	<b>17</b>	<b>95</b>

# THE RUBENS ROYAL

## AFTERNOON TEA

### SAVOURY

Smoked Salmon, Caviar & Chive Cream Cheese  
*on Cape Seed Loaf*

Roast Pork, Sage & Onion Stuffing, Bramley Apple Sauce  
*on White Bread*

Cucumber & Dill Crème Fraîche  
*on Norfolk Crunch*

Chicken and Grain Mustard Mayonnaise, Toasted Almonds  
*on White Bread*

Barber's Cheddar Cheese & Plum Tomato  
*on Onion Bread*

### SCONES

Plain | Fruit | Cheese

*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

### SWEET

The Crown

*Blackberry Confit, Vanilla Sponge, Opalys White Mousse*

Chocolate Orange Choux

*Caraibe Crémeux, Rum Crème Pâtisserie, Orange Compote*

Bergamot and Earl Grey Tart

*Earl Grey Biscuit, Bergamot Cheesecake, Almond Praline*

Fig and Hazelnut Layer Cake

*Purple Fig Marmalade, Hazelnut Jaconde, Dulcey Whipped Ganache*

# THE RUBENS ROYAL

## VEGETARIAN AFTERNOON TEA

### SAVOURY

Spiced Egg Mayonnaise & Mustard Cress  
*on Harissa Bread*

Cucumber & Dill Crème Fraîche  
*on Norfolk Crunch*

Mrs Tollman's Tindle Chicken Sandwich  
*on White Bread*

Baba Ghanoush, Grilled Vegetables, Vegan Parmesan  
*on Spinach Bread*

Barber's Cheddar Cheese & Plum Tomato  
*on Onion Bread*

### SCONES

Plain | Fruit | Cheese

*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

### SWEET

The Crown

*Blackberry Confit, Vanilla Biscuit, Amatika Mousse*

Chocolate Orange Financier

*Rum Crème Pâtisserie, Orange Compote*

Bergamot and Earl Grey Tart

*Earl Grey Biscuit, Bergamot Cream, Almond Praline*

Fig and Hazelnut Layer Cake

*Purple Fig Marmalade, Hazelnut Sponge, Minjari Whipped Ganache*



# THE RUBENS ROYAL

## VEGAN AFTERNOON TEA

### SAVOURY

Spiced Tofu Egg Mayonnaise & Mustard Cress  
*on Charcoal Bread*

Cucumber & Dill Crème Fraîche  
*on Norfolk Crunch*

Mrs Tollman's Tindle Chicken Sandwich  
*on White Bread*

Baba Ghanoush, Grilled Vegetables, Vegan Parmesan  
*on Spinach Bread*

Vegan Cheddar Cheese & Plum Tomato  
*on Onion Bread*

### SCONES

Plain | Fruit | Cheese

*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

### SWEET

The Crown

*Blackberry Confit, Vanilla Biscuit, Amatika Mousse*

Chocolate Orange Financier

*Rum Crème Pâtisserie, Orange Compote*

Bergamot and Earl Grey Tart

*Earl Grey Biscuit, Bergamot Cream, Almond Praline*

Fig and Hazelnut Layer Cake

*Purple Fig Marmalade, Hazelnut Sponge, Minjari Whipped Ganache*

# THE RUBENS ROYAL

## GLUTEN-FREE AFTERNOON TEA

### SAVOURY

Smoked Salmon, Caviar & Chive Cream Cheese

Roast Pork, Sage & Onion Stuffing, Bramley Apple Sauce

Chicken and Grain Mustard Mayonnaise, Toasted Almonds

Cucumber & Dill Crème Fraîche

Barber's Cheddar Cheese & Tomato

*Served on a Selection of Gluten-Free Breads*

### SCONES

Plain | Fruit | Cheese

*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

### SWEET

The Crown

*Blackberry Confit, Vanilla Sponge, Opalys White Mousse*

Chocolate Orange Choux

*Caraibe Crèmeux, Rum Crème Pâtisserie, Orange Compote*

Bergamot and Earl Grey Tart

*Earl Grey Biscuit, Bergamot Cheesecake, Almond Praline*

Fig and Hazelnut Layer Cake

*Purple Fig Marmalade, Hazelnut Jaconde, Dulcey Whipped Ganache*

# THE RUBENS ROYAL

## HALAL AFTERNOON TEA

### SAVOURY

Spiced Egg Mayonnaise & Mustard Cress  
*on Harissa Bread*

Smoked Salmon, Caviar & Chive Cream Cheese  
*on Cape Seed Loaf*

Cucumber & Dill Crème Fraîche  
*on Norfolk Crunch*

Chicken and Grain Mustard Mayonnaise, Toasted Almonds  
*on White Bread*

Barber's Cheddar Cheese & Plum Tomato  
*on Onion Bread*

### SCONES

Plain | Fruit | Cheese

*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

### SWEET

The Crown

*Blackberry Confit, Vanilla Sponge, Opalys White Mousse*

Chocolate Orange Choux

*Caraibe Crémeux, Crème Pâtisserie, Orange Compote*

Bergamot and Earl Grey Tart

*Earl Grey Biscuit, Bergamot Cheesecake, Almond Praline*

Fig and Hazelnut Layer Cake

*Purple Fig Marmalade, Hazelnut Jaconde, Dulcey Whipped Ganache*

# PRINCE & PRINCESS ROYAL

## AFTERNOON TEA

*£45 Per Child Under the Age of 12*

### SANDWICHES

*on White & Brown Bread*

Raspberry Jam & Smooth Peanut Butter

Smoked Ham & Cheddar Cheese

Roast Chicken, Pesto Mayonnaise

Roasted Hazelnut Spread

Burford Brown Egg Mayonnaise

### SCONES

Traditional Plain

Fruit

*Served with Homemade Seasonal Preserve & Clotted Cream*

### PASTRIES

Toffee Apple Doughnut

*Cinnamon Glaze, Caramelised Apple Cream*

Milk Chocolate Éclair

*Jiavara Crèmeux, Chocolate Shortcake Biscuit*

Vanilla Cheesecake

*Blackberry Jelly, Graham Cracker Biscuit*

*Served with a Milkshake of choice or Hot Chocolate*