

Afternoon Tea

curated by our Executive Pastry Chef Christian Grüber

Char

Char Ceviche | Passion Fruit | Avocado

Veal

Veal Tartare | Romaine Hearts | Kimchi

Tramezzini

Organic Egg | Truffle Mayonnaise | Spinach

Pumpernickel

Cucumber | Smoked Salmon | Horseradish

Cannelloni

Miso-Pumpkin | Goat Cheese

Jerk Chicken

Plantain Paella | Cilantro

Scones

Freshly Baked Raisin Scones | Clotted Cream | Austrian Jams

Pastries

Strawberry Field | Hazelnut Rocher | Pistacchio Tarte

Pralines

A Choice of Homemade Pralines

Sparkling

Louis Roederer | 245 Brut Champagne | 0,1l

1st Glass | Additional
EUR 17 | EUR 25

Free-flow of Mandarin Oriental Sparkling Rosé Wine

EUR 32





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Black Tea

Assam Gold | Earl Grey Organic | Ostfriesen Tee
Viennese Opera Blend | Darjeeling | English Breakfast

Green Tea

China Lung Ching Organic | Japan Sencha Geisha
Japan Genmaicha Rice Tea | Jasmine

Herbal Tea

Organic Chamomile Blossoms | Strawberry Kiwi | Mana Mint

Caffeine Free Infusions

Organic Rooibos Orange | Rooibos Pistachio
Organic Berry Kiss | Herbal Garden

Oolong and White Tea

China Milky Oolong | Pai Mu Tan Organic

Flavoured Teas

Vineyard Peach | Coconut Almond

Tea Based Specialities + EUR 5 per specialty

Matcha Latte
Hojicha Latte
Spiced Chai Latte