

# SILK

## ASIAN INSPIRED AFTERNOON TEAS

*The Afternoon Tea, a custom introduced in the 1840s by Anna, Duchess of Bedford is now regarded as an international symbol of quintessential British tradition. Our Asian inspired afternoon teas offer permutations of this tradition. Still an enjoyable occasion for however you choose to celebrate. Happy Afternoon Tea.*

### ASIAN AFTERNOON TEA

£29.50

**DAINTY FINGER SANDWICHES**  
*Cucumber & beetroot with green chutney  
Chicken tikka & mint sauce*

**PUNJABI VEGETABLE SAMOSA**  
*Deep fried triangular patties stuffed with  
potatoes & green peas*

**SEV ALOO PAPDI CHAT**  
*Crispy savoury puffed pockets lined with potato,  
sweet tamarind chutney & mint sauce*

**CHILLI CHEESE TOAST**  
*Toasted bread with grated savoury spicy cheese*

**KUTCHI DABELI**  
*Fruity, tangy, sweet & spicy potato fillings sandwiched  
in a buns – a popular street snack from Raan of Kutch*

**NANKHATAI**

*Indian style short bread*

**CARDAMON POUND CAKE**

*Traditional British pound cake flavoured with cardamom*

Masala tea is recommended with Asian  
Afternoon Tea. Glass Claude Renoux  
Champagne is also available for £10.50

### JAPANESE AFTERNOON TEA

£29.50

**DAIFUKU**  
*Rice cake with Azuki beans filling*

**TAMAGO**

*Japanese style sweet omelette*

**INARI POCKET**

*Honey marinated tofu fillet with rice*

**APRICOT & ALMOND CAKE**

**YUZU TART**

*Tart made from Japanese citrus*

**STEAMED VEGETABLE GYOZA**

*Hearty and flavourful dumpling*

**CALIFORNIA MAKI**

*Inside out sushi roll with  
cucumber, and smoked  
salmon*

**VEGETABLE FUTOMAKI**

*Large sushi roll filled with vegetables*

Why not embrace the afternoon experience  
with a glass of Claude Renoux Champagne or a  
Japanese Plum Wine for just £10.50?