



LUCILLE CHOCOLATE TEA MENU

\$65

Includes free flowing sparkling wine and tea

SCONES

Buttermilk and Strawberry-White Chocolate
with Clotted Cream, Butter, and Violet-Fig Extra Jam

FINGER SANDWICHES

English Cucumber with Peppermint Cream Cheese
on Pullman White Bread

Coronation Chicken and Apple
in Spinach Cone

Roasted Vegetables, Dark Chocolate Hummus
on Lavash

Smoked Salmon, Dill Creme Fraiche and Rainbow Trout Roe
On Blini

Roasted Ham and Dark Molasses
on Honey Wheat Bread

FOR CHILDREN

Strawberry Jam and Smooth Peanut Butter

Roasted Hazelnut Spread with Sliced Banana

Cucumber and Minted Cream Cheese Sandwich

Roasted Turkey and Cheddar Cheese

SWEET DESSERTS

Spiced Oolong Panna Cotta

Blackberry and Chocolate-Caramel Macaron

Gianduja and Matcha Madeline

Thai Banana and Mocha Gateau

White Chocolate, Peppermint and Berry Bauble

*48 hours' notice is due for special dietary needs. Non-alcoholic option available.
Tax not included, 20% on parties of 7 or more.*



LUCILLE

CHOCOLATE TEAS

2012 Vintage Barrel Aged Hot Chocolate Pu-erh

Aged Pu'erh, a fermented Chinese tea, in oak barrels for 5-6 years to mellow the tannins. We then add fresh-roasted cacao nibs, imparting a chocolaty warmth. The final touch is the addition of Madagascar vanilla beans for a soft, baked-good sweetness. The dark earthiness of the pu-erh picks up where the intensity of the cacao leaves off creating a delightful, full-bodied chocolate tea with none of the guilt.

** Rare Tea Cellars*

Emperor's Milk Chocolate Elixir

Chocolate lovers rejoice! This proprietary blend comprises four rare high mountain teas and three fine high mountain estate grown cocoa nibs. The nibs are roasted fresh for RTC and aged with the tea in oak barrels for a period of 3-6 months. Tonga Island Vanilla is added to create a milk chocolate kissed infusion. Try it on its own or add a little milk and honey for a delightful treat with none of the guilt! 100% Naturally Scented Chocolate Tea.

** Rare Tea Cellars*

Chocolate Horchata Chai

Reminiscent of the smooth, spiced taste of the famed Mexican beverage, our tea uses a delicious blend of high mountain black teas, chopped Tahitian vanilla bean, Guatemalan ginger, green cardamom, Mekong and Ceylon cinnamon, coriander, cloves, black pepper, and Calendula petals and Japanese Genmai (toasted rice) to create its complex flavor. Throw in some artisan cocoa nibs and you have a chocolatey twist to one of our favorite brews.

** Rare Tea Cellars*

Verte Cocoa Rose

Emperor's Dragonwell blended with forbidden wild rose, chicory, cacao, and our Vanilla Bean Rooibos creates an earthy tea with a unique hint of sweetness and floral notes.

** Rare Tea Cellars*

Hazelnut Cocoa Mate

With a bit of hazelnut and dark chocolate, this mellow Brazilian toasted mate is the perfect treat. It can be enjoyed on its own, or sweetened with cream and sugar.



LUCILLE

BLACK TEAS

Fortnum and Mason Royal Blend

In this classic Royal Blend notes of Flowery Pekoe from Sri Lanka uplift the maltier Assam to create a very traditional cup of tea. First blended for King Edward in 1902, Fortnum's Royal Blend has been popular ever since for its smooth, honey-like flavor.

Fortnum and Mason Earl Grey Classic

British Prime Minister Earl Grey gave his name to this hugely popular tea back in the 1830s, and has since been thought of as a classic English afternoon tea. Its flavor is made up of simple black tea flavored with stimulating oil of bergamot.

Fortnum and Mason Breakfast

Our historic and ever-popular Breakfast tea has been a fixture on breakfast tables since the mid-1800s. This is a robust, malty leaf tea from unblended Assam leaves grown in the prized Brahmaputra Valley in Northeast India. The broken leaves make a strong brew with a malty, full-bodied flavor.

Grapefruit Grove Noir

A heavenly infusion of the finest grapefruit peel, grapefruit essence, orange slices, freeze-dried tangerine pieces, apple pieces, carrot flakes, blackberry, eucalyptus leaves, beetroot pieces, hibiscus flowers, and lemongrass, combined with our proprietary blend of high mountain black teas.

** Rare Tea Cellars*

Wild Blueberry Noir

Wild Maine blueberries are harvested at peak season and freeze dried to capture their special flavor. The berries are then added to a blend of high mountain black teas from China, India and Sri Lanka, the result is a rich black tea with a burst of blueberry on the palate.



LUCILLE

GREEN TEAS & INFUSIONS

GREEN TEAS

Italian Green Almondine

High mountain estate grown green tea blended with the finest fresh-pressed Italian almond oil and Seville Orange.

** Rare Tea Cellars*

Green Tea with Elderflower

A wonderful blend of gently smoky green tea and ever-so-English elderflower blossom.

Genmaicha

This savory Genmaicha is a Japanese blend of green tea and roasted brown rice, from the renowned Shizuoka prefecture, Japan.

Moroccan Mint

Inspired by the markets of Marrakech, in true Moroccan style, pour this refreshing tea with great panache by lifting the tea pot up high.

BOTANICAL INFUSIONS

Apricot, Honey and Lavender

Made with Fortnum's own wildflower-rich Salisbury Plain honey, this light, floral and mellow infusion combines sweet notes of fruity apricot and honey with calming lavender.

Camomile and Bee Pollen

A thoroughly unique blend of refreshing camomile, Fortnum's own Salisbury Plain honey and waxy-sweet bee pollen.

RTC Gingerbread Dream Rooibos 2021

Our 2021 Gingerbread Dream is a variation on our previous blend, but we love it and we think you will too! Rooibos tea, Guatemalan ginger, sliced almonds, pistachios, Mekong cinnamon, Spanish orange peel, Indian coriander, spice essence, and baby pink peppercorns.

COLD BREW INFUSIONS

These delicious blends are the perfect pick me up.

Apple and Blackberry
Apricot and Cherry