

PRINCE & PRINCESS ROYAL

AFTERNOON TEA

£35 Per Child Under the Age of 12

SANDWICHES

on White & Brown Bread

Smoked Ham & Cheddar Cheese

Burford Brown Egg Mayonnaise

Free Range Roast Chicken & Pesto Mayonnaise

Raspberry Jam & Smooth Peanut Butter

Roasted Hazelnut Spread

SCONES

Traditional Plain

Fruit

Served with Homemade Seasonal Preserve & Clotted Cream

PASTRIES

Banana & Almond Praline Paris-Brest

Whipped Ivoire Chocolate Blackberry Jam Doughnut

Chocolate Cupcake with Marshmallow Cream

Served with a Milkshake of choice or Hot Chocolate

The
Rubens
AT THE PALACE 

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 endearment of 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 for any special occasion.

Best Regards

*Chef Sarah Houghting
(Executive Pastry Chef)*

*Carlota Rodriguez
(Afternoon Tea & Conference and Events Manager)*

#RubensHotel | @RubensHotel

THE RUBENS ROYAL

HALAL AFTERNOON TEA

SAVOURY

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

Cucumber & Mint Crème Fraîche
on Norfolk Crunch

Chicken, Grain Mustard Mayonnaise, Toasted Almonds
on White Bread

Barber's Cheddar Cheese & Plum Tomato
on Onion Bread

Spiced Egg Mayonnaise & Mustard Cress
on Harissa Bread

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

Hukambi Chocolate, Hazelnut Praline, Chocolate Sablé

Blackberry Éclair

Blackberry Chiboust, Blackberry Fruit Glaze

Rhubarb and Vanilla

Vanilla Sponge, Rhubarb Jelly, Opahys Crèmeux

Citrus Meringue Tart

Almond Cream, Candied Lemon, Lime Zest

THE RUBENS ROYAL
GLUTEN-FREE AFTERNOON TEA

SAVOURY

Scottish Smoked Salmon, Caviar & Chive Cream Cheese

Roast Beef Sirloin, Horseradish Cream

Chicken, Grain Mustard Mayonnaise, Toasted Almonds

Barber's Cheddar Cheese & Tomato

Cucumber & Mint Crème Fraîche

Served on a Selection of Gluten-Free Breads

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

Hukambi Chocolate, Hazelnut Praline, Chocolate Sablé

Blackberry Choux

Blackberry Chiboust, Blackberry Fruit Glaze

Rhubarb and Vanilla

Vanilla Sponge, Rhubarb Jelly, Opahys Crémeux

Citrus Meringue Tart

Almond Cream, Candied Lemon, Lime Zest

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 So Jenny Afternoon Tea — £87

Prince & Princess Afternoon Tea — £35 (children under the age of 12)

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 and always sourcing from the highest quality and ethical suppliers such as Valrhona chocolate.

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

Our sandwiches, scones, pastries and seasonal preserve are prepared fresh each day. Please inform us prior to your visit of special dietary restrictions or allergies to ensure we can cater for them.

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

We kindly request a notice of 24-hours 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 your 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. Alternatively, coffee or hot chocolate is available upon request.

BLACK TEA

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

The Rubens Hotel sits opposite the royal mews and is a stone's throw away from Royal St. James Park, the oldest royal park in London. St James estate was founded by pioneer British planters during the plantation raj in Ceylon. The tea is handpicked during the height of the Uva "flavoury" season and uniquely crafted for The Rubens at the Palace. The cup is strong and aromatic with a strong bouquet of natural wintergreen flavour. *Perfectly paired with the Rhubarb & Vanilla.*

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

The estate takes its name from two lovers who leapt to their fate. HRH The 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 of the state banquet dinners during the Diamond Jubilee celebrations for 2012. The flavours are bright, crisp and clean. *Perfectly paired with the Cucumber & Mint Crème Fraîche Sandwich.*

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 Crown.*

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 Chicken & Grain Mustard Mayonnaise Sandwich.*

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 Scottish Smoked Salmon, Capers, Chive Sour Cream on Cape Seed Loaf.*

PLANTERS' AFTERNOON

The traditional afternoon tea of cakes and sandwiches is best taken with a bright and fragrant tea. The award-winning 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 Barber's Cheddar Cheese & Plum Tomato Sandwich.*

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 & Mint Fraîche Sandwich.*

PLANTERS' MISTRESS

A light, golden tea scented with bergamot, orange and lemon peel that leaves the pallet feeling refreshed with a fresh citrus flavour. *Perfectly paired with the Cheese Scones.*

THE RUBENS ROYAL

VEGAN AFTERNOON TEA

SAVOURY

Cucumber & Mint Cream Cheese
on Norfolk Crunch

Plant Based Chicken Sandwich, Grain Mustard Mayonnaise, Toasted Almonds
on White Bread

Baba Ghanoush, Grilled Vegetables, Vegan Cheese
on Spinach Bread

Vegan Applewood Smoked Cheddar & Plum Tomato
on Onion Bread

Spiced Tofu Egg Mayonnaise & Mustard Cress
on Charcoal Bread

SCONES

Plain | Fruit | Cheese

Fruit

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

Tulakalum Chocolate, Hazelnut Praline, Chocolate Sablé

Blackberry and Thyme

Blackberry Mousse, Blackberry Jelly, Thyme Biscuit

Rhubarb and Vanilla

Vanilla Sponge, Custard Cream, Rhubarb Gel

Citrus Meringue Tart

Almond Frangipane, Candied Lemon, Lime Zest



THE RUBENS ROYAL

VEGETARIAN AFTERNOON TEA

SAVOURY

Cucumber & Mint Crème Fraîche
on Norfolk Crunch

Plant Based Chicken Sandwich, Grain Mustard Mayonnaise, Toasted Almonds
on White Bread

Baba Ghanoush, Grilled Vegetables, Vegan Cheese
on Spinach Bread

Barber's Cheddar Cheese & Plum Tomato
on Onion Bread

Spiced Egg Mayonnaise & Mustard Cress
on Onion Bread

SCONES

Plain | Fruit | Cheese

Fruit

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

Tulakalum Chocolate, Hazelnut Praline, Chocolate Sablé

Blackberry and Thyme

Blackberry Mousse, Blackberry Jelly, Thyme Biscuit

Rhubarb and Vanilla

Vanilla Sponge, Custard Cream, Rhubarb Gel

Citrus Meringue Tart

Almond Frangipane, Candied Lemon, Lime Zest

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 Barber's Cheddar Cheese & Plum Tomato Sandwich.*

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 Blackberry Éclair.*

VANILLA SENSATION

Black tea blended with vanilla flavour combines to give an aromatic and creamy tea. *Perfectly paired with the Citrus Meringue Tart.*

IMPERIAL CHOCOLATE

Rich, velvety notes of chocolate braid with a robust black tea base, inviting you to savour this perfect harmony. *Perfectly paired with the Fruit and Plain Scones.*

CHAI CINNAMON

The marriage of quality high grown tea & 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 Roast Beef Sirloin, Wild Rocket & Horseradish Sandwich.*

OOOLONG 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 Crown.*

GREEN TEA

PLANTERS' GREEN

Grown on the high peaks and hand-plucked to fully satisfy the green tea connoisseur. The large leaf tea is curled and pan heated to produce a light mellow brew with a delicate flavour and aroma. *Perfectly paired with the Fruit Scone.*

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 Rhubarb & Vanilla.*

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 Citrus Meringue Tart.*

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 this tea a fruity and spicy twist. *Perfectly paired with the Blackberry Éclair.*

THE ROYAL COLLECTION

Add a little sparkle...

THE KING'S SWAN

*No.3 Gin, Maraschino Liqueur, Violette, Citrus, Cucumber, White & Red Grapes, Foam
Served with a 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, Ruben's 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 Reserve	12.5%	22	125
Lanson Rosé	12.5%	25	150
Lanson Le Green	12.5%	26	170
Botter Prosecco Superiore	11.5%	13	68
So Jenny	0%	17	95

THE RUBENS ROYAL

AFTERNOON TEA

SAVOURY

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

Roast Beef Sirloin, Wild Rocket & Horseradish Cream
on Beetroot Bread

Chicken, Grain Mustard Mayonnaise, Toasted Almonds
on White Bread

Barber's Cheddar Cheese & Plum Tomato
on Onion Bread

Cucumber & Mint Crème Fraîche
on Norfolk Crunch

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

Hukambi Chocolate, Hazelnut Praline, Chocolate Sablé

Blackberry Éclair

Blackberry Chiboust, Blackberry Fruit Glaze

Rhubarb and Vanilla

Vanilla Sponge, Rhubarb Jelly, Opahys Crèmeux

Citrus Meringue Tart

Almond Cream, Candied Lemon, Lime Zest