SHANGRI-LA BOSPHORUS HIGH TEA

Shangri-La Bosphorus, Istanbul presents the luxurious and whimsical Shangri-La Bosphorus High Tea.

The Shangri-La Bosphorus High Tea is inspired by the excitement and soaring journeys taken in a hot air balloon. Similar to the thrilling hot air balloon, the new high tea will ignite inspiration and create colourful memories.

The high tea menu features signature Turkish and Asian delicacies as well as a variety of teas, which is an important staple in both cultures.

Relish in this afternoon tea with the classic Shangri-La touch.

CHAMPAGNE

Veuve Clicquot Yellow Label

Veuve Clicquot Yellow Label manages to reconcile two opposing factors - strength and silkiness - andto hold them in perfect balance with aromatic ntensity and a lot of freshness.

ASSORTED TEAS

Turkish Tea Traditional Turkish Tea

Spring Darjeeling India - Spring First picking from the southern slopes of the Himalayas. Premium tea with a gentle and delicately flowery aroma. *Black Tea

Ayurveda Herbs and Ginger Nigeria - Spring This Ayurveda tea has a powerful freshness that can only come from ginger, lemongrass, liquorice and lemon verbena. *Ginger, Anise, Fennel, Liquorice, Lemongrass, Black Pepper, Cinnamon, Chamomile, Blackberry Leaves, Lemon Verbena

Morgentau

Japan - Summer An outstanding creation with the richness of Sencha and the delicateness of flower petals from exotic fruits. *Green Tea, Mango, Lemongrass, Rose Petals

> Milky Oolong Taiwan - Spring

The natural, creamy flavour is created by a special method. The tea leaves are steamed with milk and then rolled into balls by hand. *Oolong Tea

STARTER

Palace "Manti" with fresh goat cheese, herbs and gold leaves

or

Steamed Singapore Shrimp "Hakao" Sweet & hot chili sauce

THE SHANGRI-LA STAND

Savory

Brioche Wheel with Chili Prawn Rye Bread Sandwich with Zucchini, Mustard and Egg Smoked Salmon and Glazed Beetroot Confit Ball Fava Mousse on Crispy Ciabatta Spoon Smoked Turkey with Emmental Cheese in Focaccia Ring Pekin Duck Money Bag

Sweet

Raspberry Panna Cotta "Cherry" Forest Berry Tarte Nutella Dream Strawberry Chocolate Temptation Deep Pistachio Macaron Traditional Scones with Homemade Berry Jam and Clotted Cream

FROM THE STONE OVEN

"Carsamba" The Ultimate "Black Sea Cuisine" pide with minced beef

Black Truffle Quiche



TRY 388. Per person, including assorted tea and coffee. TRY 688. Per person, including one glass of sparkling wine.

The items in our tea time menu contain the allergens listed below.

Crustacean V Sesame W Nuts Gluten C Egg Fish W Molluscs Mustard Celery Peanuts Milk Sulphite Soya & Lupins