



SHANGRI-LA

THE SHARD
LONDON

SEASONS OF WONDER AFTERNOON TEA

£89 per person with tea and coffee

£92 per person with a mocktail

£99 per person with a cocktail or flute of Veuve Clicquot Brut Champagne

or Veuve Clicquot Rose Champagne

£109 per person with a flute of Ruinart Blanc de Blancs

FINGER SANDWICHES

Coronation Chicken

Raisins, Madras Curry,
Caramelised Onion
(H,3,6)

Smoked Salmon

Dill Crème Fraîche,
Lime Zest
(H,3,7,9)

Roasted Dry-Aged Beef

Horseradish &
Watercress
(H,3,6,8,11)

Truffle Egg & Cress

St. Ewe's Organic Eggs, Baby Watercress
(V,H,3,6,10)

SAVOURIES

Beetroot Bite

Goat's Cheese
(H,V, 3, 6, 9)

Smoked Duck Bun

Blackberry Vinaigrette
(H,V,3,6,9,13)

SCONES

Plain & Raisin Scones

Served warm with Cranberry Jam & Clotted Cream
(V,H,3,6,9,13)

SWEETS

Festive Bauble-Choux

Valrhona OQO Crèmeux,
Cherry, Vanilla
(H,3,6,7,9)

Enchanted Forest

Spiced Sponge, Pear,
Walnut Praline
(H,1,3,6,7,9)

Charmed Snowy Tree

Chestnut, Cassis,
Valrhona Opalys Ganache
(H,1,3,6,7,9)

The following dishes are suitable for: (V)Vegetarians (H) Halal. The following dishes contain: (P) Pork,
(A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products,
(8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products,
(13) Sulphur dioxide or products, (14) Lupin. TING cannot take responsibility for food once it has left the premises. While we take great pride in using the freshest ingredients, our dishes are designed to be enjoyed immediately or stored with care to maintain their quality.

All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.



SHANGRI-LA

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LONDON

VEGAN SEASONS OF WONDER AFTERNOON TEA

£89 per person with tea and coffee

£92 per person with a mocktail

£99 per person with a cocktail or flute of Veuve Clicquot Brut Champagne

or Veuve Clicquot Rose Champagne

£109 per person with a flute of Ruinart Blanc de Blancs

FINGER SANDWICHES

Aubergine & Hummus

Aubergine, Ras El Hanout,
Parsley
(VE,H,3,12)

Truffle Egg

Tofu & Baby
Watercress
(VE,H,3,8)

Roast Portobello Mushroom

Horseradish, Baby
Watercress
(VE,H,3)

Roasted Butternut Squash & Kale

Caramelised Onion, Oregano
(VE,H,3)

SAVOURIES

Beetroot Bite

Lentils, Rice & Vegan Feta
(13)

Seasonal Bun

Burnt Orange & Radicchio
(VE,H,3,13)

SCONES

Raisin Scones

Cranberry Jam & Vegan Cream
(VE,H,13)

SWEETS

Festive Bauble

Valrhona OQO Crèmeux,
Cherry, Vanilla
(VE,H)

Enchanted Forest

Spiced Sponge, Pear,
Walnut Praline
(VE,H)

Charmed Snowy Tree

Prunes, Cinnamon,
Vegan White Chocolate
(VE,H)

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WELCOME TEA

Very Berry Tea & Peach

Black Teas

Masala Chai | Indian Black Tea with Traditional Spices
Shangri-La Blend | Oolong Black Tea with a Sweet Infusion
Himalayan | Luxury Black Tea with Medium Intensity
Mango Tea | Sweet, Tropical Mango Notes
Darjeeling | Light, Floral & Muscatel Notes
Assam | Strong, Malty & Bold

White Teas

Snow Buds | Delicate with Floral & Sweet Notes
White Apricot | Blended with apricot, marigold and rose; floral & honey-like

Green Teas

Jasmine Pearls | Hand-Rolled Green Tea Infused with Jasmine Blossoms
Japan Sencha | Smooth with Grassy & Fresh Notes
Dragon Well | Nutty Taste with a Smooth Finish
Cherry Blossom | Floral & Sweet

Oolong Teas

China Milky | Smooth & Creamy with Sweet Notes
Tie Guan Yin | Fragrant & Floral with Buttery Undertones

Rooibos Teas

Orange & Cactus Fig | Rooibos with papaya, liquorice & orange; sweet, citrusy & caffeine-free

Infusion Teas

Zest | Lemon, ginger & lemongrass; tangy & invigorating
Rose Buds | Delicate rose infusion; floral & cleansing
Very Berry | Berry infusion with papaya & hibiscus; vivid & fruity

COCKTAIL

Yuletide Sip £22

Maker's Mark Bourbon Whiskey, Taylor's Port, Five Spice, Lemon

MOCKTAIL

Spiced Apple £15

Maynard Apples, Lemon, Five Spice, Soda

CHAMPAGNE

Veuve Clicquot Rose Champagne £28

Veuve Clicquot Brut Champagne £27

Ruinart Blanc de Blancs £41