

DALI'S TEA BY LYDIA GAUTIER

These teas have been carefully selected for Restaurant Le Dali by tea connoisseur Lydia Gautier, who has spent the last 20 years sourcing the most exceptional varieties from around the world.

GREEN TEA

Sencha – Japan

A classic from Kagoshima prefecture, where fertile volcanic soil and a balmy sub-tropical climate produce exquisite teas. Expect crisp, herby notes and a refreshing finish.

Whirling Wind of Jasmine – China

A delicate tea from China's mountainous Fujian province, thrice-infused with young white jasmine and magnolia blossoms to release heady aromas.

T Revive – Japan

Japanese green tea, delicately paired with lemongrass and ginger to create a detoxifying, energising brew.

Sencha & Yuzu – Japan

A generous, zesty blend of Sencha green tea and yuzu zest, both carefully selected from Japan.

WHITE TEA

White Peony from Lai Chau – Vietnam

One of the most well-known white teas, this blend combines mature white peony petals with buds for woody, fruity and honey-sweet notes.

WHITE TEA FROM ALAIN DUCASSE

Raspberry and rose by Kusmi Tea Paris – France

Created to celebrate Kusmi Tea's 150-year anniversary, this rare blend uses the first buds and tea leaves picked by hand in the spring. Expect a refined brew with delicate notes of rose and raspberry.

BLACK TEA

Comte Grey – Nepal

This reinterpretation of the famous blend is scented with a natural bergamot flavour that finishes with warm, woody Nepalese tea notes.

Darjeeling – India

Grown on Risheehat Tea Estate's rolling green hills, this tea is harvested after the spring rains. Its musky-sweet, almond, ripe peach and vibrant, subtly vegetal flavours intertwine as you sip.

Assam – India

Grown on Koilamari Tea Estate in the north-east of Assam, this classic tea can be enjoyed with or without milk. It's rich and full-bodied, with malty, woodspice notes.

Breakfast T – Sri Lanka

Characterised by beautifully pearled leaves and a rich, dark colour once brewed, this tea comes from the misty green hills of Lumbini Valley. Its warm, woody aromas give way to malty forest-flower notes and a twist of citrus.

CYAN TEA or WULONG

Oriental Beauty of Lai Chau – Vietnam

Around 70% of this tea is half-fermented and unroasted, giving it sweet, rounded notes of honey and fruit. It's grown in Vietnam's mountainous Lai Chau region.

ROOIBOS (caffeine-free)

Vanilla Cocoa blend – South Africa

This gourmet blend of Rooibos is combined with sweet vanilla from South Africa's Cape region, and cacao husks for a deep, dark chocolate flavour.

HERBAL TEAS (caffeine-free)

Organic Sweet Mint

A well-known classic with a refreshing flavour that's enjoyable at any time of day.

Organic Camomile

Sweet, honeyed flower heads, plucked from wild camomile, are used to make a brew that's perfect before or after your meal.

Organic Verbena

Brewed with whole leaves, this tea is enjoyable at any time of day thanks to its deliciously zesty twist.

Organic Linden

A honeyed, sweetly vegetal drink, this tea is brewed from lime flowers.

T Relax

A gentle blend of lime flowers, verbena and wild camomile, created to give you a sweet moment of serenity.

or

HOT CHOCOLATE

From the Alain Ducasse Manufacture.

or

COFFEES

Espresso, Ristretto
Americano, Double espresso
Cappuccino, Latte

or

FRESH JUICES

Orange, grapefruit or apple.

DALÍ'S TEA TIME 83

Selection of sandwiches

–

Homemade scones, jams & cream
from Borniambuc farm

–

Selection of freshly-baked pastries from pastry chef Cédric
Grolet

–

Coffee, tea or hot chocolate
from the Alain Ducasse Manufacture

CHAMPAGNE TEA TIME 115

Veuve Clicquot Brut Carte Jaune

or

Veuve Clicquot Ponsardin Demi-Sec

or

Deutz Brut Rosé

EXTRA BRUT MEAD 12

Extra Brut Mead – Fleur de Litchi – Bulles de Ruches

Born from the fermentation of honey.

SPARKLING CREATION 22

Sparkling French Bloom Rosé

Amaury Bouhours, Cédric Grolet and their teams

NET PRICES ARE IN EUROS, INCLUDING VAT & EXCLUDING 5% EMPLOYEE BENEFIT CHARGE
ALL MEAT IS SOURCED FROM FRANCE.
ALLERGY INFORMATION IS AVAILABLE UPON REQUEST.