



AFTERNOON TEA AT THE LOUNGE

This season, Nobu Hotel London Portman Square unveils the Frieze Edition Afternoon Tea, a unique celebration of art and flavour.

Inspired by John Atkin's evocative work "Nomad", the menu celebrates the journeys of the human spirit across the globe, while also drawing on the remarkable travels of Chef Nobu. These experiences, rich in discovery and cultural influences, have shaped the distinctive cuisine of Nobu, a true celebration of different cultures coming together.

Highlights include the Nomad Grapefruit & Passion Fruit Delight, a vibrant tribute to exploration, paired with a savoury selection that introduces the bold Spicy Tuna Crispy Rice alongside Nobu signatures such as the Sushi House Roll, Smoked Salmon Shokupan Club, Truffle Tamago and the Nobu-Style Wagyu Slider.

TEA SELECTION

JAPANESE

Kabuse Sencha
Wazuka, Kyoto, Japan

Genmaicha
Wazuka prefecture, Obubu Tea Gardens, Japan

Smoked Sakura Wood
Shimada, Shizuoka, Japan

Hand-roasted Lemongrass
Districts of Takeo, Saga, Nankan, Japan

BLACK

English Breakfast
Blended in the UK by Canton

Earl Grey
China, India, Italy. Blended in the UK by Canton

Lychee & Rose Noir
Yunnan Province, China

Assam
The Khongea Estate, Assam, India

HERBAL INFUSIONS

Berry & Hibiscus
An exclusive Canton recipe, blended in the UK

Botanical Calm Wellness Blend
An exclusive Canton recipe, blended in Alsace

GREEN, WHITE & OOLONG

Jasmine Pearls
Yunnan and Guangxi Province, China

Silver Needle
Jinggu, Yunnan Province, China

Honey Orchid
Wudong Mountain, Guangdong Province, China

**CLASSIC
AFTERNOON TEA**

SAVOURY

Sushi House Roll
Smoked Salmon Shokupan Club
Truffle Tamago
Nobu-Style Wagyu Slider
Spicy Tuna Crispy Rice

—

50ml Junmai Daiginjo Sake | Additional 6

OKASHI

Grapefruit & Passion Fruit Delight (v)
Oshi Nashi Ginger Tart (v)
Nobu Sesame Cheesecake (v)
Homemade Mochi (v)

SCONES

JENKI Matcha & plain scones (v)
Ume Shiso Jam (v+)
Clotted Cream (v)
Yuzu Curd (v)

CLASSIC AFTERNOON TEA

78

**YASAI
AFTERNOON TEA (v)**

SAVOURY

Sushi House Roll (v+)
Salad Roll, Matsuhisa Dressing (v+)
Nasu Miso (v+)
Corn Karaage Slider (v+)
Spicy Avocado Crispy Rice (v+)

—

50ml Junmai Daiginjo Sake | Additional 6

OKASHI

Grapefruit & Passion Fruit Delight (v)
Oshi Nashi Ginger Tart (v)
Nobu Sesame Cheesecake (v)
Homemade Mochi (v)

SCONES

JENKI Matcha & plain scones (v)
Ume Shiso Jam (v+)
Clotted Cream (v)
Yuzu Curd (v)

YASAI AFTERNOON TEA

75

**ADD A GLASS OF
SPARKLING WINE OR CHAMPAGNE**

WILD IDOL,
ALCOHOL FREE SPARKLING ROSÉ

87

GUSBOURNE,
BLANC DE BLANCS

89

LAURENT-PERRIER,
HÉRITAGE

91

(v) Vegetarian | (v+) Vegan

All our food is prepared and finished in kitchens where all 14 allergens are present, our menu descriptions do not include all ingredients. If you have any specific dietary requirements or require allergy information, please ask your server.

Prices include VAT at the current rate. A 12.5% discretionary service charge will be added to your bill.



NOBU HOTEL
LONDON PORTMAN SQUARE