



NOBU HOTEL
LONDON NORTH MARGATE

FESTIVE AFTERNOON TEA

This season, the Festive Afternoon Tea at Nobu Hotel London Portman Square brings a joyful twist to Nobu's signature flavours. Inspired by the Japanese art of decorative knot-tying, symbolising love, connection, and good fortune, it reflects the essence of the holiday season and the meaningful ties we share with family, friends, and chosen loved ones.

Indulge in a refined selection of savoury favourites, from Crispy Rice to the Smoked Salmon Shokupan Club and Nobu-Style Wagyu Slider, before concluding on a sweet note with delicate desserts that capture the spirit of the season through Nobu's signature artistry and modern indulgence.

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

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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

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+)

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50ml Junmai Daiginjo Sake | Additional 6

OKASHI

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Oshi Nashi Ginger Tart (v)
Nobu Sesame Cheesecake (v)
Homemade Mochi (v)

SCONES

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