



A TRIBUTE TO NATURE



THE CARLTON TOWER JUMEIRAH

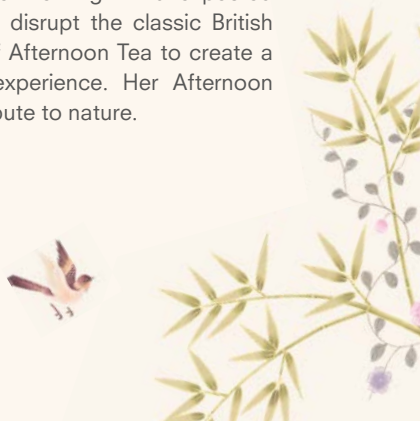
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JESSICA PREALPATO

Jessica is most noted for being awarded the title of World's Best Pastry Chef in 2019 and Pastry Chef of the Year by Gault et Millau in 2020. She is the originator of the concept "Desseralité" - a mixture of the word's dessert and naturalité, preserving the naturality of ingredients to best express its innate flavour and applying this to pastry. This concept was developed by Alain Ducasse whom Jessica worked with at Plaza Athenee when she joined in 2015.

Jessica's desserts are an expression of the highest form of each ingredient she uses, with every element on the plate having a purpose. Jessica's first project in London sees her redesigning the hotel's pastry offering in its entirety by creating an exciting new take on an Afternoon Tea and taking inspiration

from the botanics and flora of iconic British gardens. True to her signature style, Jessica preserves and enhances the natural sweetness of whole fruits, by adding carefully selected layer of flavours without compromising the key ingredient and its natural taste. Each dish relies wholly on the naturally occurring sugars within each ingredient – only occasionally using honey and brown sugar. Each piece is a sophisticated display of flavour, taking guests on a surprising journey through Jessica's universe. She works with seasonal, locally sourced produce, exploring and celebrating the best ingredients available in England, as well as experimenting with unexpected pairings to disrupt the classic British tradition of Afternoon Tea to create a sensorial experience. Her Afternoon Tea is a tribute to nature.





MY PHILOSOPHY



Today more than ever, we are more and more aware of the need to respect the Earth, and this begins with what we choose to eat. Behind each product, there is a story, and there is a person who nurtured the product – from farmers to artisans to chefs. There is no story more beautiful than the relationship between the product, the producer, and the dish. We owe it to ourselves to respect nature, to respect producers, and to ensure that each we maintain the integrity of the taste of each product.

Nature revolves around the rhythm of the seasons, as do we as human beings. Each season brings different fruits, and our bodies nutritional needs should correspond to what nature gives us. Being in tune with nature allows us to explore taste in the right place at the right time. At their ripest, fruits are full of natural sugars and by extracting this, we do not have to add artificial sugars to our creations. Through this, we draw out the true layers and complexity of taste and pay homage to the depth of flavour. Instead of compromising the core flavours, we enhance them.

I work as a scientist – I trial and taste everything to ensure that I am extracting the most original tastes from every product. I use every part of the fruit, from the skin to the seeds, to transform it as I am sensitive to waste. My creations focus on the complexity of flavours, but with a clean and simple look. I ask that you keep an open mind to discovering a new, elevated taste experience, inspired by the great richness of British gardens that has guided me throughout.

Jessica Prealpato



TRIBUTE TO NATURE AFTERNOON TEA

Classic Afternoon Tea

75 per person

Champagne Afternoon Tea

Ruinart Brut	90
Ruinart Rosé	93
Dom Pérignon	140

Additional Champagne

Ruinart Brut	25
Ruinart Rosé	30
Dom Pérignon	70





To Start

Sandwiches

Savoury Truffle Croissant filled with Duck Egg & Black Truffle (118 kcal)

Lobster Roll, Crème Fraiche, Apple, Celery, Chilli (196 kcal)

Savoury Tartlet, Cream Cheese, Cucumber, Burnt Lemon Jelly (135 kcal)

Tomato Tarte aux Fine (160 kcal)

Palate Cleanser

Mucicao Sorbet with Fermented Cocoa Beans (36 kcal)

To Follow

Scones Experience

The Scones Experience is a respectful ode to the British tradition. Immerse yourself in this journey of senses, smells, textures, and colours...

Plain Scones with Clotted Cream (50 kcal)

Lemon Verbena Scones with Almond Cream (42 kcal)

Malt Scones with Beer Pastry Cream (56 kcal)

Iranian Saffron Scones with Rhubarb Jam (38 kcal)

To Conclude

Patisseries

Cherries and Black Olive Lunette

Cherries jam in a treasure of sweet pastry, topped with black olives (22 kcal)

Strawberry "Tarte Fine" and Crème Fraiche

Puff pastry, strawberry jam, lemon & almond cream, crème fraiche, fresh strawberry, candied ginger (65 kcal)

Raspberry Tart with Anise Seed and Watercress

Anise seed sweet pastry, anise & almond cream, raspberry jam, watercress pesto, caramelized fennel seeds, fresh raspberry (82 kcal)

Cereals Éclair

Cereals choux pastry, cereal & almond praline, cereals pastry cream, buckwheat tuille (95 kcal)





Our carefully, hand-picked selection of teas for natural health benefits

It is no secret that drinking tea is good for you. Tea has been an integral part of traditional medicine and is revered as a cure-all in many Asian countries. The Chinese and Japanese have consumed tea to improve health for centuries. It is even promoted in Western medicine to treat illness.

The benefits of drinking tea go far beyond simply feeling better when sick. Drinking tea can help protect our brains, improve heart health, and may even prevent certain types of cancer.

The following tea list focuses on great, well-known, and authentic teas, as well as different flavoured teas, which are more approachable even for non-tea drinker. The tea list also represents established teas from main countries but also has new countries such as New Zealand or Colombia.

All teas from 'Mariage Frères' are organic.

Tea evokes the senses and allows one to travel to different places across the world by taste and smell. This tea list reflects this remarkable ability of tea - taking one across Asia, on to Africa before ending in South America.



BLACK TEAS

The United Kingdom is one of the largest markets for black tea consumption.

The below selection of black tea will satisfy any guest's demand.

From strong black teas like Assam, to very delicate ones like Darjeeling, to flavoured teas like Marco Polo.

· Blood Sugar Properties ·

Black tea has been shown to reduce blood sugar levels.

Researchers attribute these health benefits to polyphenols in tea as they boast anti-inflammatory and antioxidant powers.



Garden Teas

Queen Victoria, India

*Second flush Darjeeling
& vibrant floral notes*

Margaret's Hope, India

*First flush Darjeeling
& green muscatel*

Los Andes, Colombia

*Fine whole leaf black tea
from the Andes & cacao beans*

Lahijan, Persia

Gilan golden tips, fruity & nutty

Rize, Turkey

Strong & coarse black tea

Black Leopard, Malawi

*Whole leaf tea & smoked
over guava tree wood*

Tea Blends

Maharajah, India

Blend of Darjeeling & Assam, very round

English Breakfast

Strong & malty

Earl Grey d'Or, India

Assam golden tips, femminello bergamot

Chaï, Chandernagor, India

Masala Chaï spices

Sultane, India

Blend of finest Ceylon & candied fruits

Marco Polo, India

Fruits & flowers of Tibet

Wedding Imperial

Malty Assam with chocolate & caramel

Paris - London

Black & white tea with rose & lavender

Casablanca

Green & black tea, Moroccan mint & bergamot



OO LONG TEAS



Traditionally, Oolong is from Taiwan, and it is also known as Formosa. This region mainly produces dark Oolong which has ripe fruit aroma, and a dark liquor. Located in New Zealand is a unique balled Oolong, with a clear, light liquor and clover honey with a hint of vanilla.

· Dermatological Properties ·

Oolong tea can suppress allergic reactions because it combats free radicals, which is a healing property of an antioxidant. The antioxidants found in Oolong are essential for vibrant, youthful skin.

Oolong Imperial, Taiwan

Honey & chestnut

Oriental Beauty, Taiwan

Candied fruits, apple & vanilla





WHITE TEAS & GREEN TEAS

White Teas are mostly made from tea buds only, as the Yin Zhen also known as silver needle, but the taste is very delicate, especially while eating. The Pai Mu Tan contains leaves as well, which brings a strong character to the tea, ideal to be matched with food.

· Energy Boost ·

The energy boost from tea is longer-lasting and steadier than that from a cup of coffee. L-theanine also increases alpha waves in the brain, helping to enhance focus while at the same time offering calming and relaxing effects.

Yin Zhen, China *(Supp 9)*
Fresh fragrance and floral

Lung Ching d'Or *(Supp 9)*
Appears Year of the Dragon

Pai Mu Tan
White flowers and woody

Nocturne Oriental
*Sensual floral green tea
with citrus scent*

Blanc & Rose
Noble Yin Zhen and Oriental rose buds

Jasmin Beauty
Intense jasmine fragrance

Every Day Matcha *(Supp 7)*
*Powdered Japanese green tea
and Umami*

Gyokuro Kansai
Rich in vitamin C, low in theine

De-Stress Tea
*Make your moments of relaxation
a daily pleasure*

Genmaicha
Delicious when iced

À La Porte Chinoise
A garden of exotic teas





PU-ERH TEAS & HERBALS

Pu-erh is very traditional in China as it is the only tea that is oxidised and fermented. Families in China have their own way and style to age this tea as part of their culture. To receive this tea as a gift is incredibly meaningful.

· Digestive Properties ·

Pu-erh tea is well known in the history as in present days to be drunk after large meals to help digestion. Many years ago in China, Pu-erh was considered a tea-medicine.

Pu-Erh

Earthy & slightly sugary taste

Pu-Erh Vintage 2008 *(Supp 9)*

Notes of autumnal fruits & dewy wood

Mentha Piperita

A delicate lacework of cool, peppery reflections remaining remarkably mellow

Verbena Citroedora

Gold liquor with a velvety texture & a dizzying rush of candied citron

Chamomilla


Hint of white magnolia flower

Rouge Médis

Rooibos, red & black berries, rose & lavender

Rio Summer, Cold Brew

Rooibos, mint & Açai berries





CHAMPAGNE SELECTION

Bottle	750ml
'R' de Ruinart	130
Ruinart Rose	165
Ruinart Blanc de Blanc	185
Billecart-Salmon, Brut Réserve	135
Billecart-Salmon, Brut Rosé	170
Billecart-Salmon, Cuvée Nicolas François 2007	285
Louis Roederer, Collection 242	140
Bollinger, Special Cuvée	135
Bruno Paillard, Première Cuvée	140
Pol Roger, Brut Réserve	150
Laurent-Perrier, Brut Millésimé, 2007	165
Bollinger, La Grande Année, 2007	196
Rare, Piper-Heidsieck, 2002	280
Grand Siècle, Laurent-Perrier	418
Cristal, Louis Roederer, 2009	630
Dom Pérignon, 2013	410
Dom Pérignon 'P2', 2002	690
Krug, Grande Cuvée	420
Krug, Vintage, 2004	480
Krug, Clos du Mesnil, 2004	1,750

*Should you have any allergies or dietary requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*





IN COLLABORATION
WITH

Ruinart

Paradis

by



RAYNAUD

LIMOGES

Made in France

design

fromental

*You are welcome to purchase from us our
Raynaud dinnerware,
our team will be pleased to assist you.*

