

WELCOME



The Autumn Winter Prêt-à-Portea collection showcases an expert edit of this seasons key catwalk pieces. The main collection is made up of six bold seasonal creations plus a sharing showstopper cake.

Ganni graces the cakewalk for the very first time, whilst firm favourites Fendi & Balenciaga are once again transformed by Executive Head Pastry Chef Mourad Khiat. Lastly, this season's sharing centrepiece is Gucci stunning equestrian look.

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IN THE MOOD TO CELEBRATE..?

A few of our favourites by the bottle...

Laurent-Perrier La Cuvée Brut	£90
Laurent-Perrier Demi-Sec	£110
René Geoffroy 'Empreinte' Brut 1er Cru 2013	£112
Laurent-Perrier Brut Millesime 2007	£120
Louis Roederer Collection 242 NV	£125
Moët & Chandon Brut Imperial NV	£125
Bollinger Special Cuvée Brut	£130
Laurent-Perrier Cuvée Rosé	£130
Charles Heidsieck Reserve Brut NV	£132
Bollinger Rosé	£140
Laurent-Perrier Blanc de Blancs	£155
Billecart-Salmon Brut Rosé	£155
Eric Rodez Rosé Brut NV	£155
Louis Roederer Brut Nature 2009	£180
Bollinger La Grande Année 2012	£250
Laurent-Perrier Grand Siècle	£280
Bollinger La Grande Année Rosé 2004	£295
Dom Pérignon Brut 2010	£350
Laurent-Perrier Alexandra Rosé 2004	£400
Laurent-Perrier Alexandra Rosé 1998	£420
Dom Pérignon Rosé 2005	£620

Please do ask to see our full list of champagnes & wines

PRÊT-À-PORTEA: AUTUMN WINTER COLLECTION



PRÊT-À-PORTEA

£64.00 per person

SIGNATURE MOCKTAIL PRÊT-À-PORTEA

£74.00 per person

Including a Solstice mocktail made with Everleaf Mountain, blackcurrant, hibiscus & agave

Additional signature mocktail £16

CHAMPAGNE PRÊT-À-PORTEA

£74.00 per person

Including a glass of Laurent-Perrier Champagne La Cuvée Brut NV

Additional glass of Laurent Perrier Brut £19

COUTURE CHAMPAGNE PRÊT-À-PORTEA

£80.00 per person

Including a glass of Laurent-Perrier Rosé or Laurent Perrier Blanc de Blanc

Additional glass of Laurent Perrier Rosé £25

Additional glass of Laurent Perrier Blanc de Blanc £28

HAUTE COUTURE CHAMPAGNE PRÊT-À-PORTEA

£114.00 per person

Including a glass of Dom Pérignon 2010

Additional glass of Dom Pérignon 2010 £60

All prices are inclusive of VAT at the current rate.
A discretionary service charge of 12.5% will be added to your bill.

SAVOURY COLLECTION 2021-2022



THE BERKELEY TEA SANDWICHES

Roast corn-fed chicken, parmesan sage cream, lettuce on onion bread

Home smoked Scottish salmon, pickled vegetables, miso butter,
watercress on sourdough rye

Pastrami, Boursin blue cheese cream, gherkins, rocket on malt brown bread

Baked Portobello mushroom, celeriac remoulade,
pickled walnuts, Montgomery cheddar on whole granary

Clarence court hen's egg mayonnaise, mustard cress on white bread

SAVOURY TREATS

Poached pear and onion marmalade, blue cheese croute, Macadamia crumble (n)

Truffle chestnut mousse, wild mushrooms, pickled baby onions with tarragon
chicken velouté

Collins Room Team Tea Tip

Try the pan fired **Dragonwell**, its
uniquely nutty flavour is the perfect
match for your sandwiches
& savoury treats.

Should you have any allergies or intolerances please do ask a member of staff who will be more than happy to assist. (n) Contains nuts. Please be advised that our products are prepared in an environment that contains nuts. We will do our utmost to provide a nut free offering upon request, but unfortunately we cannot guarantee the products will be 100% trace-free.

THE AUTUMN WINTER COLLECTION 2021-2022



A COLLECTION OF CAKES AND FANCIES INSPIRED BY THE SPRING/SUMMER CATWALK

Stella McCartney's disco jumpsuit is a cassis mousse with blackcurrant jelly and a zigzag of Joconde sponge (n)

Balenciaga's couture ensemble is a velvety mandarin cheesecake with orange confit on chocolate sable, topped with a Dulcey cream and oversized chocolate hat (n)

The **Fendi** IT bag is a cinnamon chocolate blondie, encased with Ivoire chocolate and finished with desiccated coconut 'fur' (n)

A Pink Lady apple pavlova with Granny Smith apple compote is topped with apple jam and Chantilly cream for **Giambattista Valli's** couture look

Ganni's ensemble is a hazelnut dacquoise with salted caramel, encased with Valrhona chocolate mousse and finished with a passion fruit crème diplomate and chocolate shard (n)

We pay homage to 100 year old fashion icon **Iris Apfel** with spiced biscuit, intricately iced with royal icing

THE SHARING CAKE

Gucci's equestrian catwalk is a red velvet and mascarpone mousse, topped with a hand painted galaxy chocolate dome. Inside, sits a citrus marshmallow dipped in white chocolate and the whole ensemble is topped with a chocolate truffle riding hat filled with dark chocolate ganache

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HOW WE MAKE TEA



We at The Berkeley believe that even the humble cup of tea requires a lot of love and attention to be the best it can be. Working alongside skilled tea masters to source and curate our tea menu, we particularly enjoy our rare and seasonal selections which evolve and change with the seasons. In addition, we source our teas from their historical origins as we believe this gives a truly representative cup.

Once we source the finest teas we give the leaves a little more attention than most, in fact we take a truly scientific approach. Treating the leaves as the specialised ingredients that they are. Here are our secrets:

- 1 Weigh them according to tested recipes
- 2 We are then very careful of the temperature of the water, ensuring that green & white teas are made with 70-80°C water to allow the flavours to come alive
- 3 We spend just the right amount of time infusing the teas ensuring a balanced extraction.
- 4 Finally we decant the infusion from the leaves, this stops the teas from over infusing and developing bitter flavours we all don't like

Tisane, often known as herbal teas, are produced using flowers and fruits rather than tea leaves.

We explore the six main tea types over the next few pages and would be delighted to help with making your selection.

Not sure which tea to pick? Look for a box like this one, this will show our team's favourites. These teas are the ones we think best showcase each category of tea.

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WHITE TEAS



Sweet & mellow

“White teas are predominantly produced in Southern China. Their sweet, often fruit flavour, soft texture and thirst quenching character lends them to all day drinking. The least processed of all teas, white tea production is characterised by a long withering stage, traditionally spring picked leaves are left to dry for up to 72 hours before being gently heated for a few hours”

WHITE PEONY (China, Fujian)

Refreshing, rounded malt, melon

Sourced from Fuding in Fujian province, this very high grade White Peony undergoes natural slow ambient drying. Sets of two deep green leaves and a downy silver bud produce a pale green infusion of sweet honey notes with a refreshing cucumber and melon finish.

JASMINE SILVER NEEDLE (China, Yunnan)

Delicate and mellow with uplifting jasmine fragrance

Produced in the neighbouring provinces of Yunnan and Guagnxi, the downy buds are picked early in Yunnan's spring and simply dried in the sun. Come August the tea is laid beneath a bed of fresh jasmine flowers for five consecutive nights imparting a fresh, fragrant jasmine aroma. Both delicate and soothing it's perfect for a calming moment in the afternoon.

YELLOW TEAS



Smooth, rounded & prized

“Yellow teas are unique to China, produced in limited quantities in a handful of regions. Their production method gives a unique flavour with mellow sweetness. Historically used as tribute teas, given as gifts to the emperor. The intricate processing of this tea is fraught with risk, easily spoiling the sought after flavours, subsequently production is limited to a few small areas where skill has been passed down through generations”

JUN SHAN SILVER NEEDLE (China, Yunnan) £38 Supplement

Delicate, syrupy, golden

A rare and highly sought after tea only produced on Jun Shan Island on Dong Ting Lake for a couple of weeks each year. Located in Hunan, Chairman Mao's home province, it has been often thought of as his favourite tea.

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GREEN TEAS



Vibrant, grassy & refreshing

“Bursting with vibrant grassy flavours, a sublime natural sweetness and silky texture. There are hundreds if not thousands of green teas in China alone, we source from mostly China, with our Matcha coming from Japan. We find the best green teas are deliciously fresh – they taste green and alive. Much of the final taste is determined from the processing of the fresh leaf, with Dragonwell being pan fired leading to a gentle nutty flavour.”

JADE SWORD GREEN (China, Hunan)

Bright, green, grassy, spring fresh

This organic single origin tea is a textbook example of a bright and refreshing green tea. With a slight grassy note it is brisk and invigorating; just the thing to drink all day.

DRAGON WELL GREEN (China, Zhejiang) £2 supplement

Vibrant, spring fresh, smooth, creamy hazelnut

China's most prized and famous tea, also known as Long Jing green. Produced in the hills surrounding Hangzhou's West Lake. Pan firing is the secret to the unique nutty flavour and its iconic flattened spear like shape.

MATCHA SUPREME (Japan, Kagoshima) £3 supplement

Vivid, grassy, creamy, invigorating

Our Matcha has a deliciously sweet and deep flavour.

The finest tencha leaves give it a vivid bright green colour. Producing Matcha is famously labour intensive – it can take up to one hour to grind just 40 grams of this tea, but the result when made correctly is well worth the effort.

RARE & SEASONAL

FLOWERING JASMINE AND LILY (China, Fujian) £9 supplement

Intense, fresh, floral

Green Tea from the Fujian province is used as a base to the floral scents of vibrantly coloured lily petals and jasmine blossoms. Each bulb is hand-tied and will unfurl and blossom on infusion.

2019 SHIMEN GREEN MOUNTAIN (China, Hunan) £15 supplement

Fresh, floral, reviving

From the gardens of Mr Li, Ziliang garden at an elevation of over 1,000m. Thick and satisfyingly sweet, this tea is highly prized at origin and so celebrated locally that it rarely finds its way outside of China.

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GREEN TEAS



GENMAICHA (*Japan, Shizuoka*)

Mellow, Toasted, Warming

‘Genmaicha’ – literally translating as ‘brown rice and tea’ – refers to the addition of rice to a green tea base. ‘Mochi Gome’ rice – a premium rice – is steamed and then roasted, which browns the grains and imparts an unforgettable toasted taste when blended with the tea

OO LONG TEAS



Rich & complex

“The most varied and complex of all teas – regarded amongst connoisseurs to be the most exciting of all. The best Oolongs are produced in China & Taiwan where the climate and soil along with local expertise allow this complex tea type to come alive. This category of tea can be characterised by the partial oxidisation as well as the level of roasting”.

ALI SHAN (*Taiwan, Chiayi*)

Floral, Buttery, Refreshing

Grown in the lofty heights of Taiwan's most-treasured national park. Ali Shan 'Mount Ali' Oolong teas are famous for their outstanding aroma and flavour. A true favourite, our Ali Shan boasts fresh notes of spring flowers with depth of mango and apricot.

WUYI OOLONG (*China, Fujian*)

Complex nut, chocolate, mineral & floral notes

Produced in the mineral rich soils of Wuyi, this Oolong is bursting full of complex flavour. Through masterful control throughout the production this Wuyi Oolong is gently warming, nutty and chocolatey which is lifted by sweetness and floral notes.

PHOENIX HONEY ORCHID (*China, Guangdong*) £2 supplement

Rich, roasted nuts, fruit, flowers & honey

Hailing from the orange groves nestled in the Phoenix mountain range in the Guangdong province, this complex yet accessible Oolong brings notes of orange, vanilla and honey. Pair this tea with savoury dishes and the honey flavour from the elegant long leaves will come to life even more.

RARE & SEASONAL

ORIENTAL BEAUTY SUPREME (*Taiwan, Hsinchu*) £15 supplement

Sweet, Fragrant, Iconic

Often referred to as the late Queen Mother's favorite tea. This is a highly aromatic oolong tea with notes of apple, grape and fragrant wood. With its iconic tart sweetness, Oriental Beauty is a fantastic oolong tea for the afternoon and pairs well with light pastries.

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BLACK TEAS



Bold & strong

The most common, but often the most misunderstood tea type. We source tea from various origins including China, India & Sri Lanka to find the most authentic cup and the nation's favourites. Black teas can be beautifully rich and bold or gentle, fragrant and delicate. To be a black tea, leaves must be fully oxidised allowing the more robust flavours to develop, they are then shaped and dried to determine the final result.

DARJEELING 2ND FLUSH *(India, Darjeeling)*

Fragrant, rounded, warming

Our tippy Darjeeling 2nd Flush tea encapsulates the best of the summer season of this famous region. Lighter and more fragrant than other Indian black teas, this particular darjeeling tea combines warming and comforting aromatic flavours with a deeply refreshing taste and enough body to make it a classic afternoon tea.

VANILLA BLACK *(Sri Lanka, Ruhana)*

Sweet, fragrant, rich

Our Vanilla Black is a rich and smooth black tea scented with vanilla essence. The soft, creamy vanilla naturally sweetens the bolder black tea.
A comforting afternoon or evening treat.

CEYLON & ROSE *(Sri Lanka, Ruhana)*

Soothing rose with a lively black tea base

Using a medium bodied Ceylon tea from Ruhuna in the far south of Sri Lanka, it's the perfect partner to sweet, beautifully floral whole rosebuds. Resulting in a deeply fragrant black tea, it is perfect to savour in the afternoon.

ASSAM BREAKFAST *(India, Assam)*

Broad, full, rich, malty

Whilst usually a blend, we source our Breakfast Tea from the finest tea gardens of Assam. This tea offers the perfect balance of strength, assertiveness and rich malty flavour, everything you need to start your day.

DECAFFEINATED CEYLON *(Sri Lanka, Ruhana)*

Rounded, smooth, warming

Enjoy the rich, satisfying character of our Ceylon blend, selected from the island's best gardens. Gently bathing the leaves in liquid CO₂ removes nothing but the caffeine. Perfect for those looking to enjoy the unique taste of one of the world's great tea regions while avoiding caffeine.

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BLACK TEAS



EARL GREY *(Sri Lanka, Ruhana)*

Energising, extremely fragrant citrus notes on a rich Ceylon base

To create our Earl Grey we selected a delicious full-bodied black tea from Ruhuna in Sri Lanka. Teaming this with a touch of bergamot tempers the richness and gives the tea the classic citrusy note. A long-standing favourite.

RARE & SEASONAL

RED DRAGON *(China, Yunnan) £15 supplement*

Ripe, fruity, revealing

Red Dragon is a unique and exceptional tea, processed by masters as a Black Tea using a cultivar traditionally used for Oolong Tea. This gives the tea a syrupy, rich texture, fruity aroma and an enticing flavour of dark berries, ginger, caramel and chocolate.

THURBO MOONLIGHT 1ST FLUSH DARJEELING *(India, Darjeeling) £10 supplement*

Fragrant, Sweet, Reviving

Created exclusively for the Berkeley this small batch of Organic Darjeeling First Flush is an exceptionally fresh tea that has been carefully selected by our Restaurant Manager, Steven, to truly express the finest and rarest features Darjeeling has to offer. Beautifully fragrant with warm, floral aromas it gives way to a taste that has complete clarity of honeysuckle, with a sweet mouthfeel, light astringency and rich texture.

PU ERH



Aged & mature

Only teas produced and aged in Yunnan, Province of China, can be called Pu erh. A fascinating tea type with a completely unique character and flavour, it is often referred to as vintage or aged tea, and it has long been a national treasure within China. Likened to a fine wine, a degree of knowledge and connoisseurship goes a long way in enhancing appreciation of this rare tea type.

VINTAGE COOKED PU ERH *(China, Yunnan) £6 supplement*

Mellow woody, earthy with tobacco

Pu erh teas are growing in popularity as tea drinkers around the world seek to uncover their unique flavours. Hailing from the Yunnan province in China, this is a great introduction to cooked Pu erh – rich yet subtle, with a woody, earthy character, smooth texture and deep dark colour.

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TISANE



Fresh, uplifting & aromatic

The term Tisane originates from ancient Greek, it was reintroduced by the French in the mid 20th century meaning a herbal or medicinal drink. Herbal teas promise the rich variety of the plant kingdom drawing on cultures and traditions worldwide. We work to source herbs, flowers & fruits that are bursting with vibrant flavour. All of our Tisanes are caffeine free.

BLACKCURRANT & HIBISCUS

Tart berry fruits with sweet floral aroma

This blend of blackcurrants, summer berries and hibiscus shells offers a vivid and lively infusion bursting with berry flavours.

WHOLE PEPPERMINT LEAF

Refreshing, bright, intensely minty

Our peppermint tea is striking and strong with a fresh, intensely minty flavour. It aids digestion and cleanses your palate, it's a great way to round off a meal.

WHOLE CHAMOMILE FLOWERS

Full, mellow, floral

We insist on using whole flowers, simply picked and dried; this truly captures the delicate soothing character of this favourite infusion.

LEMONGRASS & GINGER

Bracing, refreshing, fragrant lemongrass, warming ginger

This infusion harnesses lemongrass and whole ginger to invigorate and provide a revitalising citrus lift, with a little spicy glow. Perfect as a post meal digestif.

WHOLE ROSEBUDS £2 supplement

Delicate, Floral, Enchanting

Whole rosebuds and nothing more. Picked when fresh and slowly dried, they retain all their natural goodness – essential oils, aroma and wonderfully enchanting flavour. Upon infusion, they release their charming perfume, with a touch of fresh leaf for a soothing and visual experience.

ROOIBOS

Sweet, honeyed, refreshing

Also known as redbush, this is a delicious example of South Africa's famed caffeine-free herbal infusion. We find its moreish flavour and sweet character perfect any time of the day.

COFFEE



ESPRESSO BLEND

Cremissimo | Elegant, smooth and refined coffee available in any style

CAFETIÈRE COFFEE

Paradiso | A rare Sidamo blend from a small, exclusive plantation in Ethiopia, sweet and concentrated, blended with a delicate, silky Brazilian Santos

ORIGINS COFFEE



World renowned single-origin coffee prepared table side using a modern interpretation of the traditional Japanese Kinto slow brew method.

LIGHT

supplement £2

Ethiopian Sidamo | Light, Spicy, Floral & Sweet Aftertaste

Honduras Silver Hill | Vanilla, Hazelnut, Milk Chocolate, Coconut & Honey

Tanzania Peabody | Chocolate, Oat & Slightly Acidic

MEDIUM

Kenya AA | Caramel, Lemon, Tangerine & Cherry

Yemeni Mentara | Earthy Floral, Citrus, Coco & Chocolate

Panama Torcaza | Cherry, Citrus Orange, Peach And Bright Cinnamon

BOLD

Indian Malabar | Earthy & Heavy Body, Chocolate Musk

Burundi Thousand Hill | Candied Lemon, Spicy & Nutty

Bolivia High Roast | Tangerine, Crème Caramel & Apricot

INVIGORATING

Organic Midori | Sweet, Delicate Acidity & Low Caffeine

Brazilian Ginseng | Blended With A Light Brazilian Coffee, Light, Fruity

RARE & HISTORICAL

supplement £10

Jamaican Blue Mountain | Brazil Nut, Chocolate, Mild Acidity

Indonesian 'Ross Kopi' | Civet Cat, High Acidity, Must

Brazil 'Jacu Bird' | Unique Nutty Flavour, Aniseed (UK exclusive)

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GIFT SHOP



PRÊT-À-PORTEA CHINA – SET FOR TWO £325

This couture china tea set captures the sartorial style of Prêt-à-Portea and features the same indigo, yellow and lilac palette you'll find in the Collins Room. It's made exclusively for The Berkeley by Bernardaud.

Prêt-à-Portea China – Set for Two contains two tea cups, two saucers, one small milk jug and one small tea pot, perfect for two cups.

PRÊT-À-PORTEA CHINA – SET FOR FOUR £525

Whether it's morning blend or afternoon tea, this catwalk-worthy china set for four will always rise to the occasion. Made by porcelain craftsmen Bernardaud, this is the exact same tableware we use in the Collins Room when serving our trend-setting Prêt-à-Portea.

Prêt-à-Portea China – Set for Four contains four tea cups, four saucers, one large milk jug and one large tea pot, perfect for four cups.

PRÊT-À-PORTEA: SET OF TWO MUGS £40

Featuring the iconic lilac, indigo & yellow pattern of our tableware, this set of two mugs will be the perfect addition to your morning cuppa. Made exclusively for The Berkeley by world renowned potters William Edwards.

PRÊT-À-PORTEA: HIGH-FASHION BAKES & BISCUITS £12.95

Recreate the Prêt-à-Portea cakewalk at home, guided by The Berkeley's Executive Pastry Chef Mourad Khiat. Our exclusive cookbook includes recipes for stilettos in shortbread and couture cakes, each a trendsetting tribute to fashion-world icons – from Burberry and Jimmy Choo to Dolce & Gabbana.