

THE ROYAL COLLECTION

ADD A LITTLE SPARKLE

KIR ROYALE

CRÈME DE CASSIS, CHAMPAGNE

18

A GOBLET FIT FOR A KING

REMY MARTIN COGNAC, PROSECCO, PARFAIT D'AMORE,
ITALIAN VERMOUTH, ORANGE MARMALADE

16

THE KINGDOM WITHIN US...

HIGHLAND PARK WHISKY, TAYLOR'S PORT, HOMEMADE CARAMEL SYRUP

16

THE NEW YORK BAR ROYALE

TANQUERAY GIN, LIMONCELLO, FRESH APPLE, MINT

16

CHAMPAGNE

LANSON BLACK LABEL CHAMPAGNE

125ml

17

LANSON ROSÉ

125ml

18

SHOT OF CHAMPAGNE

25ml

4

PORT

TAYLOR'S 10 YEAR AGED TAWNY

11

RUTHERGLEN MUSCAT

12

TAWNY 20 YEAR RAMOS PINTO QUINTA DO BON RETIRO

26

ROYAL AFTERNOON TEA

THE PALACE LOUNGE



#RubensHotel | #EnglishGrill | #NewYorkBar | #LeopardBar | #CurryRoom

A RITUAL FIT FOR ROYALTY

AFTERNOON TEA THE RUBENS AT THE PALACE

Royal Afternoon Tea — £45

Champagne Afternoon Tea — £62

Bottomless Champagne Afternoon Tea — £75

Vegan and Le Green Champagne Afternoon Tea — £69

Halal Sparkling Afternoon Tea — £62

Prince & Princess Afternoon Tea — £19 (children under the age of 12)

ENJOY THIS traditional English occasion at The Rubens at the Palace overlooking the Royal Mews of Buckingham Palace.

The pastry kitchen at The Rubens is led by our talented pastry chef Sarah Houghting, producing the freshest pastries and cakes for our guests to enjoy. With a reputation as one of the best in London we pay respect to the tradition of Afternoon Tea whilst incorporating fresh twists along the way.

Our delicious Afternoon Tea features mouth-watering pastries, finger sandwiches and scones.

Our sandwiches, scones, pastries and seasonal preserve are prepared fresh each day. Please inform us prior to your visit of special dietary restrictions or allergies to avoid additional waiting time.

VEGETARIAN, VEGAN, HALAL AND GLUTEN-FREE OPTIONS AVAILABLE

We kindly request 24-hours' notice for the above options and any other dietary restrictions or allergies.

PRINCE & PRINCESS

AFTERNOON TEA

£19 PER CHILD UNDER THE AGE OF 12

SANDWICHES

on White bread & Caraway Seeded Bread

STRAWBERRY JAM & PEANUT BUTTER

HAM & CHEESE

CHOCOLATE NUTELLA

CUCUMBER & CREAM CHEESE

SCONES

TRADITIONAL PLAIN

HONEY & WHITE CHOCOLATE

Served with homemade seasonal fruit preserve & clotted cream

PASTRIES

RUBENS MARSHMALLOW

ROYAL SEASONAL CUPCAKE

RUBENS ICED DOUGHNUTS



GLUTEN-FREE AFTERNOON TEA

SANDWICHES

All sandwiches are served on a selection of gluten-free breads

SMOKED SCOTTISH SALMON & HORSERADISH CREAM CHEESE

CORONATION CHICKEN & TOASTED ALMONDS

HAM, CHEESE & TOMATO CHUTNEY

EGG & WATERCRESS

CUCUMBER & CREAM CHEESE

SCONES

FRUIT SCONES

Served with Homemade Seasonal Fruit Preserve & Clotted Cream

PASTRIES

THE CROWN

Cinnamon chocolate mousse, brownie biscuit, coconut marshmallow

Chocolate is a firm favourite of Her Majesty, The Queen

FRUIT FROM THE QUEEN'S ORCHARD

Seasonal glazed fruit-shaped mousse with compote

A tribute to Her Majesty, The Queen's orchard at Windsor Castle

ROYAL MACARON

Caramelised apples, coffee whipped ganache

Ode to the late Prince Phillip who loved a good apple dessert

SEASONAL RUBENS ÉCLAIR

A choice of a seasonal éclair by the pastry chef

A homage to Prince Charles' sustainable farming

BREAD & BUTTER

Bread pudding cream, rose and raspberry, lemon sponge tart

A delightful take on a favourite of the late Princess Diana

P M D ' S TEA SELECTION

P.M. DAVID SILVA & SONS WAS ESTABLISHED IN 1945 during the Plantation Raj in Ceylon's world-famous Dimbula Valley. The company was founded on Brunswick Estate in the fertile Maskeliya Valley as a small independent Tea Shop for tea plantation workers to gather, relax and enjoy a quality cup of tea. The business and the family soon expanded to become a specialist Tea Transporter and Plantation Supplier. Today, three generations on, it remains a family company, serving the world's most sought-after teas that are hand plucked and ethically sourced.

BLACK TEA

THE RUBENS TEA BY ST. JAMES TEA ESTATE,
UVA, CEYLON

St. James Estate was founded by intrepid British planters during the plantation Raj in Ceylon. The tea is hand-picked during the short Uva season which takes place in August. The cup is aromatic with a strong bouquet and hint of wintergreen flavour, the classic characteristics of a well made seasonal Uva.

Perfectly paired with our Coronation chicken and toasted almond sandwiches.

THE ROYAL JUBILEE TEA

BY LOVERS LEAP TEA ESTATE,
NUWARAELIYA, CEYLON

The estate takes its name from two lovers who leapt to their fate. HRH The Duke of Edinburgh visited this estate on a Royal tour of the island in 1954. The Duke took to the fields by planting a selection of tea bushes during his visit. Lovers Leap tea was the only tea served and drunk by those in attendance of the state banquet dinners during the Diamond Jubilee celebrations for 2012. The flavours are bright, crisp and clean — a lighter cup without milk.

Perfectly paired with our ham, cheese and tomato chutney sandwiches.

PLANTERS' BREAKFAST

Strong and full bodied. Before English breakfast, early tea planters enjoyed the full bodied flavours of Planter's Breakfast in Ceylon. The perfect conditions for creating that rich full taste are found in the Dimbula valley. This is where the award-winning Planters Breakfast is hand-picked.

Perfectly paired with our smoked Scottish salmon & horseradish cream cheese sandwiches.

PLANTERS' AFTERNOON

The traditional afternoon tea of cakes and sandwiches is best taken with a bright and fragrant tea. The award-winning afternoon tea is handpicked on the rolling hills of Ceylon's Uva region. Ideal on its own or with a splash of milk.

Perfectly paired with our scones.

PLANTERS' EARL GREY

The most aristocratic of teas is infused with the unmistakable aroma of bergamot. To balance the citrus, you need a bold tea. The Earl Grey is handpicked and infused with a drop of natural bergamot oil.

Perfectly paired with our cucumber and cream cheese sandwiches.

P M D ' S
TEA SELECTION

BLACK TEA

INVERNESS TEA ESTATE — CEYLON

Hand-picked on the high peaks of Inverness Estate in Ceylon. The Orange Pekoe is the perfect accompaniment to scones and pastry selection. A rosy cup with a golden liquour, the Inverness Orange Pekoe is a taste of a bygone era.

Perfectly paired with our ham, cheese and tomato chutney sandwiches.

HALMARI TEA ESTATE - ASSAM

The dry leaf contains selectively plucked and delicately rolled leaves with a generous sprinkling with its signature creamy chocolate note that this seasonal tea is known for. Can be enjoyed plain or with milk.

Perfectly paired with our cucumber and cream cheese sandwiches.

JUNGPARA TEA ESTATE – 2ND FLUSH

DARJEELING

High grown on the foothills of the Himalyas, Jungpara estate produces tea in the traditional method when two leaves and a bud are carefully hand-picked. Most of the estate is not accessible by motor vehicle and factory access is still made on foot and to this day chests of Jungpara tea are bought by Sherpa's down the steep steps.

Jungpara 2nd flush teas have a darker cup with the signature "muscatel" flavour of a quality Darjeeling. *Perfectly paired with our traditional plain scones.*

CHAI CINNAMON

The marriage of quality high grown tea and indigenous Ceylon spices produce an exceptional tea with piquancy. The tea's sumptuous, spicy notes entice the palate whilst finishing with the sweet, smoothness of Cinnamon. Chai Cinnamon is the ideal drink for those chilly winter evenings. *Perfectly paired with our seasonal Rubens éclair.*

GREEN & WHITE TEA

PLANTERS' GREEN

Grown on the high peaks and hand-plucked to fully satisfy the green tea connoisseur. The large leaf tea is curled and pan heated to produce a light mellow brew with a delicate flavour and aroma, or as an after dinner drink. *Perfectly paired with our egg and watercress sandwiches.*

SILVER TIPS (Supplement £25)

Drinking Silver Tips is an indulgent experience. Its clear infusion possesses a slight metallic sheen on the surface. Silver Tips are carefully nurtured in perfect microclimate conditions and hand-picked only at precise times. Chosen from a distinct cultivar the unfurled tender buds enter a unique oxidization process and is hand-crafted to perfection. *Perfectly paired as a palate cleanser or after you enjoyed afternoon tea.*

HERBAL TEA

ROOIBOS

Unique to the Western Cape of South Africa this is a bright orange infusion that is rich in vitamin C, Iron & Magnesium. *Perfectly paired with our traditional plain scones.*

PEPPERMINT LEAVES

A cherished herbal tea that has been used for centuries to aid digestion and leaves a fresh minty tang. Best enjoyed after meal as a palate cleanser or as a digestive aid. *Perfectly paired with our traditional plain scones.*

FLORAL TEA

FLOWERING TEA (Supplement £10)

A light and fragrant green tea wrapped around a bulb of marigold in the base of an arch of pure Jasmine blossoms and an Amaranth flower, which slowly blooms when infused. *Perfectly paired with our royal macaron*

HALAL
AFTERNOON TEA

SANDWICHES

SMOKED SCOTTISH SALMON & HORSERADISH CREAM CHEESE

On Beetroot Bread

CORONATION CHICKEN & TOASTED ALMONDS

on White Bread

ROASTED PEPPER & SUNDRIED TOMATO HUMMUS

on White Bread

EGG & WATERCRESS

on Spinach Bread

CUCUMBER & CREAM CHEESE

on Brown Bread

SCONES

TRADITIONAL PLAIN

HONEY & WHITE CHOCOLATE

Served with homemade seasonal fruit preserve & clotted cream

PASTRIES

THE CROWN

Cinnamon chocolate mousse, brownie biscuit, coconut marshmallow

Chocolate is a firm favourite of Her Majesty, The Queen

FRUIT FROM THE QUEEN'S ORCHARD

Seasonal glazed fruit-shaped mousse with compote

A tribute to Her Majesty, The Queen's orchard at Windsor Castle

ROYAL MACARON

Caramelised apples, coffee whipped ganache

Ode to the late Prince Phillip who loved a good apple dessert

SEASONAL RUBENS ÉCLAIR

A choice of a seasonal éclair by the pastry chef

A homage to Prince Charles' sustainable farming

BREAD & BUTTER

Bread pudding cream, rose and raspberry, lemon sponge tart

A delightful take on a favourite of the late Princess Diana

VEGETARIAN

AFTERNOON TEA

SANDWICHES

CUCUMBER CREAM CHEESE

on Caraway Seeded Bread

ROASTED PEPPER & SUNDRIED TOMATO HUMMUS

on White Bread

CHEDDAR CHEESE & TOMATO CHUTNEY

on Onion Bread

EGG & WATERCRESS

on Basil Bread

GOAT'S CHEESE & RED ONION JAM

on Beetroot Bread

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BREAD & BUTTER

Sourdough bread pudding cream, rose and raspberry, lemon sponge tart

A delightful take on a favourite of the late Princess Diana

THE RUBENS'

ROYAL

AFTERNOON TEA

SANDWICHES

SMOKED SCOTTISH SALMON & HORSERADISH CREAM CHEESE

On Beetroot Bread

CORONATION CHICKEN & TOASTED ALMONDS

on White Bread

HAM, CHEESE & TOMATO CHUTNEY

on Sundried Tomato Bread

EGG & WATERCRESS

on Spinach Bread

CUCUMBER & CREAM CHEESE

on Brown Bread

SCONES

TRADITIONAL PLAIN

HONEY & WHITE CHOCOLATE

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BREAD & BUTTER

Sourdough bread pudding cream, rose and raspberry, lemon sponge tart

A delightful take on a favourite of the late Princess Diana

VEGAN

AFTERNOON TEA

SANDWICHES

All sandwiches are served on a selection of vegan breads

HUMMUS & ROASTED PEPPERS

AVOCADO & ROCKET

SUNDRIED TOMATO & CUCUMBER

ROASTED VEGETABLE & GREEN PESTO

WILD MUSHROOM

SCONES

TRADITIONAL PLAIN

FRUIT

Served with Homemade Seasonal Fruit Preserve & Vegan Butter

PASTRIES

CINNAMON CHOCOLATE MOUSSE

Chocolate brownie biscuit

Chocolate is a firm favourite of Her Majesty, The Queen

FRUIT FROM THE QUEEN'S ORCHARD

Seasonal glazed fruit-shaped mousse with compote

A tribute to Her Majesty, The Queen's orchard at Windsor Castle

ROYAL MACARON

Caramelised apples, coffee whipped ganache

Ode to the late Prince Phillip who loved a good apple dessert

BREAD & BUTTER

Sourdough bread pudding cream, rose and raspberry, verrine

A delightful take on a favourite of the late Princess Diana