THE GRAND

AFTERNOON TEA

SPARKLING DELIGHT

Valdivieso Sparkling Brut (NV) Rs.4,500

Yellow Tail Pink Bubbles Rs.4,500

Cuvee Jean Louis Blanc Brut Rs.4,500

OPENING HOURS

12.30 PM

06.00 PM

ROYAL HIGH TEA

TRADITIONAL SANDWICHES

Smoked Scottish salmon with cream cheese on pretzel bun (D/G/S)

Free-range brown egg mayo & watercress on white bread (D/G)

Coronation roasted organic chicken sandwich on granary bread (D/G)

cucumber & dill creme fraiche on white bread (D/G/V)

SAVORIES

Corn-fed chicken & apple sausage roll (G)

Potted shrimp croquette & mango chutney mayo (D/G/S)

Mini scotch eggs with hot mustard (D/G)

Creamy forest mushroom pie (D/G/V)

SWEETS

Opera cake(D/G/N)

Strawberry tart (D/G)

Lemon drizzle cake (D/G)

Carrot cake(D/G)

Warm scones with devonshire cream and strawberry jam (D/G)

Rs. 6,300/= Per Person

With a Glass of Sparkling Rs. 8,500/= Per Person

(D) - Contains Dairy, (G) - Contains Gluten,
(S) - Contains shellfish (V) - Vegetarian, contains (D) - Dairy and egg,
(A) - Contains alcohol, (N) - Contains nuts

TEA MENU

GREEN TEA
Ceylon young hyson green tea

OOLONG TEA
The first Ceylon oolong

BLACK TEA
Nuwara Eliya peko

Prince of Kandy

Supreme Ceylon single origin

FLAVORED BLACK TEA
Ceylon cinnamon spice tea

INFUSIONS
Natural rosehip with hibiscus

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Tea Lounge

GRAND HOTEL

ESTABLISHED 1891

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ROYAL HIGH TEA

Amidst the picturesque Little England, the stately manor, Grand Hotel stands surrounded by blooming gardens and manicured hedges. At mid-afternoon, a hushed anticipation fills the regal Tea Lounge, bathed in the warm glow of the afternoon sun. Adorned tables boast porcelain teacups and gleaming tableware, while the air carries the enchanting aroma of freshly brewed tea and sweet pastries.

Elegantly attired servers move gracefully, embodying a time-honored tradition. Soft murmurs and clinking teacups create a symphony of sophistication, setting the stage for an experience beyond sustenance.

The centerpiece is the tea itself—a symphony of flavors from Earl Grey to Darjeeling, each cup telling a tale of distant lands. The pouring ritual is an art form, amber liquid cascading with precision.

A culinary masterpiece graces the table—a tiered stand showcasing finger sandwiches, pastries, and scones. Crafted delights beckon indulgence, creating a culinary symphony.

The English High Tea transcends a meal—it's a celebration of refined tastes, tradition, and an exquisite savoring of life's joys.

In this haven, time seems to stand still, allowing guests to escape modern hustle and immerse in the timeless charm of English High Tea. It's a celebration of grace, an ode to tradition, and a fleeting moment of serenity in a bustling world.

Let us introduce you to some of the finest ingredients used to articulate our Afternoon Tea



Smoked Scottish Salmon

Immerse yourself in the rich, delicate flavors of expertly smoked salmon, carefully sourced from the pristine waters of Scotland. Expertly cured and cold-smoked, each silky slice unveils a symphony of delicate flavors, showcasing the salmon's natural richness. Elevate your palate with this timeless delicacy, a testament to the artistry and tradition of Scottish smoking techniques.

Brown Eggs and Organic Chicken

Savor the wholesome richness of organic brown eggs meticulously sourced from the lush upcountry farms of Sri Lanka. Nestled amidst the picturesque landscapes, these eggs are a testament to sustainable and ethical farming practices. Raised in an environment that prioritizes the well-being of hens, these eggs are free from pesticides and artificial additives, offering a deliciously pure taste. Indulge in the natural goodness of these upcountry treasures, as each egg embodies the essence of the pristine surroundings and the dedication of local farmers to deliver a premium organic experience.

Cucumbers

Grown in the heart of the countryside, these cucumbers boast a farm-to-table freshness that enhances the overall taste of the sandwich we serve. Packed with natural juiciness, they add a refreshing crunch to each bite, creating a delightful contrast to the other ingredients. The upcountry cucumbers contribute a farm-fresh essence that transforms an ordinary sandwich into a wholesome and delicious meal.

Lemon Drizzle Cake

A zesty treat that captivates the senses with its light and moist texture. Each slice reveals a perfect balance of sweetness and tanginess, thanks to the generous drizzle of lemon-infused syrup that soaks into the sponge. The cake's golden-brown exterior gives way to a tender crumb inside, creating a heavenly contrast of textures. Paired with a cup of fragrant tea, this citrus-infused indulgence adds a burst of refreshing flavor to the elegant high tea

Carrot Cake

The vibrant and tasty carrot cake steals the spotlight at our high tea, presenting a symphony of flavors and textures. The cake's rich, moist layers are studded with finely grated carrots, providing a natural sweetness and a delightful earthy undertone. The cream cheese frosting atop is velvety smooth, adding a luscious touch to every bite. Adorned with a sprinkle of chopped nuts, this carrot cake not only satisfies the sweet tooth but also brings a burst of color and a harmonious blend of tastes to the high tea affair.

Homemade Strawberry Jam

Elevating the high tea experience, the freshly baked scones are impeccably complemented by the luscious delight of homemade strawberry jam. Crafted with care, the jam boasts a perfect balance of sweetness and a subtle tartness, intensifying the sensory pleasure of each bite. As the warm scones are split open, the fragrant aroma of buttery goodness wafts through the air, setting the stage for the velvety consistency of the strawberry jam to spread effortlessly. This delightful pairing not only satisfies the palate but also adds a touch of warmth and homely charm to the refined high tea setting.