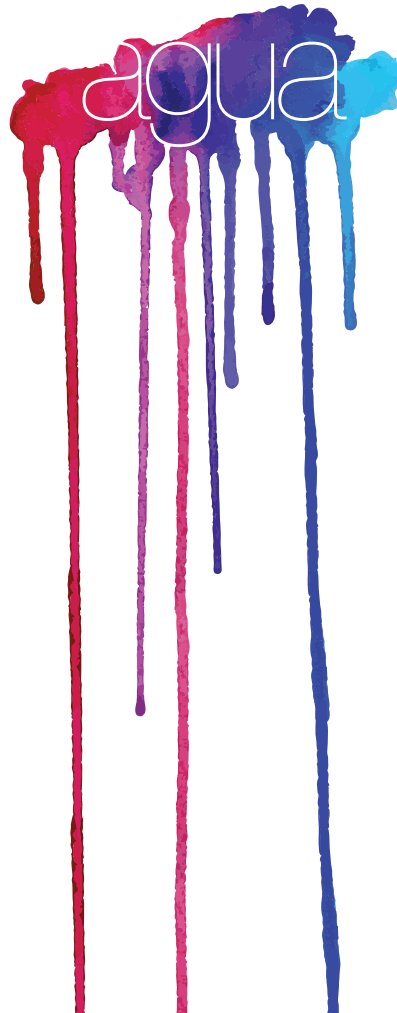


SPA CUISINE MENU



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## canapés

**SALMON TARTARE, AVOCADO MOUSSE, OSCIETRA – 12**

**COMPRESSED CUCUMBER, WHIPPED FETA, OLIVE – 12**

**GREEN MANGO, RED CABBAGE, CARROT RICE PAPER ROLL, SORREL SAUCE (VEGAN) – 12**

**SALT BEEF BAGEL WITH PICKLE AND ENGLISH MUSTARD – 12**

4 pieces each per canapé

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## lounge bowls

**THE BOOSTER BOWL – 12**

Dashi soy marinated salmon, brown rice, sesame seeds, avocado & crackers

**THE ENERGY BOWL – 15**

Tiger prawns, mango salsa, lettuce, coconut flakes, radishes

**THE IMMUNITY BOWL – 10**

Wild black rice, beets, sprouted beans, feta, pomegranate

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## snacks

**DRIED FRUIT & NUTS – 5**

**SEASONAL VEGETABLE CRUDITÉS – 10**

Smokey pepper hummus, avocado tarragon emulsion

**GRILLED ARTICHOKE, PEPPER, PESTO & ROCKET ON CIABATTA – 14**

**GRILLED CHICKEN, ROASTED MUSHROOM, PESTO & ROCKET ON CIABATTA – 16**

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## afternoon tea

**INCLUDES A SELECTION OF MINI PASTRIES AND TEA – 38**

Warm scones, clotted cream, homemade grape and sherry jam

Mint chocolate tea cake

Pineapple mousse shortbread

Earl grey & Martini custard tart

**GLUTEN FREE & VEGAN OPTIONS – 38**

Warm scones, homemade grape and sherry jam

Coffee & lemon grass cupcake

Chocolate, blackcurrant & basil sponge

\*Afternoon tea in the spa is available only Thursday through Sunday and is only available through pre-order from the prior day.

**ORGANIC CHOCOLATE FONDUE – 17**

With fresh fruit & Turkish delight (for two people)

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## sundaes

**ICE CREAM BLOOMS – 8**

Cherry blossom ice cream, hibiscus ice cream, rose water crisps, fresh berries

**THE LIVING SORBET – 8**

Mint-coriander-sorrel sorbet, lemon sorbet, sliced cucumber, raspberries

**MULTIVITAMINS SORBET – 8**

Bananas, granola, orgeat syrup

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## fresh juices

### **BERGAMOT BLEND – 8**

Orange, lemon, virgin olive oil & vanilla

### **ALMOND BLEND – 8**

Orgeat syrup, almond milk, almonds & apricot

### **STRAWBERRY BLEND – 8**

Lemongrass, strawberries, lime & honey

### **V-10 DETOX – 8**

Apple, celery, cucumber, kale, lemon, orange, ginger, parsley, coriander & rocket

### **PEAR-CARROT – 8**

Pear, carrot, turmeric, honey, lemon & orange

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## champagne

	<b>Glass 75cl</b>	<b>Bottle 750ml</b>
Laurent-Perrier Brut NV	14	70

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.

A full list of all allergens contained in each dish is available upon request.

All prices are in GBP and are inclusive of VAT at the current prevailing rate.

Please note that a discretionary service charge of 12.5% will be added to your bill.