



## OO LONG

Are only partially or semi-fermented and sometimes referred to as blue teas, traditionally manufactured in China or Taiwan, but now other countries also produce them.

### Mi Lan Pan

*This smooth, dark Oolong comes from a plantation on the lower slopes of China's Wu Dong Mountain. The leaves are thoroughly fermented and baked to produce a rich liquor with floral and honey characteristics.*

## GREEN TEA

Bursting with vibrant grassy flavours, generally described as 'unoxidized' teas, no chemical change occurs during their manufacture.

### Organic Dragon Well

*This healthy Chinese tea is rich in antioxidants, full of grassy freshness with a sweet undertone. It is best enjoyed with a squeeze of lemon or drizzle of honey.*

### Gyokuro

*This truly extraordinary Japanese tea generates a bright green, almost luminescent infusion with a wonderfully smooth, sweet and creamy taste – we'd compare it to freshly shelled peas, lightly steamed and coated with melted butter.*

### The Prince Sultan's Green Tea

*This is an authentic blend of green tea and mint, clean and refreshing mint flavours with a high grade gunpowder green tea as a base.*

## FRUIT TEA

Fruit steeped in hot water. May contain caffeine. Usually taken straight.

### Peonies and Berries

*This is a grand combination of berries and figs. One side is sweet, fruity and nippy, the other is soft and mild. Both are in perfect unity on a green tea base with plump, glowing berries, snappy fig pieces and lime-light seeking peony petals.*

### Green Peach

*A traditional blend of Sencha green tea, dry fruit pieces and sunflower blossoms. A light flavoured and refreshing green tea with hints of peach.*

### Mango Twist

*A delicious blend of fresh green tea, rich black tea and whole mango pieces. Sweet, lightly spicy and refreshing.*

### Wild Cherry

*Cherry is a dark red beverage with an intense fruity flavour whose colour resembles ripe cherries light scented.*

## WHITE TEA

Lightly oxidised, harvested from the buds and leaves of the Camellia Sinensis plant. The name derives from the silvery white hairs of the unopened buds on the tea plant.

### Blend 68

*Blend of hibiscus, rosehip and orange peel tangled with sweet aromas of tropical fruits. It is a refreshing infusion ideal for the summer. Enjoy best with a drizzle of honey.*

### Jasmine White Tea

*A precious white tea from the Chinese Fujian province. Jasmine tea is made with the top grade and the most famous variety of white tea; silver needle. The soft buds of this white tea are gently scented with fresh jasmine blossoms. This tea is soft with a delicately sweet taste and mild jasmine fragrance.*

## INFUSIONS

Our herbal range is created using freshly picked and dried whole herbs and flowers. Naturally caffeine-free.

### Lemon Verbena

*This refreshing tea is made from the cut leaves of pure lemon verbena. With a rich lemon scent and flavour when infused.*

### Turmeric Gold

*This infusion combines two types of gold: the Aztecs in the form of the most pure cocoa shells and the curcuma root: golden curcumin. This blend is refined by the addition of ginger root and is finished with fennel, aniseed and vanilla flavours.*

### Lemongrass and Ginger Root

*Aromatic stalks of lemongrass blended with spicy ginger and sweet liquorice. Warm and comforting.*

### South African Rouge

*A plant infusion from the South African red bush, very high in antioxidants. It is accented with refreshing cranberry and orange notes. Best enjoyed without milk.*

## COFFEE

You may prefer coffee or hot chocolate as an alternative to tea.

Here is our selection:

Cafetière Coffee

Espresso

Caffè Latte

Cappuccino

Hot Chocolate

*Dairy-free milk available, please ask!*

*We are taking robust measures to ensure the wellbeing of our guests and employees during the global outbreak of Coronavirus (COVID-19). The Angel makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.*