

WELCOME



In our 35th Season, The Autumn Winter Pret a Portea 2023 collection showcases seven couture cakes inspired by the world's greatest designers from Versace to Alexander McQueen.

The Berkeley pastry team was inspired by winter season favourites; the Mont Blanc being transformed into Paco Rabbane's shimmering ensemble. British designer Victoria Beckham makes a welcome return to the Pret a Portea stand with her trademark iconic tailoring; her jacket dress is immortalised as an orange sablé biscuit.

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IN THE MOOD TO CELEBRATE...?



A few of our favourites by the bottle...

Laurent-Perrier La Cuvée Brut	£110
Laurent-Perrier Demi-Sec	£110
Laurent-Perrier Brut Millesime 2012	£130
Charles Heidsieck Reserve Brut NV	£132
Laurent-Perrier Cuvée Rosé	£140
Louis Roederer Collection 244 NV	£145
Moët & Chandon Brut Imperial NV	£145
Eric Rodez Rosé Brut NV	£155
Bollinger Special Cuvée Brut	£160
Billecart-Salmon Brut Rosé	£165
Bollinger Rosé	£180
Laurent-Perrier Blanc de Blancs	£180
Louis Roederer Brut Nature 2009	£180
Laurent-Perrier Grand Siècle Iteración 26	£255
Bollinger La Grande Année 2012	£250
Bollinger La Grande Année Rosé 2012	£285
Laurent-Perrier Alexandra Rosé 2004	£350
Dom Pérignon Brut 2013	£380
Laurent-Perrier Alexandra Rosé 1998	£500
Krug Rosé NV	£680
Cristal 2007	£1200

Please ask to see our full list of Champagne & wine.

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Adults need around 2000 kcal a day.

PRÊT-À-PORTEA: AUTUMN WINTER COLLECTION



FESTIVE PRÊT-À-PORTEA

Berkeley tea sandwiches, savoury treats,
a collection of cakes and fancies inspired by
the Autumn Winter catwalk,
plus an additional festive limited-edition cake
and your choice of tea or coffee

With a signature mocktail £100

With a glass of So Jennie (0% alcohol) £100

With the Berkeley Mulled Wine £100

With a glass of Laurent-Perrier La Cuvée Brut £100

COUTURE PRÊT-À-PORTEA

With a glass of Laurent-Perrier Rosé £106

HAUTE COUTURE PRÊT-À-PORTEA

With a glass of Dom Pérignon Brut 2013 £161

ADDITIONAL GLASS

Signature mocktail £16

Glass of Mulled Wine £16

Glass of So Jennie (0% alcohol) £16

Glass of Laurent-Perrier La Cuvée Brut £23

Glass of Laurent-Perrier Rosé £28

Glass of Dom Pérignon Brut 2013 £70

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SAVOURY COLLECTION 2023



THE BERKELEY TEA SANDWICHES

Roast Norfolk turkey breast, sage and onion stuffing, pickled cranberries, shredded baby gem lettuce on onion bread (118kcal)

Home-cured Scottish salmon, golden beetroot remoulade, watercress on beetroot bread (89kcal)

Beef pastrami, tomato, grain mustard mayonnaise, pickled carrot, rocket on tomato bread (101 kcal)

Hen's egg, spiced mayonnaise, pickle, radish, mustard cress on white bread (103kcal)

Roasted butternut squash, glazed chestnut, balsamic onion spread, spinach on pumpkin seed bread (78kcal)

SAVOURY TREATS

Artichoke cream, crushed Jerusalem artichoke, truffle, lime gel, purple potato crisp, honeycomb puff, thyme oil (53 kcal)

Mushroom and truffle cream éclair, Manchego cheese (76kcal)

Collins Room Team Tea Tip

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

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VEGETARIAN SAVOURY SELECTION 2023



THE BERKELEY VEGETARIAN TEA SANDWICHES

Baked heritage carrot, apple butter, sorrel
on beetroot bread (108kcal)

Brie de Meux, marinated cranberries, watercress,
truffled butter on granary bread (125 kcal)

Sun-dried tomato hummus, artichoke, spinach
on tomato bread (82kcal)

Hen's egg, spiced mayonnaise, pickle, radish,
mustard cress on white bread (103kcal)

Roasted butternut squash, glazed chestnut, balsamic onion spread,
watercress on pumpkin seed bread (78kcal)

SAVOURY TREATS

Artichoke cream, crushed Jerusalem artichoke, truffle, lime gel,
purple potato crisp, honeycomb puff, thyme oil (53kcal)

Mushroom and truffle cream éclair, Manchego cheese (76kcal)



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THE AUTUMN WINTER COLLECTION 2023



A COLLECTION OF CAKES AND FANCIES INSPIRED BY THE AUTUMN/WINTER CATWALK

The **Versace** gown is immortalized in vanilla mousse, Emmanuel sponge and fig and plum compote. All topped with fruit tulle skirt (155kcal)

Trophy jacket from **Victoria Beckham** is and orange sablé intricately piped with royal icing (150kcal)

Prada's handbag of the season is made of cinnamon blondie, glazed with silky white icing, sandwiched with Ivorie chocolate (170kcal)

Paco Rabanne's shimmering ensemble is a Mont Blanc cake with chestnut mousse and blackcurrant jelly, set on a light caramelised chestnut sponge, topped with glittering feather (160kcal)

Harris Reed's standout coat for **Nina Ricci** is crafted with Valrhona dark chocolate suprime and yuzu ganache, set on a citrus pain de genes and finished with chocolate statement collar (162kcal)

Missoni's legendary zigzag – this season showcased on maxi coat – is depicted with mandarin mousse and almond praline, wrapped in Joconde sponge, topped up with sugar zigzags (156kcal)

THE SHARING CAKE

The **Alexander McQueen** showstopper, designed to share, combines chocolate Gianduja cream, miso caramel and hazelnut sponge, finished with high-shine shimmering glaçage and chocolate frill (370kcal)

THE FESTIVE LIMITED EDITION

Our Christmas look from **Balmain**, is a velvety cheesecake with quince compote and pain d'épices es sponge, finished with an oversized sugar bow and pearls (168kcal)

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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 JING 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 JING 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 small cup of tea, this will guide you to 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,”

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

Barley Sugar, herbs, sweetcorn

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.”

ORGANIC 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.

ORGANIC 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.

ORGANIC 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

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.

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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 oxidation 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.

ORGANIC 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 Mothers 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.

Our showstopping china is unique to The Berkeley capturing the sartorial style of Prêt-à-Portea and features the iconic indigo, yellow and lilac palette. We have gift sets available to purchase – speak to your waiter should you wish to take a bit of the Berkeley home with you.

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BLACK TEAS



Bold & strong

The most common, but 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.

ORGANIC 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 yet smooth tea scented with vanilla essence. The soft, creamy vanilla naturally sweetens the bolder black tea. A perfect afternoon or evening treat.

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. Perfect for those looking to enjoy the unique taste of one of the world's great tea regions while avoiding caffeine.

CHAI (India, Assam)

A highly aromatic combination of rich and malty Assam black tea from India with cinnamon, cardamom and ginger spices.

ORGANIC CHERRYWOOD LAPSANG (Yunnan, China)

Smoke, Incense, Malty

A modern take on a classic, Organic Chinese black tea which has been smoked in the UK over cherry wood, inspired by traditional lapsang from the Wuyi Mountains.

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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

ORGANIC 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 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

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 and 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. 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.

ORGANIC 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.

ORGANIC 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.

ORGANIC ROOIBOS

Sweet, honeyed, refreshing

Also known as redbush, this is a delicious example of South Africa's famed caffeine-free herbal infusion, perfect for any time of the day.

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COFFEE



ESPRESSO BLEND

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

CAFETIÈRE COFFEE

Fairtrade 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 to Jimmy Choo and Dolce & Gabbana.

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