

Prêt-à-Portea
THE RED CARPET COLLECTION



YOUR TICKET AWAITS

THE
MAYBOURNE
BEVERLY HILLS



From London to Beverly Hills, Prêt-à-Portea is inspired by the themes and colors of iconic red carpets looks through the years at award shows such as The Academy Awards, The Grammys, and The Golden Globes.

WELCOME

An elegant celebration, Prêt-à-Portea is the haute couture afternoon tea service deliciously imported across the Atlantic from our sister hotel The Berkeley. After nearly two decades of delighting guests in London, the beloved high fashion take on afternoon tea is here to make it's Beverly Hills debut with *Prêt-à-Portea: The Red Carpet Collection*. A favorite among fashionistas with a sweet tooth, Prêt-à-Portea has redefined afternoon tea with playful couture cakes turning celebrity fashion moments into edible art.

With Los Angeles being the entertainment capital of the world, Executive Pastry Chef Brooke Martin is rolling out the red fondant for show-stopping desserts inspired by stars of film and music. With meticulous display of craftsmanship, the collection surprises and delights akin to Paris's finest fashion designers with every hand-piped rose or gold-dusted feather crafted for a camera ready appearance.

Over the next few pages you'll discover the degree of care that goes into each cup of tea and morsel of food. All that remains is for us to wish you a wonderful afternoon.

Roll out the red carpet!



SAVORY COLLECTION

SAVORY

Warm gougère filled with parmesan cheese and crème fraiche

THE MAYBOURNE TEA SANDWICHES

Lightly smoked salmon rilette, lemon, dill creme fraiche on pumpernickel

Classic egg salad, chives, dijon mustard on white bread

Chilled cucumber, herb labneh on rye

All natural Australian wagyu, wasabi butter on wheat

Maple roasted butternut squash, local beets on toasted brioche

SCONES

Tahitian vanilla scone and raisin scone served with
clotted cream, lemon curd and seasonal jam



IN THE MOOD TO CELEBRATE?

A few of our favorites by the bottle

Perrier-Jouët Grand Brut	150
Veuve Clicquot 'Yellow Label' Brut	190
Dom Perignon 2013	790
Veuve Clicquot Brut Rose	210
Billecart-Salmon Brut Rosé	240
Perrier-Jouët 'Belle Epoque' Rosé 2010	760

Please do ask to see our full list of champagnes & wines

THE RED CARPET COLLECTION

First up on the red carpet is **Jennifer Lopez's** Versace tropical bamboo dress styled as a coconut mousse with pineapple chutney and pistachio sponge garnished with mango glass

Strutting next is **Björk's** iconic swan ensemble as a pavlova with whipped passion fruit ganache, valrhona dulcey rocher on a crispy baked meringue garnished with a hand piped swan and molded sugar egg

Michelle Williams accepts her first award in an elegant canary yellow Vera Wang dress styled with royal icing detailed on a biscuit

In Calvin Klein, **Lupita Nyong'o** is adorned in 6,000 pearls as a vanilla St. Honoré with Tahitian Vanilla Bean chiboust and a crème brûlée insert on puff pastry detailed with white chocolate pearls

Stepping into the golden spot light is **Billy Porter's** custom couture Giles Deason styled as coffee mousse with pecan praline center adorned with hand detailed chocolate feathers dusted with gold

Taylor Swift's stunning Christian Louboutin sandal takes on the red carpet in a biscuit decorated with royal icing and a sugar bow

Styling a playful lip-shaped Judith Leiber signature clutch, **Angela Bassett's** is featured as a black cherry sachertorte with dark chocolate cremeux and crispy praline

Margot Robbie's struts the red carpet in a fitted silver Chanel dress styled as an earl grey mousse éclair with citrus confit and milk chocolate glaze dusted with silver luster



TEAS

Sustainably sourced by Rare Tea Company, London

The heart of afternoon tea has always been the tea itself. Our delicious, hand-picked, and hand-crafted teas are as fine, rare and splendid as ever. Our carefully curated selection was sourced and selected with skill and expertise by world-renowned tea expert Henrietta Lovell of Rare Tea Company. She works directly with some of the oldest and many of the most innovative tea gardens from every corner of the world. She has also created a delicious bespoke tea blend for our legendary London sister hotel Claridge's.

Your tea is prepared with the same expertise and rigor that it has been selected. We'll measure out the correct amount of tea, and make sure the water is at the perfect temperature and steeped for exactly the right amount of time before serving it at your table.

BLACK TEA

Black tea is crafted to reveal the strongest and deepest flavors. The British Afternoon Tea was developed to complement the rich, dark flavors of these leaves. These black teas have been traditionally hand-crafted in small batches with great care to preserve their wonderful subtleties of flavor.

CLARIDGE'S BLEND

A bespoke blend created exclusively for Afternoon Tea at our London sister hotel Claridge's. The blend has a unique depth of flavor that combines the power of an English Breakfast Tea with a satisfying complexity. The flavor is rich and aromatic with a deep, malty finish. Perfect served without milk, partnered by a fresh warm scone.

RARE EARL GREY

A traditional Earl Grey tea made from single estate black tea and pure bergamot oil sourced from the ancient citrus groves of Calabria. This is a classic British tea made to exacting standards. The result is a clean and exceptionally bright infusion with exhilarating citrus notes.

WHITE TEA

White tea is the least processed of all teas. Their young leaves and buds are all picked in spring and dried in the warm sunshine. They share very delicate flavors.

SILVER JASMINE WHITE TEA

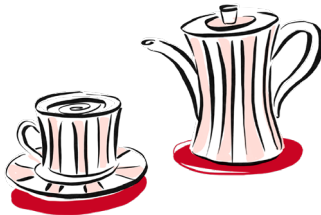
A Chinese White loose leaf tea, also known as Jasmine Silver Needle, is made entirely from the first tender leaf buds of Spring. Not flavored but carefully scented over six consecutive nights with fresh jasmine flowers. Once the preserve of the Chinese Imperial family.

GREEN TEA

Green tea has as many subtleties of flavor as the finest of wines. The best are both rare and exquisite. The minimal processing allows the fresh, green flavor of the leaves to be maintained.

WHITE MONKEY PAW GREEN TEA

This is a whole leaf tea that has been meticulously hand-crafted in the Fujian Mountains of China. The leaves are grown, harvested and fired in a wok over charcoal in a method that has barely altered over 3,000 years. Clean, soft and delicate, it is a singularly refreshing tea.



HERBAL INFUSIONS

Herbal tea is not strictly 'tea' because all tea comes from the leaves of camellia sinensis. They are infusions of the leaves and stems of different herbs. These herbal infusions contain no additives or flavorings and are naturally caffeine-free.

PORTUGUESE PEPPERMINT

A deliciously bright mint from a small, family run organic farm in Portugal. Peppermint - Mentha Balsamea is a naturally occurring hybrid of watermint and spearmint. This is a native European species and is one of the oldest known plants used for herbal tea, cooking and medicinally. Uplifting without caffeine, peppermint aids digestion and sweetens the breath.

RECOVERY TEA

A blend of green and white loose leaf teas with a sprinkling of restorative herbs. Together they create a graciously gentle, effective and lovely panacea. We suggest adding a drop of honey or maple syrup and a grain of sea salt if you are very dehydrated to help restore the electrolytes needed to re-hydrate.

HIMALAYAN LEMON GRASS

A warming and bright blend of organic Sri Lankan Lemongrass and pure Ginger from the high Himalayan region of Sikkim in India. From soft grassy notes of fresh hay this bright infusion develops into sweet lemon drops combined with the rich tingle of spice.

INDIAN ROSE PETAL

Beautifully fragrant petals from organic roses. Glorious, bright, heady and gentle; the complete antithesis to synthetic rose flavouring. Forget cloying Turkish Delight or sickly Parma Violets, this is a flavour experience that can't be missed. These petals can be re-infused; the second infusion is even better than the first.

ICED TEAS

CLARIDGE'S BLEND

A bespoke blend created exclusively for Afternoon Tea at our London sister hotel Claridge's. The blend has a unique depth of flavor that combines the power of an English Breakfast Tea with a satisfying complexity. The flavor is rich and aromatic with a deep, malty finish.

IRON GODDESS OF MERCY OOLONG

Oolong teas have been partially oxidized and have a flavor and body between green and black tea. Also known as Tie Guan Yin, this Chinese oolong comes from the high mountains of Anxi, in Fujian Province. Crafted to an exact point at which the leaves reveal their hidden subtleties, it has rich floral aromas leading to a perfectly balanced mineral finish.

HIBISCUS

A delicious herbal infusion exquisitely crafted from the dried calyx (or sepals) of the hibiscus flower (*Hibiscus sabdariffa*.) Hibiscus is enjoyed all over the world both hot or cold - often sweetened with sugar or honey.

