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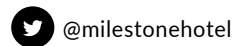
*The Milestone Hotel
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TASTING NOTES

ASSAM SECOND FLUSH TEA *from the Halmari Tea Estate*

Found in the land of the rare one-horned rhino north of the Bramaputura River, Halmari Estate is known by a select group of connoisseurs. The resident tea planter creates a single batch of tea from the rare P126A tea bush that produces a golden and tippy tea that gives a malty rich taste. Ideal on its own or with a splash of milk, Halmari tea will make you rethink Assam tea.

DARJEELING FIRST FLUSH TEA *from Okayti Tea*

Grown on Rangdoo Estate in Darjeeling but known globally as Okayti. The name comes from the London Tea traders who used to call this the only "OK Tea" suitable to be bought from Darjeeling. This first flush is picked in April and has a light pale colour that is typical of the first flush. Light floral flavours, hay and the unforgettable muscatel flavour from Darjeeling are present. Best enjoyed without milk.

CEYLON SEASONAL HIGH GROWN TEA *from Inverness Tea Estate*

Founded by Scottish pioneer planters during the Tea boom of the late 1800s, Inverness Tea Estate is in Ceylon and produces a large leafy tea that is rare amongst the tea plantations of Ceylon's western slopes. The expert hand picking and careful handling of the green leaf produces an exquisite tea that carries a rosy note and a lemony citrus finish. Best enjoyed without milk and accompanied by sweet treats.

MENU

SELECTION OF EXQUISITE FINGER SANDWICHES

including smoked Scottish salmon and cream cheese, free-range egg mayonnaise and Hampshire watercress, honey-roast ham and mustard, Mull of Kintyre Cheddar and tomato, cucumber and cream cheese, and chicken mayonnaise with chopped almonds

Served with Assam second flush tea

FRENCH PASTRIES AND CAKES

chocolate chilli choux, rose water lychee macaron, red velvet cupcake, vanilla cheesecake, raspberry tart, honey meringue, vanilla and blackcurrant cake, beetroot and chocolate mousse, and walnut coffee financier

Served with Darjeeling first flush tea

FRESHLY-BAKED SCONES

*Devonshire clotted cream
and home-made strawberry preserve*

Served with Ceylon seasonal high grown tea