



IAN GOMES

WE ARE DELIGHTED TO PRESENT THE RITZ RESIDENT PIANIST

The son of a celebrated concert violinist, Ian Gomes developed a love for the piano as a child and began his career as a classical pianist before graduating to popular music.

Extending his talent across the musical spectrum, Ian formed a successful rock band called 'The Kings' and worked with such musical luminaries as Frank Sinatra before taking up his position as resident pianist, firstly at The Savoy and since 1995, at The Ritz.

Ian Gomes is the master of the international language of the piano. He is renowned for playing frequently requested songs and melodies from every country across the globe. Today he can be heard playing during Afternoon Tea in The Palm Court, and during dinner in the Michelin-starred Ritz Restaurant. He is noted for his popular renditions of 'Puttin' on The Ritz' and 'A Nightingale Sang in Berkeley Square' which have become traditional favourites.

Afternoon Tea



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TEAS



RITZ ROYAL ENGLISH

A blend of Kenyan, Assam and Ceylon Orange Pekoe.

DARJEELING FIRST FLUSH

The Champagne of teas from the Himalayan foothills.

ASSAM TIPPY ORTHODOX

A full bodied black tea from Northern India.

CEYLON ORANGE PEKOE

A whole twisted leaf black tea from Nuwara Eliya in Sri Lanka.

OOLONG FORMOSA

A semi-fermented tea, twisted leaf heavily oxidized tea from Taiwan.

RUSSIAN CARAVAN

A classic blend of Oolong Bao Zhong and Darjeeling Second Flush.

EARL GREY IMPERIAL

A blend of Chinese twisted leaf black tea and bergamot.

ROSE CONGOU

A black enriched tea with rose petals from Guangdong, China.

LAPSANG SOUCHONG

A black tea from Fujian China, traditionally smoked over pine fires.

MAROCCAN MINT

A classic blend of gunpowder green tea and spearmint.

DRAGON PEARLS

Silver Needle tea from Fujian, rolled, scented with jasmine flowers.

CHUN MEE

A Chinese green tea hand-rolled and pan-fired.

ROOIBOS RED TEA

Caffeine free, rich in vitamin C, mineral salts and anti-oxidants.

PASSION FRUIT AND ORANGE

Apple, hibiscus, and orange peel blended with passion fruit and orange segments.

LEMON VERBENA

Whole Verbena leaves.

CAMOMILE FLOWERS

Whole Camomile heads from the Nile plains.

THE RITZ CHAI

Assam tea blended in house with Ritz chai spices.

CHOCOLATE MINT ROOIBOS

Rooibos tea blended with peppermint and cocoa nibs.

FINE SPECIALTY TEAS SELECTED BY THE RITZ TEA MASTER

DA HONG PAO (sup)

Twisted leaf, oxidised Oolong from Wuyi mountain Fujian

£5 supplement

GYOKURO (sup)

Japanese green tea steamed from Uji

£5 supplement

PU-ERH WILD TREE (sup)

Aged ripe raw Pu Erh from Meng mountain.

£5 supplement

Alternatively, Ritz filter coffee is also available upon request.

AFTERNOON TEA



SANDWICHES

Ham with Grain Mustard Mayonnaise on Brioche Bread
Cheddar Cheese with Chutney on Tomato Bread
Cucumber with Cream Cheese, Dill and Chives on Granary Bread
Breast of Chicken with Tarragon Creamed Mayonnaise
Scottish Smoked Salmon with Lemon Butter on Sourdough Bread
Egg Mayonnaise with Chopped Shallots and Watercress on Brioche Roll



SCONES AND PASTRIES

Freshly Baked Raisin and Plain Scones
with Cornish Clotted Cream and Strawberry Preserve
Assortment of Seasonal Afternoon Tea Pastries and Cakes



Traditional Afternoon Tea

£58 per person



Champagne Afternoon Tea

Including a glass of Ritz Champagne £77 per person
or Ritz Rosé Champagne £81 per person



Celebration Afternoon Tea

Including a Celebration Cake £69 per person
and a glass of Ritz Champagne £88 per person

Champagne by the Glass

Brut £19 per glass (150ml) or Rosé £23 per glass (150ml)

Should you have any dietary requirements, our allergen menu is available upon request.
Please note that Celebration Cakes must be ordered 48 hours in advance.