

DESSERTS

Perfect combination with one of our amazing teas!

ASSORTED BAKLAWA	£6.00
Layer puffs stuffed with nuts & topped with wild honey & perfumed rosewater	
KNAFEH	£6.00
Bed of semolina & melt cheese serve with syrup and orange blossom	
ZOUNOUD ALSSET	£6.00
Crispy dough stuffed with honey miche cheese topped with sugar syrup and rose water	

ANANAS PINEAPPLE	£7.00
Pineapple sorbet inside a pineapple	
COPPA STRACCIATELLA	£7.00
Vanilla ice cream, with chocolate sauce, chocolate chips, topped with praline hazelnuts	
MOUHALABIA	£6.00
Rice powder with milk, rose water, blossom water, cornflour, honey syrup & mix nuts	

KHOUSAF	£6.00
Seedless raisin, dry apricot, almonds, pine nuts, rose water, walnuts prune, dates honey	
COCCO RIPIENO	£7.00
Coconut ice cream inside a classic coconut shell	

TEAS from



TEA PALACE

LONDON

LAYALINA SIGNATURE BLEND £5.50

This elegant and fragrant blend created specially for Layalina has been carefully crafted as an ideal accompaniment whether enjoyed alongside food, drink or shisha. We have combined the finest black tea leaves, delicious exotic mango and passion fruit pieces and pure Madagascan vanilla with beautiful and delicately perfumed rose, marigold and cornflower petals for a full-bodied, slightly sweet and fruity tea.

COVENT GARDEN	£4.00
Beautiful and wonderfully balanced. This blend is unique and combines premium Yunnan, refreshing peppermint and stunning cobalt-blue acornflowers	

ORGANIC EARL GREY	£4.00
Certified organic, sophisticated and aromatic black tea leaves blended with pure oil of bergamot and citrus peels. Delicious, classic and with excellent pedigree	

ORANGE GROVE	£4.50
Tangy, fragrant orange peels and oils blended with Ceylon and Chinese black teas for a delightful, refreshing cup	

RUSSIAN CARAVAN	£4.50
Sweet, smoky and robust. Smoked Lapsang Souchong leaves blended with malty Chinese black tea for a lighter smoked tea with complexity	

FRESH MINT TEA	£5.50
Freshly teared up mint leaves. (Spearmint or peppermint, depending on the market) we allow about 5-7 minutes brewing time, to deliver the perfect fragrance.	

KHARAK TEA	£5.50
Known as 'kadak chai' or 'masala chai', which roughly translates to strong tea. A blend of black tea, milk, sugar and cardamom, we prepare ours by boiling this combination together on a low heat.	

FLOWERING TEA £7.50

Beautiful, show-stopping table centrepieces. The hand-tiedbulb gradually unfurls in hot water to reveal a floral display and jasmine green tea

WHITE PEONY & ROSEBUDS	£7.50
Finest possible grade of tea available – often known as the “champagne of teas”; combined with the finest rosebuds from Iran. Decadent, refreshing and fragrant	

MOROCCAN TEA	£5.50
Our special green tea prepared with spearmint leaves and sugar	

CHAMPAGNE 125ML / BTL

NV E.MICHEL	£12.00	£60.00
NV MOET ET CHANDON, BRUT IMPERIAL		£75.00
NV MOET ET CHANDON, ROSE		£85.00
NV RUINART BLANC DE BLANCS	£130.00	
NV RUINART ROSE	£130.00	
DOM PERIGNON CUVÉE 2006	£280.00	
LOUIS ROEDERER CRISTAL 2009	£340.00	

SPARKLING 125ML / BTL

PROSECCO EXTRA DRY	£6.50 / £32.00
Eleni Santa	
PROSECCO ROSE	£7.50 / £37.00
Valse Contarini	

ROSE 175ML / BTL

LEBANON

CHATEAU KSARA SUNSET ROSE - 2016	
<i>Cabernet Franc, Syrah, Cinsault</i>	
An intense pink colour with an aroma of red berries and a hint of spiciness, with an initial roundness in the mouth, and finishing with a fresh and vivid taste. £7.00 / £32.00	

Chateau Kefraya 'Myst' Rose, Bekaa Valley - 2017	
<i>Cabernet, Syrah, Tempranillo</i>	
Glamorous Myst distinguishes itself by a light pink robe, with silvery glints. The aromas of charming Lebanese Cinsault reveal subtle floral nuances, while the Syrah softly fills the palate with flavors of redcurrant, strawberry and a final hint of blackcurrant. £40.00	

WHITE WINE SPECIAL

RUSSIAN RIVER PINOT GRIS, MARC MURRAY, 2014 - U.S.A.	
<i>100% Pinot Gris fermented and aged totally in stainless steel</i>	
Clear, very pale yellow colour and pear. Rich aromas of fig, white peach and pear. The flavors of peach, spicy pear and citrus meld together in a rich core, developing a round mouth feel which complements its crisp, clean finish £40.00	

WHITE WINE 175ML / BTL

LEBANON

CLOS ST THOMAS LES GOURMETS, 2017	
<i>Sauvignon Blanc, Chardonnay</i>	
Fresh and pleasant wine, with a very good equilibrium between acidity and fruitiness; Ideal to be served as festive aperitif and with salads, appetizers and seafood. 7.50 / 29.00	

CHARDONNAY ST THOMAS, 2013	
<i>100% Chardonnay</i>	
A very rich and smooth wine with floral nose, and a spicy lively taste. Ideal with shellfish, seafood, creamy and white meat dishes, as well as goat cheese. £39.00	

SOUTH AFRICA

KEN FORRESTER, STELLENBOSCH 2016	
<i>100% Chenin Blanc</i>	
Harmonious balance achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours with sufficient body to enhance even spicy and full flavoured meals £6.95 £28.00	

FRANCE

CHATEAU HAUT CANTELOUP	
<i>Sauvignon, Muscadelle, Chardonnay</i>	
Pale yellow, with green highlights, pleasant aromatic nose, with citrus notes and exotic fruits £6.50 £27.00	

CHABLIS - VINCENT TREMBLAY	
<i>100% Chardonnay</i>	
Green and yellow reflections. Fresh, delighted notes of green fruits. Fat, full, persistent, its flavor and its savor are developing quickly. £45.00	

POUILLY FUMÉ, LES DEUX CAILLOUX 2013	
<i>100% Sauvignon Blanc</i>	
Golden green reflections. Discreet aromas, not quite opened, with a hint of ripe orange. A taste of fruit drops and lemon peel. £51.00	

SANCERRE, LES BELLES VIGNES - 2013	
<i>100% Sauvignon Blanc</i>	
Clear golden green reflections. Well-developed aromas reminding of syringa and blackcurrant. Full and round at first, followed by a sensation of crispness. A touch of anise lingering. Notes of gooseberries, grapefruit and mineral. £55.00	

ITALY

GAVI DI GAVI - 2016	
<i>100% Cortese</i>	
It has incredible mineral, zesty and floral notes, with the typical hints of bitter almond. A full bodied, well rounded wine with a complex structure. £47.00	

RED WINE 175ML / BTL

LEBANON

CLOS ST THOMAS LES GOURMETS, 2014	
<i>Cabernet Sauvignon, Syrah, Grenache</i>	
Very fruity wine with smooth silky tannins, simply delicious. Excellent with Lebanese & Mediterranean cuisines as well as pasta £6.50 / £24.00	

CLOS ST THOMAS LES EMIRS, 2014	
<i>Cabernet Sauvignon, Syrah, Grenache</i>	
Aged 12 months in oak barrels. Noble wine very well structured and balanced with long after-taste. Delicious with all kinds of red meat, duck & cheese £39.00	

CLOS ST THOMAS PINOT NOIR, 2009	
<i>100% Pinot Noir</i>	
Elegant wine, full bodied, well balanced acidity, with an exceptional character of red fruit & spices from the Bekaa valley. Excellent with beef & lamb £49.00	

CHATEAU ST THOMAS, 2008	
<i>Cabernet Sauvignon, Merlot, Syrah aged 18 months in new French oak barrels</i>	
A refined wine great personality, round tannins and long bouquet. Excellent with red meat game, strong & spicy cheese £59.00	

FRANCE

LÉON PINOT NOIR (LANGUEDOC), 2012	
<i>100% Pinot Noir</i>	
Intense raspberries, blackcurrant. Medium body, fresh, vibrate and good structure. £6.95 / £25.00	

CÔTES DU RHÔNE VILLAGE LAVAU 2012	
<i>50% Grenache, 50% Syrah</i>	
Dark purplish red - Notes of berry fruits, spice hints of smoke and roasted meat. Wonderfully inviting. Medium-to-full bodied, round, spicy, good tannic structure. Pleasingly long berry and spice driven finish. £25.50	

CHATEAU DES DÉDUITS (FLEURIE), 2013	
Beneath this deep red color is a smooth, harmonious wine dominated by violet, peony and iris aromas. Well-balanced and of excellent origin, this wine is sure to age well. £34.00	

DOMAINE GIULIANI (CHATEAUNEUF DU PAPE), 2012	
<i>Grenache, Syrah & Mourvèdre - Color: Ruby with aromas of blackcurrant and red fruits. Jammy with red fruits notes. £87.00</i>	

RED WINE SPECIAL

CHATEAU ST THOMAS MERLOT, 2005 - LEBANON	
<i>100% Merlot, aged in 10 months in new oak.</i>	
Dense, dark in colour with a tinge of coffee. Velvety deep, it has spices and intense plum fruit. The oak gives a thick layer of vanilla and coffee on the nose, layered over the rich, furry tannins. Spiced and gravelly depth £109.00	