



TEA DLYM

D A N
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Y A N

MODERN BOTANY

In the early twentieth century, Botanists, Fruit Hunters and Bon Vivants explored the globe and brought tastes of foreign lands back to Britain. Dandelyan, the cocktail bar at Mondrian London, transports you back to this time, to a place where you can lose yourself in exotic flavours, magnetic conversation, and unexpected ideas. More than a bar, Dandelyan is a journey of discovery where you can experiment with new tastes and enjoy unexpected combinations. Award-winning mixologist Ryan Chetiyawardana A.K.A Mr. Lyan, uses his extensive scientific, artistic, and nomadic background to create seasonal 'field guides' that lead you on a journey of spirit experimentation and taste amalgamation.



WYLD TEA

Wyld Tea emulates the botanical influences, stylish design and experimental nature that Dandelyan is known for. In a nod to the original Platner designed Sea Containers building, our Afternoon Tea includes retro inspired cakes and savouries enthused by the 1970's served alongside cocktails, course by course.

WYLD TEA 55

CHAMPAGNE WYLD TEA 65

With a glass of Perrier-Jouët Grand Brut

BOOZELESS WYLD TEA 35

THURSDAY TO SUNDAY

12PM TO 5PM

#Dandelyan

#DandelyanWyldTea

www.dandelyanbar.com



WYLD & T

SAVOURY

Scottish Smoked Salmon, Rock Samphire,
Brown Shrimp, Candied Orange Butter Sandwich

Lyan Lager Braised Bacon Jam, Confit Suffolk Chicken Pin-wheel

Elderflower Compressed Cucumber, Burnt Herb Cream, Rocket Sandwich

Ham Hock & Piccalilli Vegetable Butter, Mustard Cress Sandwich

Leek & Goat's Cheese Rarebit, 7 Grain Toast

SWEET

Blackcurrant & Verbena Battenberg Cake

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Rose Blancmange & Caraway Shortbread

Pine Scented Baked Alaska & Berries

Nutmeg Custard Tart

Earl Grey Chocolate Mousse & Candied Grapefruit

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.



TEA DRY

DANDELYAN COCKTAILS

FLUFF & FOLD ROYALE

Lime, Fresh Basil, Cacao Liqueur, Orange Bitters & Prosecco

Served with Lemon Marshmallow with Pistachio Powder

KNOLL HOUSE CUP

Martini Ambrato, Italicus, Crème de Melon, Cardamom

Accompanied with Earl Grey Tea

SPOTLESS PEACH

Ketel One Vodka, RinQuinQuin, Off-Cut Cordial, Chalk

BANKSIDE SWIZZLE

Bacardi Carta Oro, Aperol, Pineapple Cordial, Citrus, Lemon Balm

CAMELLIA'S TEA HOUSE TEA

English Breakfast Tea

Earl Grey Tea

Japan Sencha Tea

Green-Mint Tea

Chamomile Flowers Tea

Zest Tea

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CHAMPAGNE & SPARKLING WINES	BTL	GLS
Sacchetto, Prosecco Brut, Valdobbiadene DOC, Italy	45	9.5
Perrier-Jouët Grand Brut, France	65	12.5
Nyetimber, Blanc de Blancs, England	82	14
Perrier-Jouët Blason Rosé, France	98	17
Ruinart Brut, France	100	
Pol Roger Vintage, France	135	
Perrier-Jouët Belle Epoque, Vintage, France	240	
Krug Grande Cuvée, France	260	
Perrier-Jouët Belle Epoque Rosé, France	350	

WHITE WINES

Gérard Bertrand '6ème Sens' Blanc Languedoc-Roussillon, France	34	8
Apостrophe, Stone's Throw, Riesling & Gewurz, W. Australia	42	9
Swartland Winery, Bush Vines Chenin Blanc, South Africa	46	11
Mahana Sauvignon Blanc, Nelson, New Zealand	49	12
Lockwood Vineyard, Chardonnay, Monterey, USA	56	
Birichino, Malvasia Bianca, Monterey, USA	59	
Moutard-Diligent, Chablis, Burgundy, France	62	14.5
Domaine Nadine Ferrand, Pouilly-Fuissé, Burgundy, France	78	
Morgan Winery, Double L Chardonnay, Santa Lucia Highlands, USA	90	

THE ICONS

Cloudy Bay 'Te Koko' Sauvignon Blanc, New Zealand	105	
Domaine Marc Morey, Chassagne-Montrachet		
1er Cru 'Virondot' Burgundy, France	135	
Far Niente, Chardonnay, Napa Valley, USA	165	

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RED WINES

BTL GLS

G�rard Bertrand '��me Sens' Rouge Languedoc-Roussillon, France	34	8
Herdade do Rocim 'Mariana' Alentejo, Portugal	44	9.5
Vina Ventolera 'Litoral' Pinot Noir, Leyda Valley, Chile	50	12.5
Andeluna 'Altitud' Malbec, Mendoza, Argentina	55	13
Kendall-Jackson, Vintner's Reserve Merlot, Sonoma County, USA	60	14
Au Bon Climat, Pinot Noir, Santa Barbara County, USA	75	
Atalon, Cabernet Sauvignon, Napa Valley, USA	80	
Chateau Fortia, Chateauneuf-du-Pape	88	
'Cuv�e du Baron Rouge' Rhone Valley, France		

THE ICONS

Domaine Georges Vernay, C�te-R�tie 'Blonde de Seingeur'		
Rhone Valley, France	135	
Rocolo Grassi, Amarone della Valpolicella, Veneto, Italy	168	
Far Niente, Cabernet Sauvignon, Napa Valley, USA	245	

ROSE & ORANGE WINES

Chateau de Campuget '1753' Syrah & Vermentino Rose,		
Costieres de Nimes, France	42	10
Attems, Orange Pinot Grigio, Veneto, Italy	50	12

BEERS/CIDER

Heineken	Pale Lager	5%	5.5
1936	Pale Lager	4.75%	6
Schiehallion	Lager	4.8%	6.5
Fourpure	Pilsner	4.8%	7.5
Mr Lyan	Session Ale	4.7%	7.5
Five Points	Pale Ale	4.4%	7.5
Beavertown Gamma Ray	APA	5.4%	7.5
Bullbeggar	Cider	6%	6.5



TEA QLYM