



### About Lemon & Beaker

Lemon & Beaker is a skincare brand that combines the potency of New Zealand's native botanicals with the precision and innovation of Korean technology.

Trusted by professionals and loved by those seeking products that genuinely deliver.

Lemon & Beaker's high-performance formulations work in harmony with the skin to deliver visible, long-lasting skin health.

[lemonandbeaker.com](http://lemonandbeaker.com)



# K-BEAUTY

## Meets Aotearoa

sip, savour & glow

### K-Beauty meets Aoteroa

This collaboration brings together Lemon & Beaker founders Vicky and Hannah and Hilton Auckland's Pastry Chef Hiranya Ratnayake.

Blending Aotearoa's natural botanicals with K-beauty technology, the partnership is expressed through a refined afternoon tea experience, where thoughtful flavours, textures and presentation reflect a shared philosophy of balance, care and modern indulgence.



bellini

LEMON & BEAKER

CHAMPAGNE  
POMMERY  
A REIMS-FRANCE

Bellini Bar, Hilton Auckland  
147 Quay Street, Princes Wharf

*\*Menu pricing is subject to change on special occasions and public holidays.  
Bookings must be made 24 hours in advance.*

Share your Afternoon Tea experience on Instagram  
[@bellinibarackland](https://www.instagram.com/bellinibarackland) | [#afternoonteabythesea](https://www.instagram.com/afternoonteabythesea)

## AFTERNOON TEA MENU

*in collaboration with*  
**LEMON & BEAKER**

# Menu

## SAVOURY

Korean Fried Gochujang Chicken Bao

Crab and Corn Sandwich

Truffle Mushroom Profiteroles with Pickled Onion

Beef Tartare with Kawakawa Garlic Butter Crostini

Smoked Salmon Tostada with Blue Cheese Cream

Nduja Spiced Pork with Fried Sushi Rice and Kimchi

## SWEET

Lavender and White Chocolate Cheesecake, Oreo Crumb with Earl Grey Chantilly

Coconut Macaroon with Raspberry Panna Cotta

Lemon Cupcakes with Honey Cream

Mango, Passionfruit and Peach Yoghurt Cream with Vanilla Chiffon

Scones with Sweetened Cream and Orange Marmalade

Ice-cream Bonbons

## SAVOURY (VEGETARIAN)

Gochujang Tofu Bao

Spicy Egg Mayo Sandwich

Truffle Mushroom Profiteroles with Pickled Onion

Kimchi Eggplant with Fried Sushi Rice

Beetroot Tostada with Blue Cheese Cream

Vegetarian Salsa with Kawakawa Garlic Butter Crostini

*For our vegetarian customers, the sweet options remain unchanged. Menu items are subject to change according to seasonality and availability.*

# Tea Selection

## GREEN TEA BY DILMAH

*Green tea is allowed to wither only slightly after being picked. The leaves are rapidly heated to prevent oxidation from happening, keeping the leaves green and that fresh picked flavour.*

### Organic Leafy Green Tea

Organically grown Daejak green tea has curled leaves that brew a pale yellow tea with notes of hay, olives, and herbs. Lightly astringent, it has depth and a medium body.

### Moroccan Green Tea

This aromatic blend of Hyson green tea and peppermint is naturally uplifting. Infused olive leaves produce a medium-strength liquor, ideal as an after-dinner digestif.

## OOLONG TEA BY ZEALONG

*Oolong Tea (also known as wulong tea) is allowed to undergo partial oxidation and has caffeine content between that of green and black teas.*

### Zealong Oolong

This aromatic tea is briefly roasted at high temperature to produce a clear aroma and taste, with a hint of fruit and flowers.

## BLACK TEA BY DILMAH

*Black tea is produced when the leaves are allowed to oxidize, resulting in a dark reddish-gold hue and a hearty, slightly astringent flavour.*

### Ceylon Original Breakfast Tea

A majestic and perfectly rounded morning tea from the Dimbula Valley. The BOP leaf produces a burgundy liquor with body, strength, color, and pungency, epitomizing fine Ceylon tea.

### Pure Darjeeling Single Region Tea

This Indian tea offers a refined experience with dark brown and olive leaves. It produces a golden liquor that is slightly floral with a prominent muscatel finish.

### Natural Jasmine Green Tea

Using an ancient technique, night-blooming jasmine is combined with green tea over seven scentings, resulting in a delicate tea with a pale amber infusion and enchanting aroma.

### Green Heart by Zealong

A cleansing blend of aromatic tea infused with zesty lemongrass, paired with mellow notes of jasmine buds and the fresh aftertaste of tulsi and kawakawa,

## BLACK FLAVOURED TEA BY DILMAH

*Black tea is produced when the leaves are allowed to oxidize, resulting in a dark reddish-gold hue and a hearty, slightly astringent flavour.*

### Silver Jubilee Earl Grey Tea

Ceylon BOP with bergamot offers a mahogany infusion and floral aroma, featuring citrus, jasmine, and orange for a balanced Earl Grey.

### Almond infused Ceylon Pekoe

High elevation single-region tea infused with natural Australian sweet almond. An amber infusion produces a malty, medium-bodied tea. The subtle almond note develops on the palate and remains in the finish.

## FRUIT, HERBAL INFUSION

*A blend that contains no caffeine.*

### Blood Orange & Eucalyptus Infusion

A beautiful ruby red infusion, blending sweet orange, lemon, and spice. Strong and tart, with berry and orange notes balanced by the scent of eucalyptus.

### Ice Breaker by Zealong

The silky liquor of green tea is enlivened with a refreshing hint of peppermint and spearmint

### Ceylon Ginger, Honey & Mint

A high-elevation single-origin tea with a warming ginger fragrance. It blends natural honey, ginger, and mint for a balanced, invigorating experience.

### Ceylon Tea with Strawberry

A golden cup of Doombagastalawa FBOP, lightly infused with wild strawberry, is a refreshing and delicious afternoon tea. Bright, medium-bodied with strawberry, malt, and vanilla notes.

### Elderflower & Apple Infusion

Silky and naturally caffeine-free, this infusion offers a delightful apple fragrance. Citrus and green apple complement elderflower and elderberries for a fresh, summery flavour.

### Natural Infusion Of Blueberry

Blueberries lend their soft, tangy flavours to this intense caffeine-free infusion.

## BARISTA COFFEE UPON REQUEST

# Add Some Sparkle

NV Pommery Brut Royal

27 / 158

NV Bollinger Special Cuvée Champagne

34 / 200

NV Quartz Reef, Biodynamic, Central Otago

19 / 90

NV Col De' Salici Rosé IGT, Veneto, Italy

16 / 75