



- HOME
- INDIAN NEWS
- GLOBAL NEWS
- EVENTS
- COMMENTARY
- WINES TO BUY
- PHOTOS



[« Bandra Wine Tasting Festival Concludes on a High Note | Home Page | Christmas Cheer with fine dining and wine »](#)

Tea and Champagne at The Table



The Table, a Mumbai-style San Francisco inspired wine bar and restaurant, has introduced Champagne High Tea. Afternoon Tea is a favourite break for many people. The day is winding down and you are feeling just that little bit pecky. The Table's Executive Chef Alex Sanchez has just the right answer, writes **Brinda Gill**.

"The idea was to bring more to the table than just coffee and tea during the late afternoon/early evening," he says. What could be better than English High Tea with all the traditional trappings plus a flute of Moët & Chandon Champagne?

A triple-tiered tea tray arrives with warm scones and strawberry jam, lemon curd and cream; a choice of vegetarian and non-vegetarian mini sandwiches filled with Kalamata Olives and Smoked Salmon with Dill Cream; and Chocolate Profiteroles with Vanilla Cream, Almond Financiers, Madeleine Cookies and Fruit Tartlets. All this to feed one or two people at Rs 450, while a larger tray for more people costs Rs 900.



You can top this up with Moët & Chandon Brut Imperial Champagne at Rs 550 a glass. If you prefer a hot beverage to a bubbly you can choose from a range of loose leaf teas. A pot of tea is priced at Rs 110 as are other beverages such as hot chocolate and a choice of coffees. *Moët & Chandon Champagne is an integral part of High Tea at The Table*

The Table
Kalapesi Trust Building
Behind Regal Cinema
Apollo Bunder Marg
Mumbai 400039.
Ph: (022) 2282 5000

[Like](#) 7 people like this.

Posted at December 18, 2011 7:04 PM | [Permalink](#) [ShareThis](#)

You might also like:

- 2008 Bordeaux Harvest has begun
- India International Wine Fair in Mumbai this December
- International Wine Bloggers Captivated by Austria
- Craggy Range Winemaker's Dinner at Smokehouse Grill

LinkWithin

[Like](#)

Add New Comment

[Login](#)

Type your comment here.

Showing 1 comment

Sort by oldest first

NEWS SEARCH

search



[Table of Contents](#)

Receive Sommelier India WINE Magazine at home. Subscribe Today!



- [Home Page](#)
- [Wines to Buy](#)
- [Wine Retailers](#)
- [Wine Restaurants](#)
- [Producers & Importers](#)
- [SI Wine Calendar](#)
- [Resources](#)
- [About Us](#)
- [Email Updates](#)
- [Subscribe Now](#)
- [Advertising](#)
- [Contributors](#)
- [Contact Us](#)

RECENT BLOG POSTS

- [Happy New Year from Sommelier India!](#)
- [5th Annual Pune Wine Tasting Festival](#)
- [Drinking Salus For a Cause](#)
- [Linking Indian wine with food](#)
- [Christmas Cheer with fine dining and wine](#)
- [Tea and Champagne at The Table](#)
- [Bandra Wine Tasting Festival Concludes on a High Note](#)
- [Reva Singh's Sip of the Day](#)
- [A Gala Affair for Indian Wine Lovers](#)
- [Cheese and Wine at the annual ABC Farms Cheese Festival 2011, Pune](#)

BLOG ARCHIVES



Wineguy354

All Champagnes start out as still wine. They are blended and bottled with a touch of sugar and yeast which starts the secondary fermentation in the bottle. This is what produces the bubbles and i always love my bubbly.

[Wine Club](#)

1 week ago

[Like](#) [Reply](#)

([Subscribe by email](#) , [RSS](#))

Reactions



Trackback URL <http://disqus.com/forums/>



[Advertise with us and reach thousands of influential wine lovers and professionals.](#)

NEWS ARCHIVES

View by month: [December 2011](#) [November 2011](#) [October 2011](#) [September 2011](#) [August 2011](#) [July 2011](#) [June 2011](#) [May 2011](#) [April 2011](#) [March 2011](#) [February 2011](#) [January 2011](#) [December 2011](#) [November 2010](#) [October 2010](#) [September 2010](#) [August 2010](#) [July 2010](#) [June 2010](#) [May 2010](#) [April 2010](#) [March 2010](#) [February 2010](#) [January 2010](#) [December 2009](#) [November 2009](#) [October 2009](#) [September 2009](#) [August 2009](#) [July 2009](#) [June 2009](#) [May 2009](#) [April 2009](#) [March 2009](#) [February 2009](#) [January 2009](#) [December 2008](#) [November 2008](#) [October 2008](#) [September 2008](#) [August 2008](#) [July 2008](#) [June 2008](#) [May 2008](#) [April 2008](#) [March 2008](#) [February 2008](#) [January 2008](#) [December 2007](#) [November 2007](#) [October 2007](#) [September 2007](#) [August 2007](#) [July 2007](#)

© Copyright. Consolidated Media Intl. All rights reserved.