





SPRING AFTERNOON TEA

1 MARCH TO 30 APRIL 2024

AVAILABLE FROM 2PM TO 5PM (MONDAY
TO SATURDAY), 3PM TO 5PM (SUNDAYS)

SWEET

Zesty Chocolate Scones

with Strawberry Jam and Clotted Cream

Lemon Raspberry Financier

Mousse de noix de coco

with Pineapple Curd and Coconut Sponge

Passionfruit Coco Petit Gâteau

Crunchy Nutty Hazelnut Praline

Triple Chocolate Tart

Crème Brûlée Macaron

SAVOURY

Lobster Mousseline

with infused Chilli Macaron and Caviar

Impossible Beef Scotch Quail Egg

with smoked Chipotle Aioli

Hot Cross Bun

with Chicken Chestnut Ballotine

Rustica Quiche Tartlet

Available at \$48++ per person

Add a glass of Prosecco for \$14++ per person or enjoy free-flow Prosecco, House
Wine and Beer from \$48++ per person.

Opt for free-flow Laurent Perrier Champagne, House Wine and Beer
at \$68++ per person.

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.

Tea selection



FLOWER BLOOMING

Enchanted Beauty Tea

Sophisticated oolong tea leaves, handcrafted into a bouquet with amaranth and orange lily.

Lavender Kiss Tea

Rare white tea leaves, shaped to resemble a handcrafted into a bouquet with hibiscus and lavender, with subtle and pleasing notes.

Refreshmint Tea

Rare white tea leaves, handcrafted into a bouquet of mint and camellia blossoms.

LOOSE LEAF

English Breakfast

Very strong and full-bodied with light floral undertones; perfect with morning toast and marmalade.

Chamomile

Soft and soothing, with a rich honey aroma that yields a golden, theine-free cup.

Darjeeling

Exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots.