



LE PAPILLON

seasonal high tea

Let us take you on a culinary journey.

Follow the journey of the Ulysses butterfly and gracefully flutter through a seasonal array of flavours. A tasteful & vibrant experience to enjoy before it evolves into another delight, yet unknown.

\$65 with tea or coffee | \$80 with cocktail | \$85 with champagne

Cured devilled eggs with micro herbs
Beetroot & truffle cream cheese layered sandwich
Kaiserfleisch & pomegranate mustard mayo macaron
Red cabbage cured coral trout & dill cream eclair



Moët & Chandon opera layered with framboise ganache & rosewater buttercream
Vanilla bavarois with honey madeleine & raspberry compote
Strawberry pavlova with lychee cremeaux & strawberry gel



followed by

Timeless buttermilk scones with cream & Beerenberg
strawberry jam & raspberry coulis

Experience the clarity & purity of JING specialty tea.
Choose your favourite tea out of the elegant range listed in
our dedicated tea menu.

Please note: Public Holidays incur a 15% surcharge. Credit card surcharge applies.

All our food is prepared in our kitchen where nuts, gluten and other allergens are present
- if you have a food allergy please let us know before ordering as a limited selection of
dietary alternatives may be available.

JING™



loose leaf tea menu

An elegant ritual - Explore the exquisite range of single garden teas, rich in quality and sustainably sought from the very best tea masters. Delight the senses with the character and individuality of small-batch teas that celebrate the clarity and purity of their regions.

black tea

Assam Breakfast – Assam, India

A full-bodied, reviving black tea, rich in honeyed malt flavour.

Darjeeling 2nd Flush – Darjeeling, India

A summer-picked Darjeeling tea; light, refreshing and fragrant. A truly classic afternoon tea.

Earl Grey – Ruhana, Sri Lanka

An invigorating Ceylon tea; lifted with fragrant and zesty bergamot.



green tea

Jade Sword – Baotian Garden, Hunan, China

A single-garden green tea bursting with sweet spring flavour.
A wonderful introduction to Chinese green teas.

Sencha – Shizuoka, Japan

A refreshing green tea. This loose leaf Sencha is rounded and thick with lots of grassy flavour and sweet vegetal notes.

Jasmine Pearls – Yunnan, China

A spring-picked green tea, naturally scented with fresh jasmine flowers.



herbal infusion

Rooibos – Cederburg, South Africa

A tangy and mellow South African rooibos tea, with natural sweetness and subtle richness of Seville oranges.

Whole Chamomile Flowers – Slavonia, Croatia

An elegant herbal infusion with floral and soothing whole chamomile flowers.

Whole Peppermint Leaves – Bavaria, Germany

An intensely refreshing herbal tea of whole peppermint leaves pickled and dried.

Pineapple & Osmanthus

Sweet and thick with tropical flavours of pineapple and osmanthus.