



The Danna Tea Affair

MYR 148 nett per person
Every Sunday | 3:00pm–5:00pm

ARTISANAL BITES

Beef Rendang Tartlet
Slow-braised beef, galangal, tamarind and crispy onion

Scallop, Papaya & Rambutan Salad
Scallop, young papaya, rambutan, ginger torch, toasted sesame and lime

Mushroom Cili Garam Vol-au-Vent
Flaky puff pastry filled with wild mushrooms and Peranakan cili garam

Spiced Ratatouille Quiche
Zucchini, bell pepper, eggplant, tomato and aromatic spices

Crab Meat Salad Charcoal Cone
Crab meat, pomelo, celery, coriander and calamansi

GOURMET SANDWICHES

Smoked Duck & Roasted Pineapple Bruschetta
Sourdough, roasted pineapple, pickled mustard seeds and basil

Cumin-Cured Smoked Salmon & Beetroot Tartine
Rye bread, beetroot relish, dill and capers

Tuna & Egg Croissant
Tuna, egg, radish, chives and rendang mayonnaise

FRESHLY BAKED SCONES

Classic | Roselle | Tamarind
Served with assorted fruit preserves and clotted cream



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SWEET SELECTIONS

Cherry & Caraïbe 66% Dark Chocolate

Rich Caraïbe dark chocolate cream paired with delicate cherry mousse

Ivoire 32% White Chocolate Sablé

Buttery French biscuit with Ivoire white chocolate, lime and roasted coconut

Jivara 40% Milk Chocolate Coffee Tart

Creamy Jivara milk chocolate tart infused with aromatic coffee

Matcha & Raspberry Cake

Soft matcha cake layered with bright raspberry flavours

Guanaja 70% Dark Chocolate & Vanilla Entremet

Rich Guanaja dark chocolate layered with vanilla cream and crunchy streusel

Caraïbe 66% Chocolate Choux

Light choux pastry filled with Caraïbe dark chocolate cream, cocoa nibs and caramel

Malaysian Kopi Opéra Cake

Elegant layers of dark chocolate, Malaysian kopi and gula Melaka buttercream

Salted Peanut Butter Mini Paris-Brest

Crisp choux pastry filled with salted peanut butter cream and roasted peanuts

Tropical Mango Pudding

Silky mango pudding finished with fresh mint

Teh Tarik Éclair

*Light choux pastry filled with teh tarik custard,
finished with coconut glaze and toasted coconut*