

L'ESPRESSO

*Celebrating Mum,*  
ALWAYS

ENGLISH AFTERNOON TEA BUFFET

12pm – 2.30pm | 3pm – 5.30pm

2 & 3 May 2026

\$78 per adult | \$53 per child

9 & 10 May 2026

\$98 per adult | \$58 per child

**Chef's Specials**

Wagyu Beef Cheek with Mint Pea Purée & Cheese Crumble  
Lobster Arancini with Saffron Aioli  
Spring Flower Pot Cake

**Chilled Seafood Bar**

Japanese Oyster  
Chardonnay-Poached Tiger Prawns  
White Clams  
Black Mussels  
Served with Lemon and Lime Wedges, Spicy Cocktail Sauce, Marie Rose, Mignonette

**Carving Station**

Baked Salmon Coulubiach with Horseradish Cream, Buttered Vegetables & Potatoes

**Finger Sandwiches**

Trio Ham  
Egg & Watercress  
Cucumber & Cream Cheese  
Smoked Salmon & Horseradish Cream  
Corned Beef, Portobello Mushroom & Truffle Aioli

**Open-Faced Sandwiches**

Herb & Garlic Cheese Tartlet with Cranberry Compote  
Hot Smoked Salmon Salad with Black Caviar  
Duck Rilette with Nuts Confit  
Chicken Reuben with Swiss Cheese & Apricot

**Croissant Sandwiches**

Salami & Swiss Cheese  
Tuna & Egg  
Prawn & Mango  
Caprese & Arugula

Menu is subject to change in view of availability. Prices are subject to 10% service charge and prevailing government taxes. Child price is for children 6-11 years of age.

### Selection of Cheese

Emmental, Comté, Port Salut, Camembert, Danish Blue & Sainte-Maure  
Served with Dried Fruits, Grape, Quince Paste, Walnuts & Crackers

### Chilled Delicatessen

Selection of Freshly Harvest Lettuce with Assorted Dressing  
Selection of Charcuterie with Pickles & Mustard  
Gravlax Salmon Platter with Condiments  
Served with Onion, Caper, Chive & Dill Sauce & Lemon

### Soup

Chef's Choice of Daily Soup

### Hot Delights

Sour Cream & Paprika Sidewinder Potato with Jalapeno Cheese Dip  
Baked Buffalo Chicken Middle Wings with Honey Sriracha Mayonnaise  
Breaded Fish Finger with Apple & Celeriac Remoulade  
Grilled Semi-Dried Tomato Sausage with Cheesy Polenta  
Classic Pork Stew with Chorizo & Puy Lentil Served with Freshly Baked Bread  
Crispy Potato Prawn with Chive & Sour Cream Dip  
Mini Västerbotten Cheese Bites  
Duck Rillettes Quiche with Foie Gras  
Chicken Shepherd's Pie  
Wild Mushroom & Cheese Pizza with White Truffle Oil

### Scones Bar

Plain, Raisin, Coffee, Apricot, Pistachio & Maple Pecan  
Served with Home-made Strawberry Jam, Caramel Banana Passion Fruit,  
Lemon Curd, Nutella, Devonshire Clotted Cream & Butter

### Desserts

Strawberry Crème Brûlée  
Bread & Butter Pudding with Vanilla Sauce  
Jasmine Peach Entremets  
Forest Berries Tart  
Strawberry Lychee Mousse  
Cassis & Lemon Cake  
Passion Curd Tart  
Mandarin Orange Delight  
Madeleines  
Assorted Macarons  
Assorted Chocolate Pralines  
Selection of Sliced Seasonal Fruits

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