L'ESPRESSO

FATHER'S DAY AFTERNOON TEA BUFFET

15 & 16 June 2024

12pm - 2.30pm

3pm - 5.30pm



\$88 per adult \$52.80 per child

Chef's Specials

(Available only for a limited time per seating) Creamy Chicken Pot Pie with Puff Pastry **Cheesy Potato Churros** Chocolate Lava Cake

Finger Sandwiches

Egg & Watercress Cucumber & Cream Cheese Smoked Salmon & Horseradish Cream Meatloaf & Gherkin Corned Beef & Cheddar Cheese with Tartar Sauce

Open Faced Sandwiches

Herb & Garlic Cheese Tartlet with Cranberry Compote Smoked Salmon Bruschetta with Mascarpone Duck Rillette with Raisin Orange Carrot Chicken Reuben with Swiss Cheese & Apricot

Croissant Sandwiches

Ham & Swiss Cheese Crispy Maple Bacon & Scrambled Egg Prawn Cocktail with Fresh Mango & Lime Zest **Basil Pesto Caprese**

Selection of Cheeses

Emmenthal, Comte, Port Salut, Camembert, Stilton & Sainte-Maure with Dried Fruits, Grapes, Quince Paste, Walnuts & Crackers

Menu is subject to change in view of market availability. Prices are subject to 10% service charge and prevailing government taxes. Child price is for children 6-11 years of age. Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have. Other T&Cs apply.

Chilled Delicatessen

Selection of Freshly Harvested Lettuce with Assorted Dressings Selection of Charcuterie with Pickles & Mustard Salmon Gravlax Platter with Condiments (Onions, Caper, Chive & Dill Sauce, & Lemon)

Chilled Seafood Bar

Snow Crab Leg
Chardonnay-poached Tiger Prawns
Black Mussels
White Clams
(Spicy Cocktail Sauce, Marie Rose Sauce, Mignonette Sauce,
Lemon & Lime Wedges)

Soup

Soup of the day

Carving Station

Beef Wellington with Mushroom Duxelle & Shallot Balsamic Sauce Roasted Vegetables & Potatoes

Croissant Sandwiches

Ham & Swiss Cheese Crispy Maple Bacon & Scrambled Egg Prawn Cocktail with Fresh Mango & Lime Zest Basil Pesto Caprese

Hot Delights

Chicken Shepherd's Pie
Spanish-style Chicken Drumettes
Golden Crispy Batter Fish Fillet with Tartar Sauce & Malt Vinegar
Seafood Croquettes with Remoulade
Grilled Bratwurst with Sauerkraut
Sourdough Pizza Margherita
Prawn Twister with Roasted Garlic Aioli
Beef Bourguignon served with Freshly Baked Bread
Baked Mushroom Strudel drizzled with White Truffle Oil
Pork Schnitzel with Cheese & Tomato Sauce

Scone Bar

Plain, Raisin, Coffee, Apricot, Pistachio & Maple Pecan with Homemade Strawberry Jam, Caramel Banana, Lemon Curd, Nutella, Devonshire Clotted Cream & Butter

Desserts

Chocolate Bread & Butter Pudding with Vanilla Sauce **Coffee Eclair** Blueberry Yoghurt Mousse Cake Pistachio Strawberry Mousse Donauwellen (Marble Cake) **Lemon Curd Tartlet** Tiramisu in Chocolate Cup Orange Crema Catalana Tarta De Manzana Berliner (Doughnut) Banana Cake **Carrot Cake** Cappuccino Walnut Cake **Assorted Chocolate Pralines** Sliced/Whole Fresh Fruits Vanilla & Strawberry Yoghurt Soft Serve Ice Cream with Toppings