

MOËT & CHANDON HIGH TEA

Served with flowing Moët & Chandon Imperial Brut (2 hours) - 149 pp

Served with a glass of Moët & Chandon Imperial Brut - 89 pp

Additional glass of Moët & Chandon Imperial Brut - 30 pp

Scones

Traditional & Raisin Scones (V)

Meander Valley Clotted Cream, Strawberry Jam,
Citrus Marmalade

Cold

Confit Salmon Rillettes, Toasted Milk Bun, Lemon Verbena

Truffled Egg & Potato, Charcoal Brioche,
Parmesan Snow, Petite Radish (V)

Pimento Cheese, Grilled Corn, Turkey Ham Pinwheels

Smoked Burrata Tart, Avocado, Broad Bean Relish (V)

Hot

Mini Lobster & Prawn Brioche, Tarragon Emulsion

Braised Beef Brisket Burgundy Pie, Green Pea Mash,
Spring Vegetables

Spinach & Porcini Arancini, Sweet Paprika Aioli,
Pecorino Textures (V)

Brie Cheese & Parmesan Quiche (V)

Sweet

Forest Berry Cheesecake

Yuzu Raspberry Choux Bun

Hazelnut & Cherry Verrine

Strawberry Yogurt Macaron



x

FRANCE  1743

MOËT & CHANDON

CHAMPAGNE

(V) Vegetarian

Champagne option also includes choice of tea or coffee.

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavor to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Crown practises responsible service of alcohol.

MOËT & CHANDON HIGH TEA

Cocktails

Southside Tanqueray Gin, Lime, Mint, Simple Syrup	\$28
Espresso Martini Ketel One Vodka, Kahlua, Coffee, Simple Syrup	\$24
Earl Grey Martini Tanqueray Gin, St Germain, Earl Grey Syrup, Lime	\$27
Aperol Spritz Aperol, Dal Zotto Prosecco, Soda	\$21

Champagne by the Glass

Moët & Chandon Imperial Brut
\$30

Coffee

Café Latte, Cappuccino, Espresso, Double Espresso,
Flat White, Long Black or Macchiato

Teas

Perfect Ceylon Tea, Elegant Earl Grey Tea,
Ceylon Green Tea, Jasmine Ceylon Green Tea,
Peppermint, Chamomile or Rose with French Vanilla



x

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MOËT & CHANDON
CHAMPAGNE

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavor to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). Crown practises responsible service of alcohol.