

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
Pork Knacker in Mini Roll with Sauces
Peppermint and Strawberry Lolipop

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 Rilette 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

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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

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