

TWR PRESENTS

Crème de la Crème

*Experience elegance redefined with a decadent
French-inspired High Tea at The Waiting Room*

\$149^{PP} with flowing Piper-Heidsieck Cuvée Brut NV (90 Minutes)

\$125^{PP} with a flute Piper-Heidsieck Cuvée Brut NV

\$120^{PP} with flowing Pierlot Brut Rosé (90 Minutes)

\$95^{PP} with Tea and Vittoria Coffee

*All adults will receive a complimentary
French Martini taster on arrival*

COLD

Charcoal Brioche, Smoked Trout Rillettes,
Horseradish & Saffron Crème Fraîche, Avruga Caviar

Trio Cauliflower Emulsion, Olive Tart,
Romesco Textures, Pomegranate Pearls (V)

Pulled Confit Chicken, Truffled Mushroom Pâté,
Mini Croissant

HOT

Zesty Lemon Lobster Mornay, Thermidor Aioli,
Wood Baked Comté Sourdough

Smoked Beef Brisket Croquettes, Parsley Dust,
Sauce Gribiche

Wild Mushroom & Leek Quiche, Black Garlic Aioli,
Caramelised Pearl Onion, Gruyère Boulette (V)

SWEET

French Vanilla Macaron

Canelé "Mon Cheri"

Blueberry & Lemon Frangipane Tartlet

Caramelised White Chocolate & Hazelnut Madeleine

TARTE TROPÉZIENNE

Raspberry Jam, Triple Citrus Marmalade, Crème Chantilly

V = Vegetarian

All packages include choice of tea or coffee

\$55 for Children's Hightea, 12 years old and under. 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

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COCKTAILS

French Martini | 25
Ketel One Vodka, Chambord, Pineapple, Lime

Chambord Citrus Highball | 28
Chambord, Aperol, Cointreau, Mandarin Soda

Royale | 25
Chambord, Sparkling Wine

COFFEE

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

Iced coffee is available upon request

TEAS

Elegant Earl Grey, Perfect Ceylon Tea,
Ceylon Green Tea, Pure Peppermint,
Pure Chamomile, Rose & French Vanilla

CHAMPAGNE BY THE BOTTLE

Veuve Clicquot Brut 'Yellow Label'	215
Charles Heidsieck Brut Reserve Champagne	240
Ruinart R de Ruinart Brut NV	250
Mumm RSRV Blanc De Blanc Brut Vintage	375
Dom Pérignon	725



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