

L'ESPRESSO

A Father's Day
GOURMET FEAST

ENGLISH HIGH TEA BUFFET

12pm – 2.30pm | 3pm – 5.30pm

14 - 15 June 2025

\$88 per adult | \$53 per child

Chilled Seafood Bar

Freshly Shucked Japanese Oyster
Chardonnay-Poached Tiger Prawns
Black Mussels

Served with Spicy Cocktail Sauce, Marie Rose Sauce, Mignonette Sauce, Lemon & Lime Wedges

Butler-Passed Bites

Wagyu Beef Cheek with Mint Pea Purée & Cheese Crumble
Crispy Sea Perch Cigar with Herb Aioli
Warm Chocolate Espresso Tart with Berries

Finger Sandwiches

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

Open-Faced Sandwiches

Herb & Garlic Cheese Tartlet with Cranberry Compote
Salmon Rillettes with Black Caviar
Duck Rillettes with Raisin Chutney
Chicken Reuben with Swiss Cheese & Apricot

Croissant Sandwiches

Salami & Swiss Cheese
Tuna & Egg
Surf & Turf (Prawn & Chicken)
Grilled Vegetables with Feta & Pesto

Artisanal Cheeses

Emmental, Comté, Port Salut, Camembert, Stilton & 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
Salmon Gravlax Platter with Condiments
Served with Onion, Caper, Chive & Dill Sauce & Lemon

Hearty Soup

Chef's Choice of Daily Soup

Hot Delights

Baked Pork Cottage Pie
Crispy Enoki Mushroom with Honey Mustard
Baked Chicken Drumette with Sriracha Dip
Meat Lover Pizza
Braised Chicken, Porcini & Pancetta served with Freshly Baked Bread
Fish Goujon & Truffle Wedges with Tartar Sauce
Crispy Prawn Wrapped with Potato & Spicy Cocktail Sauce
Vasterbotten Cheese Bites with Caper Remoulade
Bacon & Leek Quiche
Grilled Cheese Knackers with Colcannon

Carving Station

Baked Beef Wellington with Coffee Sauce, Buttered Vegetables & Potatoes

Scones Bar

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

Desserts

Vanilla Crème Brûlée
Bread & Butter Pudding with Vanilla Sauce
Coffee Éclair
Green Tea Pistachio Cake
Forest Berries Tart
American Cheesecake
Espresso Financier
Lemon Curd Tart
Tiramisu Cup
Chocolate Walnut Brownie
Kumquat Chiboust
Assorted Madeleine
Assorted Macaron
Assorted Chocolate Pralines
Selection of Sliced Seasonal Fruits