

THE GRAND AFTERNOON TEA

Pink Pearl *GF*

Wild Strawberry, Madagascan Vanilla, Meringue

Truffle Mille Feuille

Honey, Truffle, Honey Cake, Puff Pastry

Billionaire's Bar *GF*

Tonka, Caramel, Sable Breton, Valrhona Guanaja 70%

Champagne & Caviar *GF*

Champagne, Hibiscus, Mascarpone

Scones

Plain & Vanilla and Truffle Scones with Whipped Honey,
Peach and French Earl Grey Jam, with Double Cream

Monarch *A, I*

Lobster, Capsicum Gel, Brioche

"Ars Italica" Caviar

The Estate *I*

Roast Beef, Spicy Mayo, Truffle, Pecorino

"Siberian Anna Dutch" Caviar

Opulent

Blue Cheese, Pistachio, Crispy Prosciutto

The Reserve

Truffled Egg, Charcoal Brioche, Spinach and Shaved Truffle

Add On | *Ars Italica Calvisius Oscietra Caviar 10g* *A\$70*



THE FULLERTON HOTEL
SYDNEY

THE GRAND AFTERNOON TEA

COFFEE

Cappuccino | Café Latte
Flat White | Long Black
Espresso | Macchiato | Piccolo Latte
Double Espresso | Long Macchiato

TWIG HERBAL TEAS

Chamomile
Lemon Bush
Moroccan Mint
Waterfruit Green
Geisha Blossom Tea

TWIG BLACK TEAS

1837 Black Tea
English Breakfast
French Earl Grey

PREMIUM SELECTION OF TWIG TEA

Imperial Oolong
Jasmine Pearls
Orange

SPECIALITY BEVERAGES

Mocha | Hot Chocolate | Chai Latte | Iced Latte

PACKAGES

\$90 per person, inclusive of TWIG Tea or Vittoria Coffee

\$102 per person, inclusive of a flute of Chandon Sparkling Wine
and TWIG Tea or Vittoria Coffee

\$112 per person, inclusive of a flute of Veuve Clicquot Champagne
and TWIG Tea or Vittoria Coffee

GF indicates gluten-free | *NF* indicates nut-free | *DF* indicates dairy-free
M Mixed Origin Seafood | *A* Australian Seafood | *I* Imported Seafood



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