



MAISON FONDÉE EN 1785

PIPER-HEIDSIECK

CHAMPAGNE

PIPER-HEIDSIECK HIGH TEA

6th October – 31st December

Served with flowing Piper-Heidsieck Cuvée Brut (2 hours) - 149 pp

Served with a glass of Piper-Heidsieck Cuvée Brut - 89 pp

Additional glass of Piper-Heidsieck Cuvée Brut - 30 pp

Scones

Traditional & Raisin Scones (V)

Vanilla Chantilly Cream, Mixed Berry Jam, Lemon Custard

Cold

Caprese & Snow Pea Tart, Sundried Tomato & Feta Pesto (V)

Apple Wood Smoked Chicken, Corn & Kale Wrap,
Red Pepper Hummus

Lobster & Snow Crab Cocktail Brioche, Orange & Fennel Confit

Avocado & Chipotle Infused Prawn, Rye Bread, Queso Fresco

Hot

Lamb Pot Pie, Kale Mash, Caramelised Onion

Sweet Pea & Cauliflower Croquettes, Lemon Ricotta,
Black Garlic Aioli (V)

Baked Prawn & Scampi Toast, Sourdough, Avocado Relish

Duck & Lemongrass Baozi, Pickled Cabbage Slaw

Sweet

Strawberry & Rhubarb Verrine

Elderflower Passionfruit Tartlet

Blueberry & Coconut Rocher

Pistachio Macaron

(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.



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Cocktails

Bouquet de Fleurs Piper-Heidsieck, Hendrick's Midsummer Gin, Violet Liqueur, Lime	\$30
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

Piper-Heidsieck Cuvée 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

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