

BELLE ÉPOQUE

EASTER High Tea

Savoury

Devilled egg with anchovy, dill + mayonnaise (gf, vg)

Chicken + sundried tomato wrap

Smoked salmon + beetroot sandwich, savory beetroot whip

Sautéed mushroom + vegetable quiche (gf, n)

Terrine pork + pistachio, cucumber, onion jam (gf)

Prawn cocktail tart (gf)

Scones

Freshly baked plain, apple + raisin

served with raspberry + rose jam, passionfruit curd, vanilla chantilly (gf)

Sweet Treats

Tropical Carrot Cake

Mango + passionfruit compote, whipped white chocolate ganache (n)

Black Forest Verrine

Cocoa soil, chocolate crémeux, redberry compote (n)

Mandarin + Cinnamon Delice

Cocoa Sablé Breton (gf, n)

Red Velvet + Raspberry Cake

White chocolate crémeux

Bunny Cookie

Sea salt caramel whip (gf)

gf – gluten free | n – contains nut | v – vegan | vg – vegetarian



Beverages

Coffee

Espresso | Piccolo | Short or Long Macchiato
Long Black | Cappuccino | Flat White | Latte | Mocha

Black Tea

First Flush Darjeeling | French Earl Grey | English Breakfast
Assam Dimakusi | Gingerbread | Masala Chai
Tea For Sunday | Russian Caravan

Green Tea

Australian Sencha | Japanese Lime | Jasmine Monkey King

White Tea

Pai Mu Tan Stockholm

Herbal Tea

Chamomile | Ginger Kiss | Peppermint | Vanilla Rooibos

Australian Tea

Spiced Wattleseed | Desert Lime & Lemon Myrtle | Davidson's Plum & Rosella

Pricing

80.0 with Tea and Coffee
90.0 with a glass of Sparkling
100.0 with a glass of Champagne
130.0 with two hours of Champagne

