LIVING ROOM

High Tea Menu



Menu

First

Fish Cake, Green Bean, Chili Lime Caramel

Second

Beef Bulgogi, Confit Egg Yolk, Daikon, Mini Brioche

Cured Salmon, Cream Caviar, Lemon Gel, Crostini

Crab, Pomelo, Cucumber, Coconut, Mint, Croustade

Apricot, Almond, Brie Cheese, Honey, Crispy Roll

Third

Tropical

Coconut Mousse, Passionfruit, Mango, Poached Pineapple Dome

Not Tiramisu

Espresso Curd, Caramelized Banana, Vanilla Custard, Hazelnut Choux

Tangy

Lemon Bergamot Curd, Ricotta Cheesecake, Torched Meringue Roulade

Berries

Fresh Strawberries, Raspberry Gel, Mascarpone, Champagne Charlotte

Fourth

Burnt Vanilla, Oat Crumble Scone

House-Made Jam, Whipped Vanilla Mascarpone

Kaffir Lime, Basil Madeleine

Includes a choice of tea and a glass of Harbour Breeze Cocktail - Cardrona Source Gin, Pink Guava, Green Tea Umeshu & Yuzu Soda.

ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS & DAIRY.
PLEASE INFORM OUR TEAM OF ANY SPECIAL DIETARY REQUIREMENTS.
MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND PRODUCT AVAILABILITY.