High Tea Menu

Includes tea and coffee

TO START

A glass of sparkling rosé or dry sparkling wine

+$27 glass of Taittinger champagne

+ $35 bottomless sparkling wine

SAVOURIES

Creamy chicken and wild mushroom vol-au-vent

Cucumber with lemon mascarpone sandwich

Roast beef with horseradish cream sandwich

Smoked trout with house-made tartare on toasted brioche

SCONES

Freshly-baked Gruyère cheese scones
papaya jam and double cream

DESSERTS

Mont Blanc pavlova with chestnut cream (gf)

Rose, vanilla and strawberry mousse (gf) ❖

Jivara milk chocolate with pear, lemon and ginger bavarois (gf)

Guanaja chocolate with raspberry and thyme tart

❖ signature dish (gf) gluten free (v) vegetarian (df) dairy free (nfa) nut-free available

Food prepared in our kitchen may contain the following traces: milk, eggs, wheat, peanuts and tree nuts.
If you have a food allergy, please notify our team members upon arrival.

A 10% service charge will apply on Sunday and a 15% service charge on public holidays.