



## THE ART OF AFTERNOON TEA

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*Tea Lounge provides a peaceful haven where guests can savour one of the most famous English traditions. Enjoy finely cut sandwiches together with freshly baked scones served with a selection of jams and double cream, followed by a delectable selection of afternoon pastries.*

### SERVED DAILY IN TEA LOUNGE FROM 2.30 P.M. TO 5.00 P.M.

**\$88pp** – Served with unlimited Victorian sparkling wine,  
selection of loose leaf tea, coffee

**\$98pp** – Served with 1 glass of Moët & Chandon Brut Impérial,  
selection of loose leaf tea, coffee

**\$220pp** – Served with unlimited Moët & Chandon Brut Impérial,  
selection of loose leaf tea, coffee

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### HOMEMADE PASTRIES

Rhubarb compote, citrus cheesecake, olive oil sponge cake

Melbourne Opera cake, espresso by 279 Café, gold leaf

Walnut financier, caramelised white chocolate ganache, mountain marigold (N)

Poached pear, almond tart, 70% dark chocolate cremeux, chocolate by Atypic Chocolate (N)

### SCONES AND PRESERVES

Homemade plain and raisin scones served with selection of jams and double cream

### SANDWICHES AND SAVOURIES

Smoked salmon, horseradish, caper, dill, cream

Ham leg, Dijon mustard, piccalilli, Swiss cheese

Slow roast chicken, avocado, tarragon, mayonnaise

Soft boiled egg, coriander, red onion, curry spices (V)

Homemade pork sausage roll

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### PARK HYATT MELBOURNE™

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(v) · vegetarian (gf) · gluten free (h) · halal (vg) · vegan (n) · nuts.

Please advise your waiter of food allergies or intolerances; however we cannot guarantee a total absence of traces of allergens. All prices are in Australian dollars inclusive of GST.

An additional service charge of 10% will be added to the final bill on public holidays.