

AFTERNOON TEA

A luxury afternoon tea experience, featuring a tasting menu of curated sweets and savories from Joni kitchen, paired with sommelier-selected teas from Sloane Tea

SAVOURY

Foie Gras Cone
honey tuile, haskap berry

Smoked Salmon Tart
pickled shallot

Cucumber Rosette
crème fraiche, lemon thyme

Crispy Polenta Cake
ricotta, prosciutto

Shrimp Roll
herb mayo, old bay

SWEET

Blood Orange Gelée
rosé

Einkorn scone
crème fraiche, strawberry

S'mores
chocolate, marshmallow, graham

Peach Melba
vanilla ganache

Baba au Rhum
strawberry, chamomile

Sweet Corn
mascarpone, blueberry

Petit Four
mandarin, pistachio

INDULGENCE

Truffled Egg Custard +30
toast soldiers

Wagyu Beef Pastrami +24

Oysters & Caviar +56
half dozen, 10g caviar

CAVIAR

Mollosol Caspian Tradition Kaluga +200
50g

Lemberg Gold, Amur Royal +275
30g

Kaviari Transmontanus +250
50g

Kaviari Osetra Prestige +275
30g

Kaviari Kristal +325
30g

PASTRY AT THE PARK

A selection of sweets from Joni pastry kitchen, paired with an artisanal selection from Sloane Tea

\$128 for two

TEA AT THE PARK

A progressive assortment of sweets and savoury bites, perfectly paired with two sommelier-selected creations from Sloane Tea

\$188 for two

INDULGENCE AT THE PARK

A skillfully crafted tea experience, featuring sweets & indulgent savoury bites, two Sloane Teas, and two glasses of Dom Perignon

\$588 for two

BEVERAGE

Sommelier selected two tier pairing

SAVOURY

PARK HYATT #4
Bespoke Blended Black
earthy, smoky, refined

JASMINE SNOW DRAGON
Scented Green
floral, artisan, delicate

DARJEELING 2nd FLUSH
Single Estate Black
"champagne of tea," earthy, fresh

SWEET

COCOA ROSE
Blended Black
bodied, floral, deep chocolate

OOLONG CRÈME
Blended Mountain Oolong
smooth, buttery, sweet

HEAVENLY CREAM
Blended Black
creamy, vanilla, velvety

SLOANE TEA

Park Hyatt #4 - bespoke blended black - *earthy, smoky, refined*

Darjeeling 2ND Flush - single estate black - *earthy, fresh, sweet*

Queen of the Hill - single estate black - *sweet, earthy, bold*

Earl Grey Classic - blended black - *smooth, rich, citrus*

Heavenly Cream - blended black - *creamy, vanilla, velvety*

Cocoa Rose- blended black - *bodied, floral, deep chocolate*

Masala Chai Classic - blended black - *exotic, spiced, robust*

Jasmine Snow Dragon - scented green - *floral, artisan, delicate*

Sencha Classic - single estate green - *sweet, green, grassy*

Tropical Green - blended green - *delicate, fruity, sweet*

Oolong Crème - blended oolong - *smooth, buttery, sweet*

Marrakesh Mint - blended tisane - *minty, refreshing, refined*

Citron Calm - blended tisane - *warming, citrus, sweet*

Ginger Twist - blended tisane - *warming, fruity, spicy*

Vanilla Bean Rooibos - blended tisane - *rich, smooth, sweet*

ZERO PROOF

D Sharp 12
Park Hyatt #4
Passionfruit, Pineapple, Lime

SWEET WINE

	GLASS	BOTTLE
Big Head Late Harvest Riesling <i>niagara, canada, 2016</i>	19	115
Chateau Myrat Sauternes 2004 <i>barsac, france, 2004</i>	23	150
Torre A Cona Vin Santo NV <i>tuscany, italy, NV</i>	25	140

SPARKLING WINE

Tawse 'Spark' Quarry Road Vineyard Rosé 22 99 <i>vinemount ridge, canada, NV</i>
Rene Geoffroy Premier Cru Champagne 45 190 <i>premier cru champagne, france, NV</i>
Dom Perignon 2010 Brut 125 700 <i>champagne, 2010</i>
Moet Brut Rosé 265 <i>champagne, france, NV</i>
Billecart-Salmon Brut 295 <i>champagne, france, NV</i>

COCKTAIL

Day After Day 23
Park Hyatt #4
Vodka, Lemon, Maraschino