



Easter High Tea

March 19th - 28th

Selection of Finger Sandwiches

Honey Baked Ham with Caramelized Onion on Sourdough Bread (P)

Pacific Smoked Salmon with Caper Cream on Dark Rye Bread

Poached Atlantic Lobster with Citrus Crème Fraîche on Brioche Roll

Truffle Egg Mayonnaise on Wholemeal Bread

Warm From The Oven

Fragrant Spiced Hot Cross Buns and Classic English Scones
served with caramelized white chocolate jam,
strawberry preserves and clotted cream

Afternoon Tea Pastries

Milk Chocolate & Blackberry Verrine
milk chocolate Namelaka, blackberry gel, chocolate crunch

“Tropical Easter Egg”
coconut cream, mango curd, coconut daquoise

Simmel Cake (N)
cherry & rose scented cake, dried fruits, almond cherry mousse

White Chocolate Lime Éclair
white chocolate lime cremeux, choux pastry, Kaffir lime sable

(N) indicates dish containing nuts (P) indicates dish containing pork

44.00 per person

Price is exclusive of tax and gratuity



Our produce and cuisine is “Rooted in Nature”, featuring the finest local and seasonal ingredients

