

XiShi afternoon tea moon cake festival

sandwiches

black forest ham
grainy dijon

free range egg salad
watercress

smoked salmon
herbed cream cheese Bagel

long english cucumber
herbed cream cheese

freshly baked scones

raisin scone

plain scone

seasonal fruit preserve

clotted cream

pastries

Szechuan peppercorn creme brulee

The lotus moon cake

Mango cream with sago and pomelo

black sesame macaron, red bean mousse

\$38 per person
inclusive choice of loose leaf tea

\$49 per person
with glass of sparkling wine

Compliment your afternoon tea with our signature cocktail

iron lotus \$14
*vodka, fresh raspberry,
elderflower, ginger, lime, sparkling wine*
XiShi signature – vibrant and fragrant fruit,
refreshing citrus and light sparkle

XiShi tea selection

black teas

shangri-la blend

a black tea blend with pineapple, kiwi and plum

english breakfast

a strong ceylon tea from the uva highlands of sri lanka

earl grey

delicately flowery autumn darjeeling with bergamot

classic chai

an assam tea with exotic spices – india at its best

wild cherry

a black tea blend with aroma of japanese wild cherries

irish whiskey-cream

a malty assam autumn tea with whiskey & cocoa aroma

splendid oolong

a rare taiwanese oolong with a hazelnut finish

pu-erh selection

a unique tea from yunnan, regarded for its health benefits

green teas

special genmaicha

flavoured green tea with intensive roasted rice flavouring

heaven and earth

mildly tart sencha with sweetness of strawberry and kiwi

jasmine gold

harmony in perfection with jasmine blossoms

herbal infusions

mint and fresh

mint flavouring with the freshness of lemon grass

fresh and fruity

refreshing infusion of papaya, apple and mango pieces

vanilla roibosh

african rooibos crowned with creamy vanilla

fruity camomile

soothing camomile and aromatic orange blossoms