

High Tea on Level 36

TEA & COFFEE — 98

FREE FLOW AUSTRALIAN SPARKLING WINE — 128

FREE FLOW FRENCH CHAMPAGNE — 168

SANDWICHES

CASHEW HUMMUS TART

Lemon Aspen, Heirloom Carrot, Fried Chickpeas, Ras el Hanout, Tempeh, Dukkah

GRILLED CAPSICUM & ZUCCHINI

Chipotle infused Mayonnaise, Spanish Onion, Caper, Chives

CUCUMBER SANDWICH

Lemon Myrtle, Vegan Sour Cream, Dill

WARM

FALAFEL WRAP

Tortilla, Baba Ghanoush, Pickled Red Cabbage, Pepperberry

ROAST TEMPEH BÁNH MÌ

Soy-marinated Tempeh, Pickled Carrot & Daikon, Mushroom Pâté, Coriander, Cucumber

PUMPKIN ARANCINI

Black Garlic, "Urban Greens"

DESSERT

CHESTNUT CHOCOLATE MOUSSE

Spiced Chestnut Cream, Ginger Biscuit

GREEN GRAPE TART

Cinnamon Myrtle Frangipane, Sesame Tartlet

STICKY DATE & PEAR BROWNIE

Caramel Ganache, Maple Cream, Candied Buckwheat

PASSIONFRUIT COCONUT CAKE

Passionfruit Mousse, Coconut Chantilly, Roasted Coconut

A service fee of 10% will be applicable to all reservations of 8 or more.

A surcharge of 15% will be applicable for reservations made on Sundays and public holidays.