

AFTERNOON TEA MENU

RONNEFELDT TEASTAR tea selection

splendid earl grey
moonlight dongzai
jasmine pearls
darjeeling springtime
smoked china
signature "love you"
flavoured herbal infusion with lemon and rosemary

SAVOURY delights

tomato tart, herb shortcrust, marinated tomatoes, basil pesto, whipped goats' cheese V
loch duart salmon gravlax, lemon cream cheese, pickled onion, croissant
black pepper and parmesan madeleine, parmesan cream, prosciutto, preserved fig
smoked chicken, ginger and plum relish, haricot bean, green beans DF
brioche bun, poached crayfish, garlic aioli, caviar

SWEET indulgence

freshly baked scones, whipped cream, house-made berry jam, lemon curd
lemon sponge cake, lemon curd, lime gel, white chocolate, meringue
vanilla mousse, cherry confit, manjari 64% chocolate cremeux, chocolate brownie
raspberry cremeux, pistachio shortcrust, raspberry gel, orange and honey whip N
pavlova, french meringue, passion fruit curd, macerated strawberry, vanilla cream GF
coffee tart, vanilla shortcrust, coffee sponge, mascarpone whip

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Our kitchen sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use local quality ingredients supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos. Our premium range of teas and coffees are sustainably sourced.

GF - GLUTEN FREE DF - DAIRY FREE N - NUTS
V - VEGETARIAN VE - VEGAN

A discretionary gratuity of 12.5% will be added to your final bill