



High Tea menu

Available from 12pm-3pm every weekend

Bookings Essential: Minimum of 2 guests

SWEET TREATS

Chocolate Cappuccino

30% cappuccino blend out with chocolate and farm fresh new zealand organic milk combined with gastronomic 3 layers drinking dessert.

Cold Cheese Cake

Summer special Cold Cheese Cake chilled with calamansi & sour passionfruit glaze with crunchy Jivara chocolate crispy Base.

Macaron Burger

Vanilla ice cream White Chocolate Mousse Sandwich with fresh orange jelly and French Cacao Macarons.

Banoffee Entremet

Valrhona Caramelia Butterscotch served on Oreo Biscuit with red wine & banana base.

Spicy Chocolate Pate

Thai Red Chilli and Raspberry fruit pate coated in fine Brazilian Sugar on Nutella Chocolate Square.

SANDWICH TREATS

Bouchee

French Savory Pastry vol au vent filled with chicken & creamy sauce served with black caviar.

Atlantic Salmon Roses

Smoked Salmon Roses on cream cheese & dill paste with lumpfish caviar

Vegan Trio

Vegetable sandwich with layers of mirraqua beetroot, carrot & mediterranean asparagus

Charcoal Burger

Gastronomical Smoked Charcoal Burger with Lamb Pattie & delicious Cheddar Cheese

SAVOURY TREATS

Goji Berry Scones

A summer treat served with Fig & Cinnamon flavoured butter, Passionfruit Mascarpone and orange marmalade