

HIGH TEA WEEKENDS

BY JOSH EMETT & COBUS KLOPPER

SAVOURY & CUT SANDWICHES

CUCUMBER

Dill and sour cream

PRAWN MARIE ROSE

Toasted brioche

SMOKED AKAROA SALMON

Cream cheese & chives

CORONATION CHICKEN

Glazed milk bun

CORNERED BEEF

Dijon, dill & pickled courgette

CHEESE & BACON SCONES

Whipped maple butter

ROAST CORN

Brick pastry, green chilli,
cheese & coriander

SWEET

BRANDY SNAPS

OPERA CAKE

SUMMER BERRY PAVLOVA

Passionfruit & vanilla cream

YUZU & LEMON MERINGUE

RASPBERRY MACAROON Dulce de leche

MINI RUM BABA Pedro Ximenez syrup

ROSE & LYCHEE MARSHMALLOW

CARROT CAKE Cream cheese frosting

DATE & ORANGE SCONES

Vanilla cream & raspberry jam

55 per person (min 2 people)

w/a glass of Nicolas Feuillatte — 70

w/a glass of Veuve Clicquot — 75