

Afternoon Coffee Break

The following is a sample of our culinary offering. Our menus can be tailored to suit your event, guests and individual requirements.

Petite Patisserie

Yuzu & Almond Cheesecake Pebble

Soft almond biscuit, cream cheese mousse, yuzu gel, almond crumble and edible flower.
Allergens: GL, D, E, N

Chocolate Tonka Bar

Dark chocolate cremeux, tonka caramel, cocoa sable and brushed gold chocolate shell.
Allergens: GL, D, E

Baklava Mille-Feuille

Crisp filo, pistachio praline, orange blossom diplomat cream and honey glaze.
Allergens: GL, D, E, N

Raspberry Rose Opera Cube

Layered almond sponge, raspberry gel, rose ganache and delicate chocolate plaque.
Allergens: GL, D, E, N

Refined Savoury Tea Bites

Mini Lobster Roll Eclair

Salted choux, lobster salad, lemon aioli, celery leaf and caviar-style pearls.
Allergens: GL, D, E, C

Beef Tataki Milk Bun

Seared beef, wasabi ponzu, burnt onion mayo, pickled cucumber and sesame crisp.
Allergens: GL, E, SOY, SS

Miso Eggplant Tart

Miso glazed eggplant, nori flakes, spring onion and sesame in a savoury tart shell.
Allergens: GL, SOY, SS, VG

Burrata & Pistachio Sourdough

Creamy burrata, preserved lemon, basil oil, Castelvetrano olive and pistachio crunch.
Allergens: GL, D, N, V

Tea & Refreshment Ritual

Luxury Tea Library

Rare black teas, Moroccan mint, jasmine pearl, chamomile blossom and saffron-cardamom infusion.
Allergens: VG

Iced Botanical Teas

Peach oolong, hibiscus pomegranate and lychee rose tea served over crystal ice.
Allergens: VG

Golden Guava Sparkler

Guava, lychee, rose water, citrus cordial and sparkling water finished with edible petals.
Allergens: VG