

ALTUS



Fashion
HIGH TEA

Delight in stylish bites and elegant flavours





FASHION HIGH TEA AT ALTUS MENU

sandwiches + savouries

cucumber and cream cheese, rocket and dill
spanner crab, smoked paprika, lemon, kewpie mayonnaise, chervil
mortadella, mozzarella and pesto
devilled egg – espellete cream, chives, Yarra Valley trout roe
caramelised onion and pumpkin tart, truffle cheese
potato rosti, smoked salmon, pickled red onion

patisserie

lady of the isles

*mango-tender coconut bombe, passionfruit veil, pistachio
dacquoise*

chapeau de chocolat

*raspberry-gum petit choux, silky dark chocolate cremeux
peach crystal*

*peach-anise cream, pecan-macadamia praline, sparkling rose
moscato cubes*

scones

traditional buttermilk scone (v)
served with Yarra Valley clotted cream,
macerated strawberry preserve

All dishes may contain traces of (cn) nuts, (d) dairy, (g) gluten, (e) eggs, (sh) shellfish, (v) vegetarian and (al) alliums. Please advise of any dietary requirements. All credit card payments incur a 1.1% surcharge. A 15% surcharge applies on all public holidays. Altus bar & lounge practices reasonable service of alcohol.

english breakfast	<i>This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones.</i>
french earl grey	<i>A fragrant variation of the great classic, this black tea has been delicately infused with citrus fruits and French blue cornflowers.</i>
black chai	<i>This robust chai black tea blend reveals a remarkable union of rare and aromatic Indian spices. A warm yet soothing TWG Tea, delicious alone or with a dash of milk.</i>
white sky	<i>Majestic Yin Zhen white tea leaves lend their crystalline flavour to this celestial blend. Cultivated on the island of the Indian Ocean Archipelago, ylang ylang flower impart their exquisite and fragrant oil to this fruity blend.</i>
moroccan mint	<i>A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.</i>
silver moon	<i>A blend of green teas accented with a grand berry and vanilla bouquet. Suave, with just a hint of spice. A tea for that special moment.</i>
chamomile	<i>Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.</i>
jasmine pearl	<i>A suave cup of elegantly fragrant green tea lavishly blended with TWG tea jasmine blossoms. The tender, silvery buds are intricately rolled into 'pearls' and then dried amid fresh, aromatic jasmine flowers. The pearls magically unfurl in the tea cup.</i>
follow me	<i>A beckoning blend of green tea and rare red berry is crowned with alluring notes of succulent royal pineapple.</i>
milk oolong	<i>The sublime green leaves of this Vietnam oolong produce a fresh and mineral flavour with an enchanting aroma reminiscent of Chinese savoir-faire.</i>

cocktail

bain de roses spark	22
watermelon liqueur, Cointreau and orange juice and topped with Italian prosecco to give a new twist to the old favourite, the Mimosa	

mocktail

berry ice-tea	16
this classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones with berries & sweetened with Sucre De Canne	

champagne + sparkling wine

NV Pommery Brut Apanage, Reims, France	20
NV Chandon Brut, Yarra Valley, Victoria	18
NV Riva Dei Frati Prosecco Brut, Veneto Italy	15

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