

Mother's Day high tea

\$70 Curated by Executive Chef Joe Costelloe

SWEETS

Macaron of the day Blackberry mousse tart Earl grey raspberry panna cotta Matcha strawberry choux (Lime & Mango) citrus opera cake

SAVOURY

Traditional egg tea sandwich Cauliflower cheddar, arancini, and tomato spiced sauce Salmon tartare on a seaweed cracker, topped with yuzu gel and caviar Coronation chicken cheese scone with spiced pear relish

TEA MATCHES

Blackcurrant Rose Vanilla Zesty Lemon Lively Lime and Orange Jasmine Green Green Tea Spicy Berry Earl Grey

We're passionate about food; our meals are made with high-quality ingredients. However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Head Chef and we will endeavour to meet your requests.