

Holiday High Tea

Sunday- Friday | 2:30-5:00pm

Available for 2 + guests | \$60. per person Minimum 2 day notice required.

TEA

GUESTS' CHOICE: ORGANIC LOOSE LEAF TEA served in individual pots

BLACK

ENGLISH BREAKFAST - A tea for connoisseurs, delicious served with cream & sugar.

EARL GREY IMPERIAL - A regal blend made of Darjeeling tea flavored with bergamot.

CHOCOLATE CHAI - Organic black tea with cinnamon bits, cocoa beans, ginger, orange peel, cardamom & pink pepper.

GREEN

HANAIE SUN - Green and oolong teas are blended with mangoes, berries, rose and jasmine petals.

ROOIBOS & FRUIT BLEND Decaf

CARROT CAKE - Carrots, warm spices, white chocolate chips, blended with rooibos tea. Just like carrot cake and sweet icing.

SWEET BLUEBERRY TRIFLE - Organic blueberries, hibiscus flowers, figs and elderberries.

TOASTS

1 EACH PER GUEST:

EGG SALAD TOAST

Japanese togarashi spice / heirloom cherry tomato / herb

SMOKED SALMON TOAST

Cold-smoked gravlax style salmon / tzatziki / scallion / chive

AVOCADO TOAST

Avocado / artichoke truffle tapenade / parmesan cheese

PETIT SWEETS

1 EACH PER GUEST:

CRANBERRY SCONE GF

DULCE DE LECHE BAR GF

RASPBERRY LINZER DANISH

PASSION FRUIT TART

Tart shells filled with passion fruit cream and topped with seasonal fruit.

CRÈME BRULÉE AUX FRUITS ROUGES

Tart shells painted with white chocolate and filled with vanilla crème brulée topped with a fresh strawberry

SALTED CARAMEL CHOCOLATE TART

Creamy chocolate mousse & salted caramel fill a chocolate tart shell. Crowned with a chocolate macaron and edible gold.

CHOCOLATE CROISSANT BREAD PUDDING

Buttery croissants soaked in vanilla creme brulee and layered with rich chocolate pastry and ganache.

TO RESERVE YOUR EXPERIENCE NOW



A 3% service charge will be added to each guest check to ensure competitive industry compensation as well as health and medical benefits for all of our valued full time team members.