

# CLASSIC AFTERNOON TEA: A FESTIVE SPIRIT

*In collaboration with Australian Celebrity Chef Nelly Robinson, Executive Pastry Chef Desmond Lee presents a series of festive treats for your indulgence.*

*16 November to 23 December, 27 December to 30 December*

## SAVOURY

Turkey Mousse with Grilled Pineapple  
on Beetroot Puff

Jambon Ham, Cheddar, Tortilla Chip  
with Chutney Tomato Sandwich

Chicken Wingstick Tulip with Blue Cheese Sauce

Turkey and Swiss Cheese Quiche



## SCONES

Plain English, Spiced Cherry

Served with Homemade Cranberry Jam,  
Apricot Jam and Clotted Cream

### *Daily (two adults)*

*\$178++ for two adults, inclusive of one flute of Champagne per adult, 2 fine loose-leaf tea or coffee, unlimited scones and ice cream.*

**Weekday** \$65++ per person inclusive of 1 serving  
of loose-leaf tea or coffee, unlimited scones  
and ice cream.

**Weekend,  
Eve of Public Holiday**

\$70++ per person, inclusive of 1 serving  
of loose-leaf tea or coffee, unlimited scones  
and ice cream.

### *Top-up option of*

\$14++ per glass of non-alcoholic Copenhagen Sparkling Tea

\$16++ per glass of Heritage TWG-Infused Cocktail

\$16++ per glass of alcoholic Copenhagen Sparkling Tea

\$22++ per glass of Taittinger Brut Champagne

## SWEETS

### Forest Cherries

Dark Chocolate Mousse, Spiced Cherry Confit  
and Kirsch Mousse

### Heritage Chestnut

Tahitian Chestnut Cream, Berries Compote  
and Heritage Tea Bavarois

### Caramel Pecan

Salted Caramel Cream and Pecan Maple Frangipane

## TREATS BY CELEBRITY CHEF NELLY ROBINSON

### Eccles Cake

Breakfast Tea Crèmeux, Lemon Curd and Puff Pastry

### Black Truffle Chocolate Crepe

Truffle Ganache and Truffle Chocolate Crepe

*Afternoon tea items may vary slightly due to seasonal availability. Prices are subject to 10% service charge and prevailing government tax.*