

AFTERNOON TEA

Teast

GLASS OF HOUSE BUBBLY	6
MOET & CHANDON IMPERIAL	18
HONEY-ORANGE SPRITZER	8

The Indian Start with Kiran's Chai Blend

BREWED BLACK TEA or
BOILED MASALA CHAI with cream and brown sugar

MUSHROOM & FETA SAMOSA with fig chutney

Finger Sandwiches with Darjeeling Tea

MANGO CHICKEN SALAD with pomegranates

ENGLISH CUCUMBER with mint chutney

TANDOOR-SMOKED SALMON with dill

ENGLISH PEAS with pea shoots and cheddar

VINDALOO DEVILED EGG

The English Way with Earl Grey

+ GRAND MARNIER 5

WARM CRANBERRY & ORANGE SCONES
house-made mixed berry jam, rose petal jelly,
clotted cream and lemon curd

DESSERTS & PETIT FOURS

40

+ tax and gratuity

GLASS OF PORT 9
with English stilton and poached pear

*menu subject to change based on seasonal availability

AFTERNOON TEA

for young adults

Teast

FRESH FRUIT PUNCH

Finger Sandwiches with Hot Chocolate

FRESHLY CHURNED PEANUT BUTTER & JELLY
GREEN APPLE & CHICKEN

Dessert

WARM CRANBERRY & ORANGE SCONES
house-made mixed berry jam, rose-petal jelly,
clotted cream and lemon curd
CHOCOLATE-COVERED STRAWBERRIES

20

+ tax and gratuity

AFTERNOON TEA

Gluten-Free

Teast

GLASS OF HOUSE BUBBLY	6
MOET & CHANDON IMPERIAL	18
HONEY-ORANGE SPRITZER	8

The Indian Start with Kiran's Chai Blend

BREWED BLACK TEA or
BOILED MASALA CHAI with cream and brown sugar

TANDOORI PORTOBELLO with sweet peppers and pineapple

Bread-less Delights with Darjeeling Tea

MANGO CHICKEN SALAD with pomegranates

ENGLISH CUCUMBER with mint chutney

TANDOOR-SMOKED SALMON with dill

ENGLISH PEAS with pea shoots and cheddar

VINDALOO DEVILED EGG

The English Way with Earl Grey

+ GRAND MARNIER 5

WARM CRANBERRY & ORANGE GLUTEN-FREE SCONES
house-made mixed berry jam, rose petal jelly,
clotted cream and lemon curd

POACHED STONE FRUITS

40

+ tax and gratuity

GLASS OF PORT 9
with English stilton and poached pear

*menu subject to change based on seasonal availability

AFTERNOON TEA

Vegetarian

Teast

GLASS OF HOUSE BUBBLY	6
MOËT & CHANDON IMPERIAL	18
HONEY-ORANGE SPRITZER	8

The Indian Start with Kiran's Chai Blend

BREWED BLACK TEA or
BOILED MASALA CHAI with cream and brown sugar

MUSHROOM & FETA SAMOSA with fig chutney

Finger Sandwiches with Darjeeling Tea

TOMATO BASIL PANEER PAKORA with tamarind chutney

ENGLISH CUCUMBER with mint chutney

ENGLISH PEAS with pea shoots and cheddar

GRUYÈRE & CARAMELIZED SWEET ONION JAM

The English Way with Earl Grey

+ GRAND MARNIER 5

WARM CRANBERRY & ORANGE SCONES
house-made mixed berry jam, rose petal jelly,
clotted cream and lemon curd

DESSERTS & PETIT FOURS

40

+ tax and gratuity

GLASS OF PORT 9
with English stilton and poached pear