



Easter Afternoon Tea

Celebrate Easter with a delightful afternoon experience featuring seasonal savoury bites, freshly baked scones, and decadent sweets, all perfectly complemented by a chilled glass of bubbly.

April 19th and 20th, from 2:00 PM to 4:00 PM.

[Click here to book your table](#)



Savoury

An Elegant Selection of Savoury Bites to
Tickle the Tastebuds

Petite Lobster Buns

Buttery potato rolls filled with succulent lobster, dressed in a refreshing citrus dijon sauce, and a touch of crisp, shredded iceberg for a satisfying crunch

Avocado Toast

Creamy sliced avocado atop toasted rye, paired with roasted red pepper ricotta for a vibrant twist

House-Smoked Atlantic Salmon

Smoked Atlantic salmon with zesty lime gel, dill crème fraîche, pickled onion, microgreens, served on baguette

Roasted Turkey Breast

Perfectly roasted turkey breast complemented by a sweet-tart cranberry jam, served on artisan-style tomato bread

Cucumber, Herb Cream Cheese, and Watercress on Pumpnickel

Crisp cucumber slices layered with herbed cream cheese infused with dill, chives, and parsley, topped with mildly peppery watercress for a refreshing, zesty bite

Scones

A Beautiful Selection of Freshly Baked Scones

Vanilla & Cranberry Lemon Scones

Golden, flaky scones in classic vanilla and zesty cranberry lemon. Served with mascarpone cream, house-made fruit preserves, and tangy lemon curd

Sweet Treats

A Decadent Choice of Exquisite
Confectionery

White Chocolate Pot de Crème

A silky, indulgent white chocolate custard, topped with strawberry compote

Madeleines

Traditional buttery and light French madeleines

Assorted Petit Fours

Elegant, bite-sized treats with a variety of flavours and textures to end your tea experience on a perfect note

Tea Selections

Bombay Chai

A Traditional Blend of Warming Spices

Earl Grey

Robust Assam with Hints of Bergamot

English Breakfast

Brisk and Bold with Rich Finishing Flavours of Malt

Sweet Orange Spice

Cinnamon, Clove, and Orange Evoke a Holiday Feel

Moroccan Mint

Perfectly Balanced with a Lingering Sweet, Smooth and Cooling Finish

White Ginger Pear

Delicate White Tea with Pear and Ginger

Jasmine Green

Soft Yet Intoxicating Floral Notes from Jasmine Well Balanced with Fresh Fujian

Ginger Lemongrass

Citrus Notes Balanced by Spearmint and Mellow Licorice

Harvest Apple Spice

Orchard Fruits and Berries with Warm Baking Spices



\$65 + taxes per person
inclusive of a complimentary glass of sparkling
wine or mocktail

Before placing your order, please inform your server if a person in your party has a food allergy.

