



MOTHER'S DAY HIGH TEA

98/PP with a Choice of Tea or Coffee 108/PP with a Choice of Cocktail 118/PP with a Glass of Veuve Clicquot Vintage Brut 2015

SAVOURY

Prawn Toast – Fried Mantou, Sambal Aioli, Finger Lime, Marigold

Scallop Tartlet – XO Vinaigrette, Pickled Cucumber, Compressed Apple, Elderflower

Ma Hor – Radish, Pineapple, Peanut Sauce, Sawtooth Coriander

Celtuce Tart – Whipped Goats Feta & Fermented Bean, Puffed Green Rice, Shiso

Five Spice Duck Confit Pancake – Pickled Mustard Greens, Smoked Hoisin,

Cured Duck Yolk, Mustard Flowers

Wagyu Katsu Sandwich – Shokupan Bread, Osmanthus & Mala Chilli Sauce

SWEET

Cassis & Rosé – Blackcurrant Crémieux, Champagne Rosé, Caramelised Tea Crunch
Croissant Aux Amande – Croissant Mousse, Almond Praline, Brown Butter Brownie
Salted Caramel – Burnt Caramel Custard, Almond Streusel, Madagascar Vanilla
Quince – Coconut Sponge, Yuzu Sake, Quince Whipped Ganache
Banana Bread – Zacapa Rum Glaze, Honey Cream, Rosemary

Earl Grey Scones & BBQ Pork Buns

Should you have any special dietary requirements or allergies, please inform us 48 hours prior to your visit. We will endeavour to accommodate your dietary needs however, due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.