

FESTIVE AFTERNOON TEA

FINGER SANDWICHES (G)

TURKEY & CRANBERRY RELISH (D)

Slow roasted organic turkey breast, aged cheddar

FESTIVE FOIE GRAS (D)

Brioche bread, spiced fig chutney

SMOKED SCOTTISH SALMON (F)(D)

Asparagus, honey & lemon cream cheese, caviar

TRUFFLE EGG (V)(D)

Shaved black truffle, organic egg, kewpie mayo, watercress

ALASKAN KING CRAB (S)

Avocado, iceberg lettuce, tarragon, lemon zest

SLOW ROASTED WAGYU BEEF (D)

Caramelized shallot, & mustard

SCONES (G)(D)

TRADITIONAL SCONES & SPICED SCONES

Devon clotted cream, Angelo Musa's signature jams

PASTRIES (G)(D)

BLACK FOREST

Chocolate sponge, vanilla mousse, cherry glaze, cherry compote

ORANGE TART (N)

Sugar dough, almond cream, orange cream, orange marmalade

FESTIVE ÉCLAIR

Speculoos and spice crèmeux, cinnamon Chantilly, black currant confit

HAZELNUT BELL (N)

Chocolate and hazelnut sponge, hazelnut praline, hazelnut mousse

*Traditional afternoon tea - AED 480 per person
With a glass of NV Pol Roger Brut Réserve - AED 579 per person
or Wild Idol - AED 560 per person*

V - vegetarian | D - contains dairy | N - contains nuts | G - contains gluten | S - contains seafood | F - contains fish

Please inform your server of any allergies when ordering. For detailed allergen information, simply ask and we will be delighted to assist.

Kindly be advised that we are unable to cater for gluten free intolerance for the Afternoon Tea experience. All prices are in UAE Dirhams and include a 7% municipality fee, 10% service charge and 5% VAT.