VEGAN AFTERNOON TEA

FINGER SANDWICHES (GF)

AVOCADO TOAST Semi dried tomatoes, pomegranate, lemon zest

> ROASTED CAULIFLOWER Beetroot, houmous

MUTABAL (N) Smoked eggplant, mint, walnut

PORTOBELLO MUSHROOM Vegan mayonnaise, roquette leaves

MARINATED ARTICHOKE & ASPARAGUS Black olive tapenade

TOMATO BRUSCHETTA Shaved black truffle, basil

SCONES (G)

TRADITIONAL & RAISIN SCONES Angelo Musa's signature jams

PASTRIES (G)

RUBY GRAPEFRUIT & STRAWBERRY CHEESECAKE Coconut whipped ganache, grapefruit jelly, rice crispy sablé

ROCHER (N) Chocolate mousse, hazelnut, almond praliné

BLUEBERRY CAKE Vanilla vegan tartlet, blueberries

RASPBERRY TARTLET (N) Almond tartlet, raspberry confit

LAMINATED COFFEE BRIOCHE (N) Homemade almond, hazelnut praliné, cane sugar

Traditional afternoon tea - AED600 With a glass of NV Pol Roger Brut Réserve - AED700