AFTERNOON TEA

FINGER SANDWICHES (VG)(G)

AVOCADO & SUN-DRIED TOMATO Semi-dried tomato, pomegranate, lemon zest, vegan tomato bread

PORTOBELLO MUSHROOM & BLACK OLIVE Vegan mayonnaise, rocket leaves

MARINATED ARTICHOKE & ASPARAGUS

Black olive tapenade

TOMATO BRUSCHETTA ON BASIL BREAD Shaved black truffle, fresh basil

SMOKED EGGPLANT & POMEGRANATE Smoked eggplant, mint, walnut, vegan saffron bread

ROASTED CAULIFLOWER

Beetroot hummus

TEA PAIRING *Tie Guan Yin*

SCONES (VG)(G)

SCONES Signature Angelo Musa jams

PASTRIES (VG)(G)

CHOCOLATE AND BLACKCURRANT CAKE (N)

Chocolaté mousse, blackcurrant confit

MANGO RICE PUDDING (N) Oat milk, chocolate shell, madagascar vanilla

RASPBERRY AND ROSE CAKE (N) White chocolate mousse, Iranian rose

STRAWBERRY AND LIME CAKE Strawberry confit, lime chantilly

APPLE CRUMBLE (N) Light vanilla vegan Cream

TEA PAIRING

The Lana Afternoon tea blend

Traditional afternoon tea - AED400 per person With a glass of NV Pol Roger Brut Réserve - AED 499 per person or Wild Idol - AED 480 per person