

ROYAL AFTERNOON TEA

FINGER SANDWICHES (G)(D)

SMOKED SCOTTISH SALMON (F)

Asparagus, dill, lemon, cream cheese, wholegrain bread

CORONATION CHICKEN

Golden raisins, curry mayonnaise, soft curry milk bread

TRUFFLE EGG & CRESS

Chives, capers, shallots, Japanese mayonnaise, brioche bread

CUCUMBER & MINT CREAM CHEESE

Crème fraîche, chives, white bread and yuzu caviar

SLOW-COOKED WAGYU BEEF

Horseradish cream, caramelized onions, and whole grain bread

GOAT CHEESE & ROASTED PEPPER

Herbed cream cheese, orange, sandwich bread

SCONES (G)(D)

TRADITIONAL PLAIN & TEA INFUSED SCONES

Devon clotted cream, Angelo Musa's signature jams

PASTRIES (G)(D)

ROSE AND RASPBERRY RELIGIEUSE

Pâte à choux, raspberry confit and rose pastry cream

BAKEWELL TART (N)

Lemon frangipane, lemon jam, toasted almond flakes

VICTORIA CAKE

Viennois vanilla sponge, Madagascan vanilla mousse, with strawberry confit

CHOCOLATE TRUFFLE (N)

Chocolate crémeux, salted caramel, pecan praline

Traditional afternoon tea - AED 400

With a glass of NV Pol Roger Brut Réserve - AED 499