

MARIE ANTOINETTE

AFTERNOON TEA

FINGER SANDWICHES (G)

ALASKAN KING CRAB (S)

Alaskan crab layered, tarragon-citrus aioli, avocado

SLOW ROASTED WAGYU BEEF (D)

Mustard cream, caramelized shallots

TRUFFLE EGG (D)

Seasonal black truffle, fresh chives

SMOKED SCOTTISH SALMON (F) (D)

Smoked salmon, mascarpone infused with lemon and dill, ossetra caviar

TURKEY HAM WITH GRUYÈRE (D)

Black garlic mustard, multigrain sliced bread

CUCUMBER & CREAM CHEESE (V) (D)

Yuzu lemon, dill & chives

SCONES (G)(D)

TRADITIONAL RAISIN & PLAIN SCONES

Devon clotted cream, Angelo Musa's signature jams

PASTRIES (G)(D)

RUBY GRAPEFRUIT - STRAWBERRY CHEESECAKE (N)

Shortbread, grapefruit and strawberry confit, cheesecake cream

ROSE AND RASPBERRY RELIGIEUSE

Pâte à choux, raspberry cream and rose cream

SACHERTORTE CAKE (N)

Chocolate sponge, apricot jam, chocolate ganache

BLUEBERRY TART (N)

Almond cream and buttery crust

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

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.