

AFTERNOON TEA

FINGER SANDWICHES (G)

CORONATION CHICKEN

Vadouvan curry mayonnaise, sultana bread, mango chutney

TRUFFLE EGG (V)

Seasonal black truffle, organic egg

CUCUMBER & CREAM CHEESE (V)(D)

Yuzu lemon, dill & chives

SLOW-ROASTED WAGYU BEEF (D)

Caramelized shallot, foie gras & mustard

SMOKED SCOTTISH SALMON (S)(D)

Asparagus, honey & lemon cream cheese, caviar

SCONES (G)(D)

TRADITIONAL PLAIN & TEA INFUSED SCONES

Devon clotted cream, Angelo Musa's signature jams

PASTRIES (G)(D)

CHOCOLATE FUDGE CAKE

Milk oolong tea, dark chocolate ganache

APPLE TARTE TATIN (N)

Tropical green tea, caramelized apple, puff pastry

STRAWBERRY BABA (N)

Rush Hour berry tea, whipped ganache, poached strawberries

MATCHA CLOUD (N)

Matcha Kagoshima, lemon gel, sponge cake, Chantilly

*Traditional afternoon tea - AED 300
With a glass of NV Pol Roger Brut Réserve - AED 399*