



Mother's Day

HIGH TEA

to start

dry fried edamame with riberry
sake salmon and cucumber roll, salmon roe
natural oyster
bbq slipper lobster
salt and pepper salmon
served with CHANDON 'S'

to finish

pear broche
white chocolate and yuzu cheese cake
five spice mantou doughnut
scone with match cream
coconut tart
jasmine fudge

Served with your tea selections

\$55pp



Mother's Day

HIGH TEA

tea selection

good morning london

wake up at any moment with this high end and distinctively rare premium english breakfast.

sir earl

perfect earl gray, daring and bold in bergamot, sweet to the eye with blue cornflowers.

peppermint leaf

easy and simple peppermint, refreshingly classic and always reliable.

chamomile flower

aromatic chamomile flower charming in its honeyed yellow tone and continuously relaxing.

chun mee

original green tea product from jiangxi province, china. fine emerald leaf with deep golden liquor, plum like in its sweet taste smooth with a complex finish.

jasmine

traditional chinese green tea scented with aroma from jasmine blossoms to make a scented tea.

tie guan yin

known as the iron goddess of mercy, this delicately rolled oolong leaf with unfurl, with a gentle aromatic flavor. grown high in fujian province china.

pu'er

a variety of fermented tea produced in yunnan province, china. having a flavor with many, many layers and soothing, fresh earthy aroma.

oolong

cherished and pure taiwanese oolong boasting a rich and natural creamy flavor, light in colour paired with a roasted japanese green tea adding a final layer of warmth.

floral fest

superb blend of green tea, woven amongst a bed of citrus bergamot. a touch of earl grey with the floral notes from rose, calendula flower and cornflower.

choc o'clock

red south african rooibos and plush coco bean husks, creating a velvety smooth flavor full with chai spices and perfect all day long.

pink lemonade

pretty in pink with a slight hint of crazy. this blushing beauty is a zingy lemon brew popping with summer berries. bright in colour thanks to the rooibos.