

Art of Gold

AFTERNOON TEA

FINGER SANDWICHES

Lobster & Saffron Brioche (G,SF,D,E)
Butter-poached lobster, saffron aioli, gold leaf

Smoked Salmon Royale (G,F,D)
Oscietra caviar, crème fraîche, charcoal milk bread

Foie Gras & Fig with Truffle Honey (G,D)
Toasted milk bread, aged balsamic pearls

Quail Egg & Green Asparagus (G,D,E)
Truffled egg mousse, aged parmesan, micro herbs

SAVOURY BITES

Wagyu Beef & Black Truffle (G,D,E)
Truffle aioli, shaved wagyu, puff pastry

Truffled Gruyère & Caramelized Onion Tartlet (G,D)
Warm filo crust, black truffle shavings

PASTRIES

Dark Chocolate Gold Bar (G,D,SF)
Valrhona 70%, caramel insert, mirror gold glaze

Saffron & Vanilla Entremet (G,D,E)
Madagascan vanilla, saffron cremeux, gold leaf

Gold Lotus Éclair (G,D,E,SF)
Silky lotus cream, brushed gold-finish chocolate

Mango, Passion Fruit & Gold Tarte (G,D,E)
Light meringue, tropical curd, gold accents crunch

SCONES

Classic Vanilla Scone with Gold Dust (G,D,E)

Saffron & Orange Blossom Scone (G,D,E)

ARTISAN PRESERVES

Clotted Cream (D)

Fig & Champagne Preserve (Sulphites)

Apricot & Saffron Jam



If you have any concerns regarding food allergies, please alert your server prior to ordering.
Menu Designation: (A) Alcohol (D) Dairy (G) Gluten (SF) Fish (F) Shellfish