

# Q DINING HIGH TEA

\$65 PER PERSON | INCLUDING A SELECTION OF PREMIUM TEAS  
\$99 PER PERSON | INCLUDING FLOWING BOTTLE OF PREMIUM SPARKLING WINE

## MENU

### SAVOURY

Grilled antipasti vegetable, fetta cheese on focaccia, with dry olive

Roast beef, horseradish cream, watercress, and cornichon

Smoked salmon mousse, cucumber, on rye toast

Artichoke-prosciutto salad, with rocket pesto

Egg salad on white toast, with avruga caviar

### SWEET

Scones accompanied with strawberry jam, and whipped mascarpone  
vanilla cream

Mini éclair, topped with strawberry, and white chocolate glaze  
Raspberry dark chocolate slice

Crème brulee, with orange, and pistachio

Mini pavlova, topped with whipped cream, and seasonal fruit  
Selection of macaroons.

No further discounts apply.  
Please let us know upon booking if you have any allergies