



THE CONSERVATORY

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## TRADITIONAL AFTERNOON TEA

### SAVOURIES

BBQ Pork & Apple, Brioche Roll  
Three Cheese Scone, Onion Butter  
Summer Vegetable Tart, Truffle Mayonnaise  
Parmesan Arancini, Acacia Honey  
Classic Coronation Chicken Finger Sandwich

### ENTREMET

Citrus, Posset, Kalamansi Salad, Crisp Meringue

### SCONES

Buttermilk Scone  
Apricot & Alpine Garden Lavender  
(Served with Homemade Strawberry Preserve & Clotted Cream)

### SWEET TREATS

Raspberry Cookie, Chocolate Mousse, Caramelised Cacao Nib  
Passionfruit Macaroon, Passionfruit Coulis, Dark Chocolate Mousse  
Strawberry Tart, Verbena & White Chocolate Ganache Montée

### CHOUX

White Chocolate & Yuzu  
Hazelnut & Praline

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Please inform your server of any allergies or dietary requirements. Careful precautions are taken when preparing dishes, however, the risk for cross contamination is always present. Vegetable oil used has been produced from genetically modified sources.

10% discretionary service charge on tables of 6 or more people