

**LOBBY  
LOUNGE**

*Chocolate Inspired*  
Afternoon Tea

*Sumeda Palihakkara*  
**Executive Pastry Chef**

# Sandwiches

Saint Maure Goat's Cheese, Caramelized Red Onion Tart (V)(G)  
Pickled 'Locally Sourced' Cucumber, Dill Cream Cheese,  
Caraway Seed Bread (V)(G)  
Honey Smoked Turkey Ham, Grain Mustard Mayonnaise, Multigrain Bread (G)  
Norwegian Smoked Salmon, Lemon Butter and Rye Bread (G)  
Mini Choux Filled with Canadian Lobster, Devon Crab (S)(G)  
Wild Mushroom, Asparagus & Truffle Quiche (V)(G)

# Sweet

Dark Chocolate Mille Feuille (G)  
Tonka Dusted Mocca Macaroons  
Simple Moist 64% Chocolate Cake (G)  
Milk Chocolate Marmalade Cake (G)  
Iced Ivory Truffles  
Guanaja Chocolate Raspberry Tart (G)  
Day and Night Layered Cake (G)  
White Milk Pistachio Ganache Madeleines (G)  
Triple Chocolate Scone (G)  
Plain Scones (G)  
Clotted Cream, Lemon Curd, Strawberry Jam

# Beverages

English Breakfast, Earl Grey, 1837 Black, Five O' Clock,  
Emperor Sencha, Silver Moon, Camomile, Lemon Bush  
Americano, Espresso, Cappuccino, Latte

*AED 230 per person*

**(V) Vegetarian, (N) Nuts, (S) Shellfish. Gluten-free items are available on request.**

All produce is prepared in an area where allergens are present.

For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Price is in UAE Dirham and is inclusive of all applicable service charges, local fees and taxes.