

LOBBY LOUNGE

The Very Berry Afternoon Tea

Created by

Sumeda Palihakkara
Executive Pastry Chef

The Very Berry Afternoon Tea Menu

Savoury

Strawberry & Beetroot Cured Salmon (G)

Homemade Gravlax, Sour Cream

Brie Cheese Soft Bun (G)

Balsamic Marinated Strawberries

Smoked Turkey Sandwich (G)

Spiced Strawberry Relish, Rosemary Bread

Roasted Chicken Finger Sandwich (G)

Sweet Corn Butter, Rocket & Parmesan

Cherry Tomato & Bocconcini Tartlet (G)

Melted Bocconcini, Egg Royal

Beef Pastrami in Protein Baguette (G)

Pickled Onions, Wild Roquette

Sweets

Strawberry Cake Le Frasier (G,D,N)

Layers of Genoise, Diplomat Cream, Strawberry Syrup & Fresh Strawberries

Oreo Cheese Strawberry Pouch (G,D,N)

Macerated Strawberry in Cheese Frosting

Strawberry Choux Nutella Macaron (G,D,N)

Strawberry Compote, Mousseline Cream in Choux Puff

Classic Strawberry Tart with Balsamic Pate De Fruits (G,D,N)

Fresh Strawberries in Concentrated Vinegar Set on Fruit Paste

Strawberry Floral Breton (G,D,N)

Buttery & Salty Breton with Fresh Strawberries & Edible Flowers

Swiss Strawberry Roll (G,D,N)

Sliced Fresh Strawberries Rolled Around Vanilla Sponge & Jam

White Chocolate & Rosewater Scones (G,D,N)

Semi Sweets and Savory Bread Treats

Plain Strawberry Scones (G,D,N)

Strawberry Jam, Lemon Curd, Clotted Cream

Beverages

English Breakfast, Earl Grey, 1837 Black,
Emperor Sencha, Camomile, Lemon Bush,
Americano, Espresso, Cappuccino, Latte

AED 230 per person

**(V) Vegetarian, (N) Nuts, (S) Shellfish, (G) Gluten, (A) Alcohol
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.