

Afternoon Tea

Created by
Samedha Palihakkara
Executive Pastry Chef

Afternoon Tea Menu

Savoury

Cucumber, Melon & Feta Sour Cream Sandwich (V)

Mint-Infused Cucumber & Rock Melon, Feta, Sour Cream

Turkey Ham & Tomato Cheese Sandwich (G,N)

Turkey Ham, Aged Cheese, Mustard, & Tomato Chutney

Smoked Salmon & Cream Cheese Bagel Sandwich (G)

Smoked Salmon, Passionfruit Cream Cheese, Infused Kale

Cured Beef and Asparagus Wrap Sandwich (G)

Cured Beef, Asparagus, Sourdough, Sun-Dried Tomato Mayo, & Cheese

Grilled Mixed Pepper Baked Tart (G)

Grilled Mixed Peppers, Caramelized Onions & Thyme, Quail Eggs

Sweets

Moist Chocolate Impression (G,N)

Light & Moreish Version of Toffee Chocolate Cake

Strawberry Frasier Cake (G,N)

Fresh Al Ain Strawberries, Almond Sponge, & Light Pastry Cream

Peanut Butter & Praline Crunch (G,N)

Shortbread, Cheese Frosting, Local Fig Jam

Banoffee Pie (G,N)

Fresh Bananas, Whipped Cream, Caramel Sauce, Buttery Biscuit

Date Cake (G,N)

Date Cake with Rich Caramel Sauce & Fresh Chantilly Cream

Cappuccino Profiterole (G,N)

Delicate Choux Pastry Choux, Stuffed with Coffee Cream Filling

Mini Madeleines (G,N)

Almond Flour Sponge Cakes, Covered in Local Spiced & Yuzu Chocolate

Candied Orange, Chocolate Chip & Classic Scones (G)

Assorted Jams & Clotted Cream

Beverages

Avantcha Tea Selection

Americano, Espresso, Cappuccino, Latte

AED 230 per person

(V) Vegetarian, (N) Nuts, (S) Seafood, (G) Gluten, (G) Contains, Gluten, (D) Dairy
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.