

AFTERNOON TEA

FINGER SANDWICHES (G)

SMOKED SCOTTISH SALMON (S)(D)
Asparagus, honey & lemon cream cheese, caviar

TRUFFLE EGG (V)
Shaved black truffle, organic egg

ALASKAN KING CRAB (S)
Avocado, lettuce, tarragon, lemon zest

SLOW-ROASTED WAGYU BEEF
Caramelised shallot, foie gras, mustard

CUCUMBER & CREAM CHEESE (V)
Yuzu, dill, chives

CORONATION CHICKEN (D)
Yoghurt, vadouvan curry, chutney

SCONES (G)(D)

TRADITIONAL RAISIN & PLAIN SCONES
Devon clotted cream, Angelo Musa's signature jams

PASTRIES (G)(D)

RUBY GRAPEFRUIT & STRAWBERRY CHEESECAKE
Sablé, grapefruit, cheesecake mousse

CHOUQUETTES (N)
Pearl sugar, chocolate diplomat cream

VANILLA ROLL CAKE
Vanilla Chantilly, vanilla pastry cream

FRUIT TARTLET (N)
Almond tartlet, raspberry cream

LAMINATED COFFEE BRIOCHE (N)
Homemade almond & hazelnut praliné

*Traditional afternoon tea - AED600 per person
With a glass of NV Pol Roger Brut Réserve - AED700 per person
With a glass of NV Pol Roger Rosé Brut - AED800 per person*

Afternoon tea experience is available exclusively for the entire table

V - vegetarian | D - contains dairy | N - contains nuts | G - contains gluten | S - contains shellfish

Please inform your server of any allergies when ordering. For detailed allergen information, simply ask and we will be delighted to assist. Gluten-free items available on request. All prices are in UAE Dirhams and include a 7% municipality fee, 10% service charge and 5% VAT.