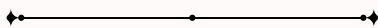
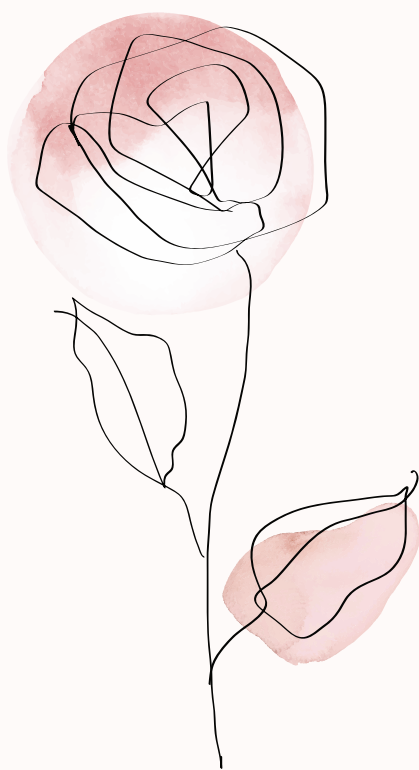


The Rose Veranda



AFTERNOON TEA MENU

AFTERNOON TEA

Scones

One serving per person

Freshly Baked Scone

Strawberry Marmalade, Clotted Cream and Lemon Curd
V, D, E, G

4 Petit Savouries

One serving each per person

Siracha Chicken and Mentaiko Egg Sandwich
S, E, D, N

Tangerine Prawn Tobiko Roulade,
Petit Pois Mousseline, Edible Flowers
S, E, D, N

Whipped Foie Gras Tart, Mango Apricot Chutney,
Passion Fruit Marigold
D, E, N

Roasted Butternut Squash and Organic Quinoa,
Gougère, Parmigiano Reggiano
V, E, D, N

Choice of Entrée

Please choose one

Pan Roasted Sous Vide Prime Steer Tenderloin

Texture Of Mushroom, Wasabi Shoyu Butter
D, A, G

Free Range Chicken Breast

Truffle Foie Gras Butter, Burnt Onion Soubise, Pinot Noir Reduction
D, A, G

Seafood Cioppino

Octopus, Mussel, Shrimp, Red Snapper, Tomato-Fennel Broth, Garlic Bread
SE, D, A, G

Zucchini & Goat Cheese Tart

Citrus, Minted Pea Puree, Shaved Asparagus
D, V, G

Dessert Bar

An array of handcrafted cakes and treats

Beverage

Signature Tea or Coffee of Choice

\$68++ per person



DESSERT BAR

Indulge at our new ever-flowing dessert bar with
an array of handcrafted cakes and treats.

Beverage

Signature Tea or Coffee of Choice

\$38++ per person

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | T Tree Nuts | SE Seafood | P Pork | SH Shellfish | V Vegetarian

Prices are subject to 10% service charge and prevailing government taxes.