

TATUSKY LOUNGE

Afternoon Tea

175 PER PERSON DAILY 12PM-4PM

ENJOY A GLASS OF MOËT & CHANDON IMPERIAL BRUT

+95

MISO PRAWN

King prawn, miso mayo on mini brioche bun.

CAVIAR AND EGG

Caviar and egg on sourdough.

SMOKED SALMON

Smoked salmon, cream cheese and chives.

ROASTED BEEF

Aioli and caramelised onions.

PLAIN SCONES $\, \bigcirc \,$

Served with clotted cream, plum and pineapple jam.

FRUIT SCONES (V)

Served with clotted cream and yuzu curd.

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CHERRY BLOSSOM (V)

Cherry, chocolate and candy floss.

YEAR OF THE SNAKE (N) (V)

Cashew butter fudge, hazelnut and marshmallow.

CHINESE LANTERN N V

Mandarin, almond and milk chocolate.

EXOTIC FRUIT SKEWERS (6)

Pineapple, melon and dragon fruit.

JASMINE SILVER NEEDLE LEMONGRASS & GINGER

CHAMOMILE

PEPPERMINT

BLACKCURRANT & HIBISCUS

GREEN

FLOWERING LILY & JASMINE

EARL GREY

(vG) Vegan option available, ask your server (V) Vegetarian ✓ Spicy dish (N) Contains nuts

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.