

Starter  
*Brunch*  
Family Style

- 1) Warm scone
- 2) Creamy Veggie Quiche  
(Quiche Lorrain)
- 3) Misto Salad



*High Tea M* \$78 per person

Modern European Cuisine  
Hors d'oeuvre selection / less carb

- 1) Beet Deviled Egg
- 2) Salmon Cucumber Roll
- 3) Prosciutto Asparagus Wrap
- 4) Crabmeat Crunchy Potato Cup
- 5) Honey Apple Brie w/ Pine Nuts

and three chef-choice mini desserts

Substitution available before Mother's Day

- 1) Potato Au Gratin
- 2) Chicken Bouchée (Veggie Bouchée)
- 3) Bacon Date
- 4) Stuffed Basil Avocado Walnuts (Prosciutto)
- 5) Truffle Mushroom Cauliflower Risotto



*High Tea S* \$66 per person

Serving hand crafted  
tea selection

- 1) Grilled cheese with Soup Shot
- 2) Tuna Sandwich (Tea Sandwich)
- 3) Cucumber Mint Sandwich
- 4) Honey Basil B'con Crostini (Brischetta)

and two chef-choice mini desserts



*2024 Celebrate our mother day's weekend*



High Tea come with one large pot of tea for every two orders

Choice of tea:

Rose Black, English Breakfast, Earl Gray  
Green Passion Peach, Green Floral Oolong  
Lavender Mint Immotaility, Honey Chrysanthemum

Champagne Toast \$10

My heart is yours (pomegranate & cranberry)  
Bellini (Peach)  
Rose Cider (non-alcoholic)

Desserts with limited supply (pre-order only)

- 1) Crème brûlée
- 2) Flourless Dark Chocolate
- 3) Flourless mango coconut cheesecake
- 4) Berry Cheese Cake
- 5) Tiramisu
- 6) Strawberry Dip White Chocolate
- 7) Raspberry Chocolate Mousse Ball cup
- 8) Limoncello Mascarpone fruits cup
- 9) Passion-fruit cream waffle cone

