

Starter
Brunch
Family Style

- 1) Warm scone
- 2) Creamy Veggie Quiche
(Quiche Lorraine pre-order)
- 3) Fruit Yogurt



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 salad Crisp Rice Cup
- 5) Potato Au Gratin

and three chef-choice mini desserts

Substitution available before Mother's Day

- 1) Honey Apple Brie and Pine Nuts
- 2) Chicken Bouchée (Veggie Bouchée)
- 3) Bacon Date
- 4) Stuffed Basil Avocado Walnuts (Prosciutto)
- 5) Truffle Mushroom Cauliflower Risotto
- 6) Roasted Veggie Terrine

High Tea S \$63 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 Ham (B'con) Crostini
- and two chef-choice mini desserts



2024 Celebrate our mother day's weekend



Set courses 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

