# Welcome to the Gallery

# Where nature meets elegance...

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## High tea experience at the Gallery

Monday to Friday from 12:00pm to 4:00pm

#### SCONES

Cranberry & plain scones Strawberry jam & Devonshire cream

#### QUICHE

Wagyu beef quiche

#### SANDWICHES

Bourbon & pepper glazed slow roasted Wagyu, horseradish, gruyere cream & ice plant on smoked peppered white bread

Goats Brie crostini with semi dried salted muntries & micro tarragon

Warm filo cigar with spanner crab, sea asparagus & saffron ginger gel

Confit of corn fed chicken rillettes with tarragon, crisp mandarin on brioche

#### SWEET TREATS

Yuzu honey lemon cake Black forest tart Hazelnut & blueberry Paris-Brest Chocolate sablé with Earl Grey ganache Raspberry mousse and basil crémeux Mandarin yogurt terrine

High tea rendezvous with Ruinart Blanc De Blancs High tea experience with Domaine Blanc De Blancs High tea tree stand \$80 per person \$72 per person \$59 per person

