

February High Tea Menu



Starter

Tomato Basil Soup with Puff Twist

Savories

Cucumber & Radish Sandwich
(Refreshing cucumber and radish sandwich)

Mini-Beef Wellington
(Tender beef, with mushroom, in puff pastry)

Blue Cheese Mascarpone and Red Onion Confit Quiche
(Caramelized red onion quiche with Gorgonzola cheese)

Chicken & Lemon Tarragon Sandwich
(Sliced chicken with lemon and fresh tarragon)

Roasted Vegetable Tart with Herbed Goat Cheese
(Puff pastry filled with tomatoes and parmesan cheese)

Scones & Fruit

Blueberry & White Chocolate Scone
(Cream scone with fresh blueberries and Callebaut fine Belgium white chocolate)

Desserts

Oreo Cheesecake
(Oreo cheesecake with Oreo crust)

Ispahan Panna Cotta
(Cooked cream with flavors of rose, raspberries, and lychees)

Raspberry White Chocolate Blondie
(White chocolate bar with raspberry jam filling)

Pavlova
(Meringue shell topped Chantilly cream and fruit)



\$52.00 per person

{a passion for delicious}