

TEA TIME MENU SET 2

Tuesday & Friday

IDR 150K++ PER PERSON

SAVORY

**Mushroom Tartlet**  

With parmesan and lemon thyme

**Chicken Onigiri** 

With sesame

**Pate Feuillette** 

With smoked chicken & tartar sauce

SWEETS

**Choux with Caramel**  

With peanut butter cream

**Mini Meringues**   

With passion fruit

**Red Velvet Cake** 

With cream cheese

**Coconut Cookies**   

With cashew nuts

TEA

English Breakfast Tea

Vanilla Bourbon

Earl Grey

Jasmine Green Tea

Chamomile

Mint Tea

COFFEE

Single Espresso

Double Espresso

Cappuccino

Coffee Latte

Flat White

Long Black

Americano

Macchiato

Bali Coffee



Please advise us of any food allergies or dietary requirements you may have.

TEA TIME COCKTAIL MENU

## TEA COCKTAILS

- Chamomile Whiskey Sour** 140  
Bourbon whiskey infused with chamomile tea, chamomile sweet and sour mixs, bitters and organic foamer
- Earl Grey Martini** 130  
Dry gin, home made earl grey syrup and lime juice
- Hibiscus Ice Tea** 140  
Dry gin, tequila, vodka, white rum, triple sec and topped with rosella apple ginger beer
- Smoky Rooibos Old Fashioned** 160  
Bourbon whiskey infused with vanilla tea, aromatic bitters and serve with rooibos popsicle

## COFFEE COCKTAILS

- Café Con Crema** 130  
Tequila reposado, baileys, honey and shot of espresso
- Espresso Martini** 130  
Vodka, coffee liqueur, shot of espresso
- Irish Coffee** 180  
Irish whiskey, double shot hot espresso topped with heavy cream
- White Russian** 130  
Vodka, coffee liqueur, heavy cream

## SPARKLING COCKTAILS

- Gls prosecco (120ml)** 140  
Glera 'extra dry', nv | fantinel | veneto, italy
- Aperol Spritz** 180  
Aperol, soda water and sparkling wine
- London Calling** 180  
Dry gin, elderflower syrup, lime juice, Chamomile ice cube, tonic water and sparkling wine
- Madam Bellini** 180  
Peach liqueur, dried raisins, red cherry and sparkling wine