

TEA TIME MENU SET 4

Sunday

IDR 150K++ PER PERSON

SAVORY

Mushroom Tartlet

With parmesan and lemon thyme

Beef Sliders

With pickled cucumber, tomato & cheese

Pate Feuillette

With smoked chicken & tartar sauce

SWEETS

Mini Meringues

With passion fruit

Baked Sweet Potatoes Brulee

With caramelized vanilla cream

Mixed Berry Cones

With cream cheese

Pandanus Roulade

Layered with pastry cream, dark chocolate

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



Contains Pork



Gluten Free



Vegan



Vegetarian



Seafood



Nuts



Halal



Beef

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