

Afternoon Tea Menu

Available from 14:30 – 17:00

CHAPTERS OF CELEBRATIONS

Beginning with the **hand-washing** ritual – a nod to Malaysian hospitality and delight in festive treats **served on a congkak**, bringing a local touch of local whimsy to every bite.

The Prelude 158

An afternoon tea experience for one, paired with a refreshing mocktail

The Grand Volume 348

An afternoon tea experience for two, served with mocktails and your choice of Beef or Salmon Wellington. *Available on Saturdays and Sundays only*

CHAPTER ONE: Savoury

Christmas Pie herb-smoked turkey, onion marmalade, macadamia

Arancini lobster, charcoal rice, winter truffle

Vol-au-vent braised beef cheek, cranberry, ricotta

CHAPTER TWO: Sweets

Entremets financier, caramel cream

Bûche de Noël Jivara chocolate, chestnut crèmeux

Fruit Petit Gâteau watermelon, lychee, vanilla sablé

CHAPTER THREE: Artisanal Scones

Classic Plain Scone and Cranberry Scone served with house-made kaya, clotted cream and orange marmalade (*sustainably crafted with orange peel*)

CHAPTER FOUR: The Trolley Delights

Madeleine Manjari chocolate

Quiche heirloom tomato, spinach, feta cheese

Sandwich beetroot salmon, dill crème fraîche, roe

THE FINAL CHAPTER: Artisan Chocolate Pralines

Sweet Laksa, Cendol, and Crunchy Peanut (*crafted in collaboration with local artisans*)

A LA CARTE Available on Saturdays and Sundays only, from 14:30 – 22:30

Beef Wellington 148

Sage-rubbed Angus beef fillet, wild mushrooms, golden pastry, truffle jus

Salmon Wellington 148

Norwegian salmon fillet, spinach pea, golden pastry, caviar, citrus dill cream

If you have any allergies, please inform your server so we can take extra care.
All prices are in Malaysian Ringgit and inclusive of SST.