

Afternoon Tea Menu

available from 1430 - 1700

CHAPTERS OF HERITAGE

*Beginning with a handwashing ritual and kneel-down service, this afternoon tea is served on a customize **congkak** board, blending colonial tea traditions with Malaysia's heritage and sustainable ingredients.*

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

Pie angus short rib beef, quail egg, pecorino cheese

Arancini mud crab, puffed rice, avocado

Vol-au-vent grilled chicken, turmeric coconut, sesame

CHAPTER TWO: Sweets

Entremets coconut, pandan, palm sugar

Paris-Brest Cameron tea, passion fruit

Financier peanut, cheese, calamansi

CHAPTER THREE: Artisanal Scones

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

CHAPTER FOUR: The Trolley Delights

Madeline tenom coffee, vanilla

Quiche organic baby spinach, quinoa, feta cheese

Sandwich smoked salmon, cucumber, aioli

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 1430 – 2230*

Beef Wellington 148

aromatic spice angus beef fillet | wild mushrooms | golden pastry | anise jus

Salmon Wellington 148

norwegian salmon fillet | spinach pea | golden pastry | caviar | kaffir lime beurre blanc

Our food may include or come into contact with common allergens.
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.