

## ***The RuMa Local Afternoon Tea Menu*** ***1<sup>st</sup> September – 2<sup>nd</sup> October 2022***

### **Savory**

#### **Cucur udang**

Prawn fritter | Homemade sweet chili sauce

#### **Wagyu beef cheek rendang**

Choux pastry | Spiced beef cheek

#### **Ayam percik**

Spiced chicken | Betel leaf

### **Sweets**

Pineapple upside down entremets

#### **Gula Melaka profiterole**

Palm sugar | Pandan coconut custard

Chocolate banana almond phyllo pastry

#### **Macaroon**

Peanut | Calamansi

Pistachio mango pomelo cake

#### **Plain and jackfruit scone**

*Served with homemade preserves and clotted cream*

***RM 145 nett per person***

**Enhance your Afternoon Tea experience with  
our locally influenced cocktails**

**RM45 nett per glass**

#### **Aramaiti Cocktail**

Gin | Cointreau | Sarawak Pineapple Juice | Orange Juice |  
Honey Tualang | Prosecco

#### **Meriah Cocktail**

Gin | Mango Juice | Grapefruit Juice | Lychee Juice |  
Lemon Juice | Sprite

All prices in Malaysian Ringgit and inclusive of SST  
Please inform your waiter of any dietary requirements

## ***Tea Selection***

### **Black Tea**

English breakfast  
Earl grey  
Darjeeling  
Rose  
Fruit royale  
Pomegranate

### **Green Tea**

Jasmine  
Genmaicha peach  
Cherry blossom

### **Fruit Tea**

Passion plum  
Apple cinnamon  
Fruitalicious

### **Herbal and Flower Tea**

Peppermint  
Rooibos  
Chamomile  
French superblue lavender  
Lemongrass & ginger

### **Chinese Tea**

Pu-Erh  
Mutan white  
Lapsang souchong  
Ti Kuan Yin

All prices in Malaysian Ringgit and inclusive of SST  
Please inform your waiter of any dietary requirements