



Afternoon Tea Selection

Indulge in a traditional Afternoon Tea experience with a selection of tantalising bites and classic nibbles complimented alongside sweet treats from the Butterfly Patisserie

340

for Two Guests

Tea Experience

Enjoy a curated tea pairing featuring two teas: the first complements the savory items, while the second enhances the sweets.

Both teas are expertly brewed, ensuring a refined and immersive experience

60

V60 Pairing

Immerse yourself in our V60 coffee pairing, featuring two carefully crafted brews. The first is expertly chosen to complement the savory items, while the second enhances the sweet treats.

Each V60 coffee offers a unique and refined experience to elevate your afternoon tea

60

AMUSE - BOUCHE

ROASTED SESAME HUMMUS TARTLET
Viola Flower

SANDWICHES

EGGS MAYONNAISE

Truffle-Scented Scrambled Egg, Chive, Wheat Toast

CUCUMBER

Marinated Cucumber, Spinach, Parsley Mayonnaise
Sundried Tomato Loaf

TURKEY HAM

AND AGED CHEDDAR CHEESE
Cranberry Mayonnaise, Rosemary Loaf

ROAST BEEF

Horseradish Cream, Caramalized Onion

ROASTED CHICKEN

Tarragon Mayonnaise, Wheat Toast

PRE-DESSERT

Mandarin Orange Sorbet, Honey Milk Espuma

SCONES

Classic | Date

Strawberry Jam, Lemon Curd
Traditional Clotted Cream

PASTRIES

MILLE FEUILLE

Caramel Chocolate Chantilly, Cinnamon Date Purée

BAKED CHEESECAKE (N)

Pressed Shortbread, Raspberry Chocolate Crèmeux

YUZU & COCONUT TART (N)

Yuzu Curd, Coconut Dacquoise, Toasted Meringue

CHOCOLATE BASBOUSA (N)

Orange Saffron Cream, Hazelnut Crunch

ÉCLAIR

Passion Fruit Cream, Mango Compote, Pineapple Jam

VICTORIA SPONGE

Vanilla Cream, Strawberry Gel

HANDMADE CHOCOLATE (N)

from the

TROLLEY

(V) Vegan | (G) Gluten-Free | (N) Nuts

*If you have any special dietary requirements, food allergies or intolerances,
please inform our associates upon placing your order.*

All prices are in Qatari Riyal and include a 7% service charge.