

# AFTERNOON TEA

## FINGER SANDWICHES (G)

CORONATION CHICKEN  
*Vadouvan curry mayonnaise, sultana bread, mango chutney*

TRUFFLE EGG (V)  
*Seasonal black truffle, organic egg*

ALASKAN KING CRAB (S)  
*Alaskan crab layered, tarragon-citrus aioli, avocado*

CUCUMBER & CREAM CHEESE (V)(D)  
*Yuzu lemon, dill & chives*

SLOW-ROASTED WAGYU BEEF (D)  
*Caramelized shallot, foie gras & mustard*

SMOKED SCOTTISH SALMON (S)(D)  
*Asparagus, honey & lemon cream cheese, caviar*

## SCONES (G)(D)

TRADITIONAL RAISIN & PLAIN SCONES  
*Devon clotted cream, Angelo Musa's signature jams*

## PASTRIES (G)(D)(N)

PINK CHOUX  
*Rose pastry cream, raspberry confit, vanilla whipped ganache*

STRAWBERRY AND CLOVES VIENNOIS  
*Viennois vanilla sponge, strawberry confit, cloves infused mousse*

COLD MADAGASCAR VANILLA CHEESECAKE  
*Digestive biscuit, vanilla cheesecake mousse, blueberry coulis, blueberry jelly*

CHERRY LOVE  
*Chocolate sable, black cherry confit, vanilla mousse, chocolate sponge*

*Traditional afternoon tea - AED 400  
With a glass of NV Pol Roger Brut Réserve - AED 499  
or Wild Idol - AED 480*

V - vegetarian | D - contains dairy | N - contains nuts | G - contains gluten | S - contains seafood | F - contains fish

Please inform your server of any allergies when ordering. For detailed allergen information, simply ask and we will be delighted to assist.

Kindly be advised that we are unable to cater for gluten free intolerance for the Afternoon Tea experience. All prices are in UAE Dirhams and include a 7% municipality fee, 10% service charge and 5% VAT.