

AFTERNOON TEA

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"CHOCOLATE" 22 OMR for Two Guests

SWEETS

Crunchy Chocolate Soul (D, E, N)

Strawberry Chocolate Tart (D, E)

Chocolate Praline Choux (D, E, N)

Gianduja Chocolate Macaroon (D, E, N)

Tropical White Chocolate Breton (D, E)

SAVOURY

Pepperoni Pizza (D)

Truffle Mozzarella Arancini (D, E)

Curry Mango Chicken Tart (D, E)

Crab Rolls (SF, D, E)

Grilled Vegetable Sandwich (V, N, D)

CHOCOLATE FONDUE

Served with Strawberries, Almond Financier & Marshmellow (D, E, N)

FRESHLY BAKED SCONES

Served with Homemade Preserves & Clotted Cream (D, E)

Inclusive Tea or Coffee

(A) ALCOHOL | (V) VEGETARIAN | (N) CONTAINS NUTS | (GF) GLUTEN FREE (SE) CONTAINS SESAME | (SF) CONTAINS SHELLFISH | (D) CONTAINS DAIRY (E) CONTAINS EGG | (S) CONTAINS SOY | (VG) VEGAN | (R) RAW FOOD

TEA SELECTION

GREEN TEA

Organic Matcha Ceremony This exquisite matcha from Yame, Fukuoka prefecture is made from early spring, shaded tea leaves. Organic Matcha Latte

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Sencha De Chine

nutrient tea. Can be prepared with regular or vegan milk.

Organic tea leaves from Kyoto or Nara region of Japan are used for this ultimate

A green tea produced in China but inspired by the Japanese. Its leaves are crafted into a baton-like form and give an infusion quite different from Japanese Sencha: vivid yellow, fresh and astringent with a very green note.

L'Oriental 3

A delicately flavoured green tea with a dominant note from exotic fruits such as passion fruit, bush peach, wild strawberry and flower petals.

Mandarin Jasmine 3

A green and strongly perfumed jasmine tea enriched with jasmine flowers. A perfect cup to enjoy alongside Asian Bites.

Genmaicha 3

A mixture of Sencha green tea (summer harvest), roasted and puffed rice that gives a liquor with hints of green, marine and roasted cereal aroma.

WHITE TEA

Passion De Fleurs With a subtle floral scent, apricot and passion fruit flavours and rose

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Bali Blanc 3

With fruity flavours of jasmine green tea, flower petals, flavours (lychee, grapefruit, bush peach) and rose essential oil.

TEA SELECTION

BLACK TEA

English Breakfast A combination of small-sized leaves, a strong blend offering long tasting notes without any bitterness. An ideal cup for breakfast. Earl Grey The most famous flavoured tea comes from a blend of black teas with a fine bergamot from Calabria, simple and reliable for all connoisseurs.

Darjeeling

Harvested and produced in the foothills of the Himalayas, Darjeeling produces a

Masala Chai

light, aromatic tea with a chestnut and woody note. Suitable at all times of the day.

A black tea flavoured according to an Indian recipe. Indian spices are brought to life with pieces of ginger, cloves, red berries and cardamom. Can be brewed with milk.

Four Fruits Rouges

Combining the aromas of red currant, wild strawberry, raspberry and cherries.

FLORAL TEA

Marigold Flowers

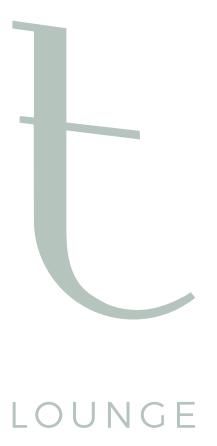
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A blooming tea infused with jasmine and marigold flowers. These unique 'blooming teas' are entirely handmade which requires know how and high finesse.

TEA SELECTION

INFUSIONS

Peppermint	3
A hardy, herbaceous plant, peppermint is harvested during Summer before it flowers. Known for its strong aroma (menthol), this infusion is widely appreciated; it lends itself gladly to aromatise syrups or fruit salads.	
Chamomile	3
A calming tea cultivated in Eastern Europe where the harvest takes place from May to July. This infusion which has a bright yellow colour, carries a sweet and fruity taste with pineapple notes.	
Rooibos Citrus	3
South African rooibos plant mingles with the acidulous flavour of citrus, kola flavour and flower petals. Both mild and lively, contains no caffeine.	
Lemongrass	3
Grown in tropical areas, lemongrass delivers a refreshing and deliciously scented tea, with pleasant green and lemony notes. In Morocco, lemongrass can be used in the preparation of mint tea.	
Verbena	3
Verbena, a hardy herbaceous plant harvested after it flowers, gives a softly fragranced cup with notes of lemon.	



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