

High Tea Platter For Two

LOCAL AFFAIR



ON THE STAND

Plain and Raisin Scones, Clotted Cream and Strawberry Jam
Coconut Honey Cake
Thala and Jaggery Delight
Mango and Passion Roll
Milk Toffee with Pol Pani Pancake
Kalu Dodol

SANDWICHES

Spiced Tuna with Mayo and Curry Leaf Pesto in Turmeric Bun
Shrimps in Cashew Mini Bagel with Seeni Sambol
Devilled Chicken Jam Sandwich with Boiled Egg on a Brioche Toast
Ceylon Club Sandwich (Black Pork Roast, Spicy Omelet, Cheese and
Tomato with Curry Mayo)
Savoury Potato and Vegetable Watercress on Multi-Seed Roll

SAVOURY TREATS

Mutton Curry and Potato Bun
Crispy Prawn with Lentils
Chinese Chicken Roll
Curried Vegetable Puff

TEA & COFFEE

Coffee served any way you like or bottomless Ceylon Tea
available on request

Rs. 3988/- Nett

High Tea Platter For Two

WESTERN AFFAIR



ON THE STAND

Plain and Raisin Scones, Clotted Cream and Strawberry Jam
Dry Fruit Royal Crunch
Choux Praline
Raspberry and Lemon D'or
Mango and Pistachio Dacquoise
Strawberry Ice Truffle

SANDWICHES

Cucumber Salad with Mint and Plain Yoghurt on White Toasted Bread
Roast Beef with Pickle Gherkins and Garlic Mayo Bagel
Pickled Pork and Sauerkraut Sandwich with Winter Cheddar and
Butter Lettuce
Smoked Scottish Salmon with Dill Cream, Cucumber,
Cherry Tomato & Spring Onions on Pumpernickel
Smoked Mahi Mahi Marinated with Fennel and
Lemon in Filo Cups Topped with Crème Fraîche

SAVOURY TREATS

Beef and Guinness Beer Pie with Peas
Chili Prawn and Egg Puffs
Chicken Bitterballen with Mustard
Trio of Mushroom Vol-Au-Vent

TEA & COFFEE

Coffee served any way you like or bottomless Ceylon Tea
available on request

Rs. 4488/- Nett

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TEA INSPIRED AFFAIR



ON THE STAND

Plain and Raisin Scones, Clotted Cream and Strawberry Jam
Almond Macaroon with Earl Grey Tea
Berliner Salted Caramel with Black Tea
Chocolate Tea Fudge
Green Tea Blueberry Roll
Tea and Date Delight

SANDWICHES

Lapsang Souchong Tea Smoked Salmon with Asparagus
Naturally Tangy Lemon Tea Poached Prawns Topped with Wasabi and
Sage Mayo in Brioche Bun
Cinnamon Tea Infused Pumpkin Hummus on Cornbread
Jasmine Green Tea Perfumed Sushi with Teriyaki Chicken

SAVOURY TREATS

Moroccan Mint Tea Braised Lamb Shoulder Pie
Ceylon Ginger Tea Flavoured Chicken Confit Spring Roll
Slow Roasted Beef Tenderloin with
Nuwara Eliya Pekoe Tea Béarnaise in Yorkshire Pudding
Feta Cheese and Earl Grey Tea Filo Parcels

TEA & COFFEE

Coffee served any way you like or bottomless Ceylon Tea
available on request

Rs. 4288/- Nett

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VEGETARIAN AFFAIR



ON THE STAND

Plain and Raisin Scones, Clotted Cream and Strawberry Jam
Sticky Toffee Pudding with Cashew Nuts
Toffee Caramel Cheesecake
Strawberry Eclairs with Cream & Icing
Victoria Sponge Cake Stuffed with Strawberry
Lamington Rolled in Roasted Coconut

SANDWICHES

Cucumber Salad with Mint and Plain Yoghurt on White Toasted Bread
Tomato Twiddle, Tomato Cream with Shallots & Basil on Rye Bread
Char-grilled Vegetables with Watercress & Creamy Hummus
Brie Cheese and Basil Pesto on Sesame Bagel
Cherry Tomato, Marinated Mushroom with Capsicum Pepper,
Parsley & Smoked Paprika on Sweet Cornbread

SAVOURY TREATS

Jalapeno & Cheddar Croquettes
Corn Fritters
Creamy Vegetable & Herbs in Puff Pastry
Quiche Lauren with Leek & Onion

TEA & COFFEE

Coffee served any way you like or bottomless Ceylon Tea
available on request

Rs. 3588/- Nett