



## A FILIPINO AFTERNOON TEA FOR TWO

35PP (45PP WITH FREE-FLOWING PROSECCO)

### TO START

**Home made fresh Filipino style light brown, crumb-speckled buns**  
with Cornish clotted cream & purple yam jam

#### Long Jing

Herbaceous Chinese Green Tea with vibrant grassy sweetness  
and soothing base notes of chestnut

#### Jasmine Dragon Pearls

This Chinese Green Tea is scented for days with  
fresh Jasmine flowers, then individually hand rolled into pearls

### SELECTION OF CHEF SANDWICHES

**Terrine of minced pork**, raisins, chorizo and peas  
**Diced chicken** marinated in annatto, ginger and lemongrass with special mayo  
**Aubergine omelette** cooked with minced tofu and onions  
**Creamy smoked milkfish** topped with hollandaise sauce

#### The Big Smoke

Indian Assam, Chinese Yunnan and smoky Lapsang Souchong Black Tea

#### Turmeric Chai

Turmeric, Cinnamon, Cardamom, Black Peppercorns, Licorice

### DESSERTS

#### Sans Rival

Unrivalled modern Filipino dessert made with  
dulce de leche buttercream, cashews, chewy and sweet meringue

#### Mango Float

Layers of graham crackers and whipped cream  
topped with fresh mangoes

#### Ube Cheesecake

Purple yam cheesecake sprinkled with coconut

#### Coco & Joe

Sri Lankan Black Tea, Chinese Pu-Erh Tea,  
Coffee Beans and cocoa nibs

#### Banana Bee

Rooibos, Cinnamon, Freeze-dried banana, Bee pollen