

BAR
INTERMEZZO

TEA

The British Way

4 Mar to 30 Apr 2026 | From \$39 per pax

SANDWICH

Lobster, Horseradish Crème, Celery
Smoked Salmon, Cucumber Ribbon
Truffled Egg, Shaved Black Truffle
Maple Glazed Ham, Colman's Mustard

HOT SAVORY

Mini Beef Wellington, Wild Mushroom Duxelles, Madeira Jus
Cornish Crab Tartlet, Citrus Aioli, Dill Cress
Duck Confit Croquette, Red Currant Gel, Micro Sorrel
Heritage Cheese And Onion Quiche

DESSERT

Earl Grey & Yuzu Dome, Velvet Glaze, Citrus Confit
Chocolate Marquise, 70% Valrhona, Salted Caramel Core
Raspberry & Rose Macaron, Lychee Crème
Modern Victoria Sponge Cube, Champagne-Infused Berries
Citrus Meringue Tartlet, Torched Meringue, Lime Zest

FRESHLY BAKED

Classic Buttermilk Scones
Vanilla & Golden Raisin Scones
Clotted Cream From Devon, Wild Strawberry Preserve, Bergamot Lemon Curd

— **BAR** —
INTERMEZZO
— —

COFFEE

Espresso
Double Espresso
Americano
Cappuccino
Latte
Flat White
Mocha

TEA

TWG

English Breakfast
Earl Grey
Chamomile
Sencha
Moroccan Mint
Vanilla Bourbon

SPARKLING TEA

SAICHO

Jasmine
Hojicha
Darjeeling