





TEAHOUSE

HIGH TEA AT TEAHOUSE

Available Thursday to Sunday 2pm-5pm

125/PP with a choice of Tea/Coffee

SWEET

Lover - Pink Flamingo, Rosella, Lychee, Raspberry Malt Crumbs

Speak Now - Almond Sablé, Cassis Ganache, Violet Gel, Blood Lime

Red - Fermented Choc Custard, Cherry Compote, Buddha's Hand

1989 - Lavender Ganache, Yuzu, Almond Streusel

Folklore - Wattle Seed Genoise, Pistachio Monte, Roasted Orlays, Matcha Soil

Reputation - Burnt Vanilla Ash, Elastic Coffee, Charcoal Meringue

SAVOURY

Fireball - Taro Croquettes Stuffed with Black Pepper Squab & Assorted Vegetable

Flowers - Lotus Flower Pastry Stuffed Scallop with Wasabi Mayo

You Need To Calm Down - Whisky Teriyaki Wagyu in Butterfly Pea Slider Bun

Fearless - Sichuan Miso Baked "Glacier 51" Toothfish on Kataifi Pastry Nest

Should you have any special dietary requirements or allergies, please inform us 48 hours prior to your visit.

We will endeavour to accommodate your dietary needs however, due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

An additional service fee of 10% applies to bookings of 10 people or more.