



SHOW & DINE BRUNCH SET MENU

MAIN COURSE

Toasted artisanal English muffins topped with two poached free-range eggs accompanied by a petite mesclun salad tossed in an 1837 Green Tea infused vinaigrette and a choice of beef pastrami, smoked salmon or guacamole with feta cheese, served with a choice of orange and saffron hollandaise sauce or béarnaise sauce.

DESSERT

Choose from our trolley of tea infused pâtisseries, conceived and crafted daily.

HOT TEA

ROYAL BREAKFAST TEA

Commence the day with a regal cup of the finest high-grown Ceylon blended with a brisk and rich Kenya black tea. The golden-tipped leaves yield a warm and balanced cup, both earthy and sparkling.

- or -

ICED TEA

GREEN BEAUTY TEA

This mysterious and subtle composition of carefully chosen green tea and wild woodland berries creates a rare and intense harmony that delights the palate.

