AFTERNOONS AT SAVOIR

\$48 ++ /person

SAVOURY

PULLED PORK TOAST

Spiced Pulled Pork, Gherkin Pickle, Salad, Brioche Toast

TRUFFLE MUSHROOM TART

Truffle Alioli, Wild Mushroom, Olive Shell

KARAAGE WAFFLE

White Sturgeon Caviar, Butter Milk Waffle, Chicken Karaage, Pickles

SMOKED SALMON SANDWICH

Norwegian Smoked Salmon, Trout Roe, Cucumber Pickles, Chives, Brioche Toast

SPINACH QUICHE

Spinach, Wild Mushroom

SWEET

MATCHA BROWNIES

Homemade Sea Salt White Chocolate with Matcha Flavor

MACARON

Flavours are subjected to change

Petit Four Selections

Bringing the best of spring flavours to you!

FRUIT TART

Custard Cream, Blueberry, Green Grape, Strawberry

SCONES

- accompanied with -

Whipped cream, Classic Seasalt Butter, Cherry Jam

TEAS & COFFEE

Your choice of Tea

Silver Moon Tea, 1837 Black Tea, Breakfast Earl Grey, Genmaicha, Milk Oolong, Cream Caramel

or

Coffee

Espresso, Americano, Latte, Cappuccino, Flat White

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Add 10 for Prosecco