

ALBA TERRACE

AFTERNOON TEA

SAVORY TREATS

STRAWBERRY SALMOREJO (VE, SE)

Spiced pumpkin seeds, dehydrated strawberries,
pickled rhubarb, basil cress

SMOKED SALMON TARTLET (D, E)

Pickled onions, ricotta cream, caper berry, dill

EMPANADA (D, E)

Red pepper relish, feta cheese, wild oregano

LOBSTER QUICHE (D, E, SF)

Oscietra caviar, chives, asparagus, lime crema

PULLED BEEF ROLL (D, E)

Truffle ricotta, rocket salad, balsamic glaze, shallots

SWEET TREATS

STRAWBERRY & CREAM MILLE FEUILLE (D, E)

Vanilla cream, fresh strawberry, basil

EXOTIC FRUIT PAVLOVA (D, E)

Passion fruit curd, fresh fruit, lime zest

YUZU LIME CHEESECAKE (D, E)

Cream cheese, yuzu jelly, vanilla crust

CHOCOLATE HAZELNUT ROCHER (D, E, N)

Hazelnut praline, chocolate ganache, crispy pearl

HOMEMADE SCONES (D, E)

Served with jam, marmalade, and clotted cream

EDITION HOMEMADE ICE CREAM (D, E)