

ROYAL HIGH TEA

IMV
ONE SIX FIVE

S M O K E I N T H E C A S T L E

RM422 nett per set

Available daily, from 2pm to 5pm

Indulge in a regal assortment of sweet and savoury delights perfect for two, concocted with the finest ingredients. Savour this sumptuous selection with your choice of Ronnefeldt tea blends or illy coffee.

THREE-TIER ROYAL ALBERT

ROYAL CROWN: Warm Cod Brandade

Kalamata Olive Tapenade, Light Béarnaise, Yuzu Pearls & Vol-au-vent

KING'S CATCH: Lobster Burrito Gratin

Lobster Thermidor, Tomato, Salsa Verde & Arugula Leaves

QUEEN'S SEARED DUCK BREAST

Fresh Fig Jam, Truffle Butter, Morel Mushroom, Pickled Vegetables & Bruschetta

THE PRINCESS GARDEN

Handpicked Micro Cress, Marinated Baby Vegetables, Tzatziki & Edible Sand

**A 3-day advanced order is required*

SWEET SIGNATURES

Luxuriant Gianduja Raspberry Chocolate Truffle

Japanese-style 7-layer Rich Matcha Opera

Creamy Baked Cheese Tartlets with a touch of Gold Dust

THE 1910s DUCHESS PLATE

FROM THE ROTISSERIE

Certified Angus Beef & Portobello Duxelles wrapped in a Golden Crust, with Marrow Jus



Price is inclusive of prevailing taxes.

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THE GRAND FINALE

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THREE-TIER ROYAL ALBERT

ROYAL CROWN: Warm Cod Brandade

Kalamata Olive Tapenade, Light Béarnaise, Yuzu Pearls & Vol-au-vent

KING'S CATCH: Lobster Burrito Gratin

Lobster Thermidor, Tomato, Salsa Verde & Arugula Leaves

QUEEN'S SEARED DUCK BREAST

Fresh Fig Jam, Truffle Butter, Morel Mushroom, Pickled Vegetables & Bruschetta

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SWEET SIGNATURES

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**A 3-day advanced order is required*

THE 1910s DUCHESS PLATE 'ARTEASTRY' BY CHEF CHAN

Exotic Caramel Baba & Lemon Ganache

Cocoa Cheesecake with Yuzu Mousse & Ginger Jelly

Mascarpone Cream with Coffee Jelly

Earl Grey Cocoa Cream with Red Berry Gel & Belgian Dark Chocolate

Price is inclusive of prevailing taxes.