

HOLTS CAFÉ

Qixi Honey Afternoon Tea with **GUERLAIN**

August 4 to 7

\$120 for two
\$150 with feature cocktail
\$285 with champagne

Savouries

HONEY BAKED HAM

Green Tomato Chutney / Soft White Sandwich Bread

LOBSTER VOL AU VENT

Cognac / Mayonnaise / Fennel Pollen

SMOKED SALMON BLINI

Dill Crème Fraiche / Trout Roe

CITRUS QUINOA & CUCUMBER

Confit Peppers / Cream Cheese / Sourdough Bread

Fresh Baked Scones

CHOCOLATE STRAWBERRY SCONE

Clotted Cream / Strawberry Mead Jelly

Delicacies

HONEY & VANILLA MADELEINE

Bramble Centre

HONEY PANNACOTTA

Wildflower Honey Jelly / Honeycomb

FRENCH MACARON

Lemon Buttercream

CRÈME BRÛLÉE TART

Cinnamon Honey / Raspberry

 **VEGETARIAN**



OCEAN WISE. ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE.

Kindly inform us of any allergies or intolerances

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Gourmet Tea by



Black

SIGNATURE BLACK

A signature blend of a spring Darjeeling and bodied Assam tea that will delight with its fresh, full richness and refined finish.

EARL GREY CLASSIC

Ceylon and Assam black tea blended with natural oil of Italian bergamot for a classic citrus character.

HEAVENLY CREAM

A rich blend of Ceylon and Assam black tea balanced with notes of Italian bergamot and creamy bourbon vanilla.

Green

JASMINE MIST

China green tea leaves scented with four times its weight in fresh jasmine blossoms for a refined floral finish.

CLASSIC GREEN TEA

A classic Chinese green tea featuring sweet and delicate grassy notes with a honeyed linger and smooth finish.

Herbal

GINGER TWIST

A warming blend of lemongrass, heated ginger notes and whole fruit pieces that burst with depth and flavour.

ROUGE PROVENCE

South-African red rooibos blended with French florals and berries for a refreshingly refined and honeyed finish.

MARRAKESH MINT

South-African green rooibos delicately blended with a medley of mint for a refined and refreshing finish.