



HOLTS CAFÉ

LUNAR NEW YEAR AFTERNOON TEA ✨

JANUARY 7 TO 29 | \$65 PER PERSON

SAVOURIES

MUSHROOM & BLACK TRUFFLE SPRING ROLL 🌿

Cremini / Shiitake / King Oyster / Black Truffle / Garlic / Ginger

Sweet Chilli Sauce

SMOKED SABLEFISH CROQUETTE

Sablefish Brandade / Yukon Gold Potato / XO Aioli

CHAR SIU SLIDER

Glazed Pork / Sesame Soy Slaw / Bao Bun

CUCUMBER & ASIAN PEAR PINWHEEL 🌿

Brioche / English Cucumber & Pear Relish / Sichuan Cream Cheese

FRESHLY BAKED SCONES

RED VELVET

Served with Whipped Cream Cheese & Berry Preserve

DELICACIES

LYCHEE & POMEGRANATE PANNA COTTA

Lychee Puree / Cream / Pomegranate Syrup

RASPBERRY GANACHE MACARON 🌿

Dark Chocolate / Raspberry Jam

RASPBERRY MARSHMALLOW

WHITE RABBIT MINI CUPCAKE

Vanilla Cupcake / White Rabbit Buttercream

WHITE CHOCOLATE & PISTACHIO TART

White Chocolate Ganache / Pistachio Crumble



OCEAN WISE. ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE

🌿 VEGETARIAN

🌾 GLUTEN-FREE

Kindly inform us of any allergies or intolerances



HOLT RENFREW

SLOANE FINE TEAS

BLACK

Holts Blend | Bold Breakfast | Earl Grey Classic | Heavenly Cream

GREEN

Jasmine Mist | Grand Gen Mai Cha

WHITE & OOLONG

Peaches & Cream | Oolong Crème

HERBAL

Ginger Twist | Vanilla Bean Rooibos | Marrakesh Mint | Citron Calm



LUNAR NEW YEAR SPECIALTY BEVERAGES

RED RABBIT | \$19

Created by Micah Cuenta

Hennessy | Vanilla Syrup | Honey Syrup | Oat Milk | Raspberry Powder

NEW YEAR CELEBRATION MOCKTAIL | \$8

Created by Alex Leonov

Pineapple Juice | Cranberry Juice | Lemon Syrup | Cherry Syrup