

# MOTHER'S DAY

## HIGH TEA

A CELEBRATION OF LOVE, MADE EXTRA SPECIAL.

### TOP TIER

#### SWEET INDULGENCES

##### Paan Cheese Cake

*(Betel leaves & preserved rose petal mix,  
Philadelphia cheese & Biscuit crumb)*

##### Mango Shri Khand Tart

*(Fresh mango dice & creamy cardamom yoghurt)*

##### Raisin Scones

*(Golden, buttery scones studded with plump raisins)*

### MIDDLE TIER

#### DELICATE BITES

##### Dill Cucumber Cheese S/W

*(Cucumber Slice, Fresh Dill and  
Philadelphia cheese)*

##### Avocado Chutney Puri

*(Smashed avocado, kachumber &  
green chutney on crispy puri shells)*

##### Date & Walnut Samosa

*(Pinwheel style samosa stuffed with  
date, walnut, cheese and potato spice)*

##### Cassava Kebab

*(Panko crumb fried tempered  
Cassava Fritters)*

### BOTTOM TIER

#### SAVOURY SIGNATURES

##### Tofu Burji Croissant

*(Spiced scrambled tofu mix filled in a mini croissant)*

##### Ghee-roast lamb wrap

*(South Indian spice marinated ghee roast lamb,  
pickle onion, carrot, cabbage rolled in mini tortilla)*

##### Crispy Chilli Chicken Bao

*(Crispy fried chicken tossed in Indo-Chinese sauce  
filled steamed bao bun)*

### ACCOMPANIMENTS

#### Chutney

*(In-house made  
Green & Tamarind  
chutney)*

#### Chantilly Cream

*(Sweetened light  
and airy  
whipped cream)*

#### Berry Marmalade

*(Home-made ripe  
mixed berry  
marmalade)*

### BEVERAGES (CHOICE OF ONE)

#### Masala Chai

*(Traditional  
Indian spiced tea)*

#### Mango Lassi

*(Mango  
yoghurt blend)*

#### Coconut Sakura

*(A floral coconut  
refreshment)*

## \$45

PER PERSON

MENU CAN BE ACCOMMODATED FOR VEGETARIANS