

# High Tea



Indulge in a variety of sweet & savoury treats including:

- ~ Freshly baked scones with mixed berry, lavender & balsamic jam and Chantilly cream
- ~ French macarons
- ~ Petit open sandwiches
- ~ Quirky tartlets

THE GEORGE TRADITIONAL HIGH TEA \$45

PRESTIGE HIGH TEA \$50  
Includes a glass of sparkling wine

TOP SHELF HIGH TEA \$55  
Includes a specialty cocktail of the week

GRAND CRU HIGH TEA \$60  
Includes a glass of G.H. Mumm Champagne



The graphic features a warm orange background with a subtle pattern of small white dots. At the top, there is a decorative border of white line-art flowers and leaves. The title 'Tea Menu' is centered in a white, elegant cursive font.

## Tea Menu

### PEPPERMINT

An aromatic infusion of Egyptian peppermint leaves producing a luscious, smooth mint taste.

### CHAMOMILE

A fragrant infusion of whole Egyptian chamomile flowers. Best served sweetened with honey.

### ENGLISH BREAKFAST

A classic. A traditional blend of Sri Lankan broken leaf tea that produces a bright coppery liquor with assertive aromas. The flavour is bright and brisk, stimulating the palate and mouth with a bitey finish.

### GREEN TEA AND JASMINE

Classic handpicked Chinese green tea with flowers of sweet Chinese Jasmine. For discerning green tea lovers.

### LEMONGRASS AND GINGER

Bright lemongrass joined by ginger's spice creates harmonious blend of freshness and warmth in a deliciously well balanced fashion. An uplifting infusion proving gentle warmth.

### MASALA CHAI

Sultry, spicy, rich and smooth. A flavoursome blend of Ceylon black tea and traditional chai spices. Best served with milk and honey.

### EARL GREY

A classic blend of Ceylon black tea delicately infused with bergamot flavour to give a strong, richly coloured tea with delicious citrus notes.

### VANILLA

Finest handpicked Ceylon black tea infused with a luxuriously smooth wisp of vanilla.