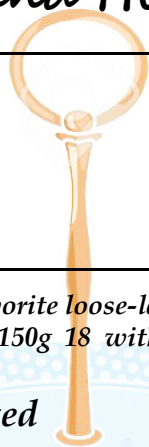


# Neverland High Tea



## TAKE ME TO NEVERLAND Bubbly High Tea | 48 per person

Includes one sparkling wine, rosè or mimosa,  
never-ending pots of tea with all courses listed below.

## A GRANDE ADVENTURE High Tea | 38 per person

Never-ending pots of tea with all courses listed below.

## TINKERBELL'S High Tea | 24 per child

Four savories and three sweets with up to two pots of tea.  
Please see our children's menu for details!

## Demi Tea | 30 per person

Two pots of tea with menu items \* below. No substitutions please.

Take your favorite loose-leaf tea home  
100g 12 / 150g 18 with high tea

### Traditional

#### SAVORIES

\*Thai red curry egg salad, mango chutney,  
red pepper, red onion & cucumber

\*Asparagus & feta mousse, served on a  
croissant with arugula & pumpkin seed  
pesto

\*Lemon-herb mascarpone, cucumber  
& arugula

Prosciutto, pears, honey mustard with brie,  
served warm on a brioche bun

Tarragon chicken salad, candied walnuts,  
salt roasted pears & pickled grapes

#### SWEETS

\*Strawberry vanilla short cake

\*Pandan tart

Orange dome cake, white chocolate  
mousse

Passion fruit cheesecake

#### SCONE

\*Citrus scone with "Devonshire cream" &  
house-made strawberry jam

### Gluten & Dairy Omitted

#### SAVORIES

\*Thai red curry egg salad, mango chutney,  
red pepper, red onion & cucumber

\* Mumbai Chai apple butter served with  
dairy free provolone cheese

\*Avocado, cucumber & house-made  
cashew butter

Tarragon chicken salad, candied walnuts,  
salt roasted pears & pickled grapes

Barbeque pulled jackfruit with vegan ranch  
& cucumber

#### SWEETS

\*Tapioca pudding with fresh mango

\*Raspberry brownie bar

Vanilla lemon bar

Coconut pandan cake

#### SCONE

\*Citrus scone with "Dairy free cream" &  
house-made strawberry jam

### Vegetarian

#### SAVORIES

\*Thai red curry egg salad, mango chutney,  
red pepper, red onion & cucumber

\*Asparagus & feta mousse, served on a  
croissant with arugula & pumpkin seed  
pesto

\*Lemon-herb mascarpone, cucumber  
& arugula

Mumbai Chai apple butter served with  
gruyere cheese on multi grain

Avocado, cucumber and house-made  
cashew butter

#### SWEETS

\*Strawberry vanilla short cake

\*Pandan tart

Orange dome cake, white chocolate  
mousse with orange curd, orange  
shortbread

Passion fruit cheesecake

#### SCONE

\*Citrus scone with "Devonshire cream" &  
house-made strawberry jam

### Vegan

#### SAVORIES

\*Thai red curry chickpea salad, mango  
chutney, red pepper, red onion &  
cucumber

\*Mumbai chai apple butter served with  
dairy free provolone cheese

\*Crust less truffle mushroom quiche with  
dairy free cheddar

Barbeque pulled jackfruit with vegan ranch  
& cucumber

Avocado, cucumber and house-made  
cashew butter

#### SWEETS

\*Tapioca pudding with fresh mango

\*Raspberry brownie bars

Lemon bars, lemon curd with vanilla  
bean short bread

Coconut pandan sponge cake, with  
coconut butter cream

#### SCONE

\*Citrus scone with "Dairy free cream" &  
house-made strawberry jam