

ARMANI / LOUNGE

FESTIVE AFTERNOON TEA

14-30 December, 2-6 pm

AED 225 single stand | AED 385 double stand

SALATO

Confit duck, foie gras, caramelised apple, and hazelnut tartlet (N, G, E, SB)

Smoked salmon, yuzu cream and Oscietra caviar brown tramezzini sandwich (S, D, G, SP)

Marinated beetroot, stracciatella cheese tartlet (N, G, D, E)

Beef pastrami, Emmental cheese and horseradish cream sandwich (D, E, G, M)

Vegetable ratatouille, tomato focaccia sandwich (D, G)

DOLCI

MUSHROOM

Berries crèmeux, white chocolate mousse, and lime (G, D, N, E)

ACORN

Peanut and date mousse, coffee crèmeux (G, D, N, E)

CARROT CAKE

Carrot sponge, chocolate, and spices (G, D, N, E)

SANTA HAT

Raspberry mousse, chocolate, and crunchy base (G, D, N, E)

MONT BLANC

Meringue shell, chestnut crèmeux, vanilla, and orange (G, D, N, E)

CONDIMENTS

Scones, plain and raisin (G, D, E)

Vanilla and citrus madeleine (G, D, N, E)

Homemade raspberry jam

Clotted cream (D)

Orange butter (D)

Dish contains Dairy Products (D) Eggs (E) Gluten (G) Mustard (M) Raw Food (R) Celery (C) Nuts (N)
Seafood (S) Sesame (SS) Soybeans (SB) Vegetarian (V) Sulphur Dioxide and Sulphites (SP)