

## High Tea

\$49.00 per person

### Savouries

Smoked chicken velouté vol au vent  
Herb cured salmon, Limoncello crème, fennel, and caviar  
Truffle mushroom arancini, garlic aioli  
Beetroot Filoettes, goat cheese, balsamic, walnut  
Traditional egg mayo sandwich, radish, mayo

### Sweets

Macaron of the day  
Valrhona chocolate, vanilla entremet  
Crunchy shortbread base, almond flavoured mousse, dark caramel  
Cranberry panna cotta  
Selection of Choux pastry

Free-flow tea and coffee

### **Beverage add-ons**

\$29.00 per person

Prosecco package bottomless  
House still wine bottomless

\$10.00 classic cocktails; Bloody Mary, Cosmopolitan, Margarita, Mimosa

**S O F I T E L**  
HOTELS & RESORTS