

HIGH TEA

AT THE TABLE BAY

Afternoon tea in The Lounge consists of savoury to sweet and a decadent array of confectionary items.

FIRST COURSE

Coronation chicken finger sandwich
Petite basil, cherry tomato, bocconcini skewers
Caramelized onion, baby beets & brie tartlet

SECOND COURSE

Mini buttermilk & cheese scones
served with traditional condiments

THIRD COURSE

Dark chocolate brownie, amarena cherry mousse
& chocolate cremeaux
Mini milk chocolate hazelnut opera cake
Blackberry & violet mousse cake
Lemon meringue, lemon curd & soft meringue
Turkish delight

R200 per person inclusive of your selection of two TWG teas.
Your waitron will be able to recommend on the selection available.