

مشربية

MASHRABIYA
LOUNGE

AFTERNOON TEA MENU

SANDWICHES

Saffron infused ricotta with candied tomato
on potato bread (D/E/G/N)

Lemon and dill marinated shrimps
in rye bread (D/E/G/N/S)

Truffled egg salad in choux (D/E/G/N)

Cucumber and cream cheese in
white bread (D/E/G)

Grilled chicken
in beetroot and chia bun (D/E/G/N)

Beef pastrami with caramelized onion
and gruyere on charcoal bread (D/E/G)

DESSERTS

Guanaja chocolate and caramel tart (D/E/G/N)

Traditional Battenberg cake (D/E/G/N)

Passion fruit cheesecake (D/E/G)

Raspberry panna cotta with fresh berries (D/N)

Date and saffron cake (D/E/G/N)

Espresso eclair (D/E/G)

Raisin scones (D/E/G/N)

Clotted cream, raspberry jam, orange marmalade



D - Dairy | E - Egg | G - Gluten | N - Nuts | S - Shellfish

* Please advise of any dietary requirement or allergies and our server will be delighted to assist.

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AFTERNOON TEA MENU

BLACK / FLAVORED TEA

English breakfast
Marie Antoinette
Ceylon
Earl grey
The sur la lune

HERBAL TISANE / FLOWER TEA

Nina's blend
Verseau / Aquarius
Chamomile
Peppermint
Belier

GREEN / FLAVORED TEA

Sencha
Damain

FRUIT TISANE

Tisane de la princess
Grand amour

COFFEE

Americano
Cappuccino
Espresso
Café latte
Café mocha
Pumpkin spice latte

NON - COFFEE

Babyccino
Vanilla hot chocolate
Caramel hot chocolate
Crème brûlée hot chocolate
Gingerbread hot chocolate