

PALOMA

AFTERNOON TEA

\$85 PER PERSON

selection of teas and a glass of prosecco

\$105 PER PERSON

selection of teas and free flowing prosecco

\$150 PER PERSON

selection of teas and free flowing champagne

To ensure the quality and consistency of our dishes, we kindly
request no substitutions

PALOMA

AFTERNOON TEA

TEA SELECTION

An assortment of organic loose leaf teas by Tea Leaves.

THUNDERBOLT DARJEELING

LONG LIFE GREEN

LAVENDER EARL GREY

ENGLISH BREAKFAST

SHANGHAI ROSE

TENCHA MATCHA

EMPEROR'S JASMINE

SCONES & JAMS

GRUYERE & CARAMELIZED ONION SCONE VG

Gruyere cheese folded with
caramelized onions

ORGANIC MAPLE-OAT SCONE VG

Organic oat scone made with
Vermont maple syrup
and topped with Maldon Sea salt

SAVORY

DUCK CONFIT

Ficelle baguette with
duck rilette, and fig mostarda

APPLE SQUASH CROSTINI VG

Pumpernickel toast with
pumpkin pesto, burrata,
apples, and candied pepitas

CARAMELIZED FENNEL TOAST VG

Caramelized fennel on rye toast
with rosemary & fermented honey

BUTTER POACHED LOBSTER ROLL

Poached Lobster on mini brioche
roll with tarragon aioli

EVERYTHING BAGEL CONE

Brick dough cone filled with
dill cream cheese & salmon roe,
topped with furikake

SWEETS

HACHIYA PERSIMMON PUDDING VG

Topped with clotted cream & fresh
Fuyu persimmon

MEMBRILLO BAR VG

Quince bar topped with
powdered sugar and candied lemon peel

SPICED CHOCOLATE POT DE CRÈME VG GF

Dark chocolate infused with fall spices,
topped with basil-cured egg yolk and candied pear flakes

STICKY RICE & GUAVA VG GF

Coconut sticky rice topped with guava compote,
cream cheese Chantilly, and Marcona almonds

CAJETA COOKIE VG

Soft cookie filled with goatmilk cajeta,
topped with powdered sugar and pine pollen