

# ISABEL'S AFTERNOON TEA

Featuring a Tea leaf selection exclusively curated to flow along with the flavours ranging from sweet and delightful pastries to savoury pillows of finger sandwiches. For a touch of tradition, indulge in our English scones warm out of the oven, served with clotted cream and preserves and finished with an exclusive selection of Beluga caviar and a shot of vodka.

## SAVOURY

Smoked Salmon, Chives & Cream Cheese Sandwiches,  
Picked Cucumber Sandwiches, Roasted Butternut with Orange  
Oil, Rocket and Basil Pesto

## SWEET

Olive Oil, Honey and Lemon Cake, Prune & Dark Chocolate Brownies  
with Bitter Chocolate Ganache, Lime-infused Cheesecakes, Salted  
Caramel & Orange Les Carolines, Pistachios & Rose-infused Macarons

Scones with Clotted Cream and a selection of Premium French Preserves - Bitter Orange Marmalade, Wild Blueberry, Strawberry & Apricot

**a medley of sweet and savoury bites served with your  
choice of tea 89**

**includes a flute of Tattinger Champagne 108**

**includes 0 Degrees Beluga Vodka Shots 119**

## Isabel's Crafted Tea Leaf Selection

### Love Me

This engaging love potion of fine green tea is delicately enhanced by an armful of fragrant lime blossoms and verbena. A charming adventure of the senses.

### Darjeeling Princess

Fine, first flush Darjeeling black teas are delightfully blended with ripe orchard fruits to evoke a moment of beauty and sweetness. A jewel of a blend that will carry you away to legendary kingdoms.

### Pink Flamingo

A graceful blend of green tea with crimson hibiscus blossoms that will brighten your day. This quirky mélange infuses into a rose-coloured cup with tart, fruity overtones.

### Purple Buds

A hint of black tea adds character to this China oolong, which is carefully blended with notes of citrus astringency. The perfect finale to a meal.

### Number 5

An enveloping mountain mist. A breath of crisp winter air, notes of spring blossoms piercing the frost, With notes of ylang-ylang, neroli, May rose and sweet spices. This composition of green tea and black tea will transport you to the realm of magic. A tea of eternity.

## Elevate your experience

### Selection of Caviar

Kaviari Caviar: Kaviari is one of the first houses to adopt the eco-friendly sustainable approach while developing its know-how from Iranian Masters. The mission that Kaviari has set itself to find the best-farmed caviar across the continent.

#### Kaviari Beluga Imperial Caviar

Caviar from Sturgeon "Huso Huso". The most prestigious caviar because of its rarity. The eggs have a very thin membrane and burst easily in the mouth. Buttery and delicate flavours satisfying on the palate.

#### Beluga Imperial Caviar 30g tin

850

#### Beluga Imperial Caviar 50g tin

1,400

#### Kaviari Oscietra Gold Caviar

Caviar Sturgeon "Acipenser Gueldenstaedti". Its round and rolling grains are of beautiful golden colour. Soft and Balanced flavours with notes of cashews.

#### Kaviari Oscietra Gold Caviar 30g tin

320

#### Kaviari Oscietra Gold Caviar 50g tin

500

#### Kaviari "Kristal" Caviar

Caviar from sturgeon "Acipenser Schrenki" or "Dauricus Schrenki". Simply beautiful with a dark to golden amber colour. Rich and complex flavours with a final note of almond. The favourite caviar of famous chefs.

#### Kaviari Kristal Caviar 30g

200

#### Kaviari Kristal Caviar 60g

320

### Selection of Cavi-Art

Seaweed caviar is a plant-based alternative to different types of Caviar, these delicious pearls pop crisply on the tongue and are made from sustainably harvested seaweed.

**Salmon Roe Seaweed Based Ikura  
Black Seaweed Based Caviar & Cavi-Art,  
Served with Vegan Yoghurt & Yoghurt  
Based Coconut Wasabi  
Wasabi Based Caviar**

Served with gluten-free biscuits & vegan-based coconut yoghurt.

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