

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

Items shown are for reference and may differ based on the availability of ingredients

**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 Schrencki". 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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