



UNFOLD: TEXTUREs on the Horizon

A Reinvention of Afternoon Tea



TRUFFLE PORCINI ROYALE

Porcini mushroom and black truffle layered over a savoury sable, finished with a touch of truffle essence



NORDIC GARDEN TARTLET

Crisp tartlet filled with smoked salmon and cucumber, topped with fresh dill and ikura



NOUGATINE

Almond and cocoa nib nougatine layered over dark chocolate sable, finished with a dark chocolate glaze



MANGO & YUZU

Mango sorbet and mango-yuzu compote topped with yogurt espuma and pear yuzu meringue



GOLDEN CARBONARA

Smoked guanciale and creamy egg yolk nestled in a crisp pastry shell, topped with parmesan



JASMINE BERRIES

Jasmine-infused mousse paired with strawberry compote and soft joconde sponge



APPLE FILO

Layers of crisp filo pastry with apple jelly and whipped chantilly



MACARON MATCHA

Matcha macaron shell filled with a smooth matcha ganache