

AT THE LEOPARD BAR

HIGH TEA MENU

Created and Inspired by Head Pastry Chef Gina Marziani

SELECTION OF SANDWICHES

- Honey mustard mayonnaise, gherkin & salted beef,
on a pretzel roll (D, G, E)*
- Smoked salmon with chive cream cheese on a seeded bagel (D, G)*
- Coronation chicken on farm-style bread (D, G)*
- Basil pesto with slow-roasted tomato & cheddar cheese
on tomato bread (V, D, G, N)*
- Caramelised onion & feta quiche (V, D, G)*
- Cucumber & dill with cream cheese on soft milk bread (V, D, G)*

FRESHLY BAKED SCONES

- Mature cheese scones & plain scones served with
Chantilly cream, mascarpone & berry compote (V, D, G, E)*

SWEET TREATS

- 12A signature cheesecake with cream & berries (V, D, G, E)*
- Lavender & white chocolate macaron (V, D, N, E)*
- Almond & chai-spiced slice (V, D, N, G, E)*
- Fudgy chocolate brownie (V, D, G, E)*
- Citrus milk tart tartlet (V, D, G, E)*
- Coffee & chocolate choux puff (V, D, G, E)*

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork
G-Gluten | A-Alcohol | E-Egg

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Kindly note that a discretionary 12.5% service charge will be added to your bill. Thank you for your generosity.