

AT THE LEOPARD BAR

VEGAN HIGH TEA

Created and Inspired by Head Pastry Chef Gina Marziani

SELECTION OF SANDWICHES

Cured carrot, vegan cream cheese & pickled cucumber on a seeded bagel (VG, G)
Vegan tuna mayo, chickpeas & celery with vegan aioli on brown bread (VG, G)
Spicy artichoke, avocado & charred peppers on a whole wheat wrap (VG, G)
Cape Malay spiced vegan egg mayonnaise on ciabatta (VG, G)
Sliced tomato & vegan cheddar cheese on tomato bread (VG, G)
*Panzanella salad of tomato, vegan mozzarella & cucumber with
crispy croutons & balsamic reduction (VG, G)*

FRESHLY BAKED SCONES

Vegan scones served with coconut crème & berry compote (VG, G)

SWEET TREATS

Vanilla & berry slice (VG, G)
Mango & passionfruit crèmeux (VG)
Fudgy chocolate brownie (VG, G)
Seasonal berry pavlova (VG)
Citrus & coconut panna cotta (VG)
Butternut & cinnamon cookie (VG, G)

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.*