





\$89pp Thursday and Friday | \$99pp Saturday and Sunday 12:00pm to 2:00pm | 2:30pm to 4:30pm Includes a glass of sparkling wine and tea selection Three tiers of sweet and savoury items

SAVOURY

Compressed watermelon, olive dust, micro basil Cucumber, tofu, puffed quinoa Tapioca chip, beetroot ceviche, coriander

SWEET

Avocado and maple syrup dark chocolate mousse, fresh blueberries, roasted coconut crumble Banana and raspberry cake, whipped coconut cream, fresh raspberry, mint Brownie, peanut butter paste, pistachio, fresh orange Strawberry tart, vegan vanilla custard, mango gelée

SCONES

Traditional and fruit, house-crafted berry preserve

Additional Beverages

CHAMPAGNE COCKTAIL Hennessy V.S., bitters, sugar, Champagne | 30

CHAMPAGNE

Moët & Chandon – Gold Magnum Champagne Imperial Brut NV Magnum 1.5L | btl 499 / gl. 37 Moët & Chandon – Nectar Imperial Champagne NV | btl. 189 / gl. 31 Moët & Chandon – Brut Imperial Rose Champagne NV | btl. 199 / gl. 30 Ruinart – Blanc de Blanc Champagne Magnum 1.5L | btl. 320 / gl. 40 Ruinart – Rose Champagne NV | btl. 299 / gl. 38 Taittinger – Comtes de Champagne Blanc de Blancs | btl. 799 / gl. 99

TEA SELECTION BY MAYDE TEA

Australian Native

Inspired by the sacred healing powers of the Australian wilderness, this medley of native flora is delightfully uplifting. Ingredients; strawberry gum, lemon myrtle, peppermint gum, rosella, aniseed myrtle, lemongrass.

Earl Grey

Classic blend of certified organic Sri-Lankan black tea infused with organic bergamot oil. This elegant citrus-enhanced brew is rich in antioxidants. Ingredients; black tea and bergamot.

Green Sencha, Jasmine and Rose

This energising marriage of fine green tea and botanicals is rich in antioxidants. Sencha is a smooth, sweet and delicate Japanese green tea. Together with fragrant jasmine and rose, it gives you an instant lift. Ingredients; green sencha, jasmine flowers and rose petals.

English Breakfast

A bold, bright and smooth mix. The traditional blend of certified organic black tea from India is high in antioxidants. Ingredients; black tea

Organic Chai

Indian masala chai was traditionally consumed to warm and support digestive function and improve circulation. This aromatic blend of high-grade organic ceylon black tea and hand-ground herbs and spices retains these restorative, therapeutic properties in a deliciously sweet and spicy brew. Ingredients; black tea, cinnamon, ginger, clove and black pepper

Roobos Tumeric Chai

Inspired by traditional Indian chai, this caffeine-free blend has bright and soothing rooibos at its base. Exotic spices and turmeric are hand-ground before being combined with rooibos to create an anti-inflammatory tonic high in antioxidants and minerals. Ingredients; rooibos, cinnamon, ginger, cardamom, turmeric, clove and black pepper

Hibiscus Lemon Myrtle

This tea will nourish you with antioxidants that support the digestive system. The liveliness of lemon myrtle and rooibos balances with the floral sweetness of jasmine and hibiscus to produce a deliciously uplifting brew. Ingredients; lemon myrtle, rooibos, hibiscus and jasmine flowers.

Serenity

A floral blend of calming herbs, serenity is both nourishing and warming. Soothing lavender combines with rose, passionflower and chamomile to support the nervous and digestive systems. Ingredients; chamomile, passionflower, rose petals and lavender.

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