

FIVE SAILS

WEEKDAY

AFTERNOON TEA

MONDAY - FRIDAY
2PM - 4PM *LAST SEATING*
45 PER PERSON

SAVORY

TRUFFLE BRIOCHE

house made bread, caramelized onion

PORK BELLY BAO

five spices pork belly, pickled cucumber, peanut crumb

SPRING ROLL

confit duck leg, chive aioli

PRAWN TART

lotus chip, salmon ikura, prawn salad

SWEET

LEMON SCONE

candied lemon scone, house made chantilly,
seasonal preserves

MANDARIN CAKE

clementine compote, vanilla chantilly

PINEAPPLE BUN

pate a choux, pineapple marmalade

ENHANCEMENTS

1/2 DOZEN CANADIAN OYSTERS 28

freshly grated horseradish, mignonette, citrus

OSCIETRA CAVIAR 70

10g of caviar with traditional accompaniments

LUNCH PASTRY

CRÈME BRÛLÉE 16

Madagascar vanilla, earl grey, orange marmalade

HONEY 16

honey cake, apricot & sea buckthorn ganache
puff buckwheat, caramel ice cream

APPLE 16

vanilla mousse, sable breton
apple & passion fruit compote caramel

SORBETS & ICE CREAMS 15

3 scoops | ask your server for today's selection

BEVERAGES

FROM 11:30 - 4:30 pm

MIMOSA PACKAGE 85

Bottle of prosecco, three juices: orange, grapefruit, guava