



AFTERNOON TEA-*quila*

PLEASE ENJOY OUR FEATURED "TEA-QUILA BLOSSOM" WELCOME COCKTAIL

FRESHLY BAKED SCONES

COCONUT LIME SCONE
JALAPEÑO & CHEDDAR SCONE

served with clotted cream (gf)

SAVOURY

TUNA BUÑUELOS

ancho chili aioli, radish, cucumber, lime, cilantro, scallions, achiote tart

BEEF BARBACOA

chipotle-lime aioli, pickled onion, jalapeño gel, brioche roll

ELOTE JALAPEÑO & GRUYÈRE GOUGÈRES (V)

tequila cream, smoked paprika

CHICKEN AVOCADO

Mashed avocado, roasted chicken, lemon zest, chives, shallots, celery, spiced aioli

SWEETS

TRES LECHEs

coconut cake, mascarpone cream, caramelized pineapple

CHURRO ÉCLAIRS

passion fruit, whipped ganache, cinnamon sugar

MANGO CHILI TART

mango crèmeux, chili threads, mango compote

CHOCOLATE OPERA

Mexican spiced chocolate sponge, coffee butter cream, gold leaf

LIME CHEESECAKE

candied lime, blanco cream, graham crust

TEQUILA PAIRINGS

BLANCO - REPOSADO - PLATINUM - REPOSADO GR

v vegetarian **gf** gluten-free

Kindly let your host know of any allergies or dietary restrictions

\$99 per person

exclusive of taxes & gratuities

