

Veuve Clicquot

HIGH TEA

Glass of Veuve Clicquot Champagne

Duck Liver + Foie Gras Cornette | Port Gel |
Glazed Fig

Vol a Vent | Smoked Salmon Mousse | Salmon Caviar |
Horseradish Gel

Truffled Egg & Watercress Roulade

Sundried Tomato & Cave Aged Cheddar Quiche

King Prawn Brioche | Yuzu Mayo | Piment
D'espelette | Chive

Harrys Bar Chicken Sandwich | Celery | Walnut

Buttermilk Scones | Mascarpone Chantilly |
Strawberry Jam

Assorted Macarons

Hand Crafted Petite Sweet | Mini Tropezienne

Mini Crumpet | Spanner Crab Salad | Anna Dutch
Siberian Caviar

\$110pp



CUSTOMS HOUSE
— BRISBANE —

Veuve Clicquot

La Maison Du Thé

English Breakfast

A robust full-bodied cup with a concentrated character of malt and deep undertones that welcome a bit of milk and sugar.

Earl Grey

An exceptionally aromatic tea. It is fruity and flowery with notes of bergamot orange.

Camomile

This soothing herbal tea is smooth and floral with honey undertones throughout.

Green

Originating from China this tea gives a vivid yellow infusion. Fresh and cleansing with fruity highlights.

Peppermint

This strong and pure herbal tea is refreshingly minty and crisp.

Lemon & Ginger

Tea with the spicy notes of the ginger pieces and the tangy character of the lemon

Bellissimo Coffee

Cappuccino, Flat White, Long Black, Latte, Piccolo, Chai Latte

Alternative Milk: Lactose Free, Oat Milk, Almond Milk



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