

# *Traditional Afternoon Tea*

AED 180

*Served from 14:00 to 18:00*

*Your choice of our finest tea selection,  
our signature Emirates Palace cappuccino, coffee or  
hot chocolate*

## **Tea sandwiches delicately crafted on artisan baked bread**

House smoked salmon pin wheel on brown bread  
Roasted Angus beef with horseradish cream  
Curried chicken with raisins on soft white bun  
Egg and cress in brioche bun **(V)**  
Cucumber and chive cream cheese on caraway seed bread **(V)**

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Freshly baked raisin and plain scones  
Devonshire clotted cream, lemon curd,  
Homemade wild strawberry and rose petal preserve

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Selection of French pastries and mini cakes  
Strawberry vanilla tart  
Hazelnut cherry dobos  
Raspberry Elise  
Manjari red berry macaron  
Coffee éclair  
Vanilla crème brûlée  
Coconut opera  
Sacher  
English fruit cake

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24 karat chocolate fondant

Traditional Afternoon tea with 2 glass of  
**Laurent Perrier Brut 360 AED**

# Emirates Palace Afternoon Tea

AED 260

Served from 14:00 to 18:00

*Your choice of our finest tea selection,  
our signature Emirates Palace cappuccino, coffee or  
hot chocolate*

## **Tea sandwiches delicately crafted on artisan baked bread**

House smoked salmon pin wheel on brown bread

Roasted Angus beef with horseradish cream

Curried chicken with raisins on soft white bun

Egg and cress in brioche bun **(V)**

Cucumber and chive cream cheese on caraway seed bread **(V)**

Selection of Middle Eastern cold Mezzah

Hommous **(N)**

Mohamarah

Babaganoj

Feta cheese with Zatar

Lemon marinated olives

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## **Light as feather scones**

Fresh baked orange and raisin scones

Pistachio clotted cream, lemon curd,

Homemade apricot rosemary and wild strawberry preserve

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## **Selection of Arabic pastry specialty's**

Zanod alsit

Shebiyat

Date kunafa

Awama

Mohalbiya rosewater pudding

Baclawa

Halawat Al jeben

Macaron Emirates Palace cake

Banana pecan nut pound cake

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## **24 karat chocolate fondant**