

THE TERRACE

KITCHEN & SOCIAL HOUSE

EST 2020

AFTERNOON TEA MENU

€35 per person

SAVOURY SELECTION

Ardsallagh goats cheese and fig tart

Honey baked Irish ham, Dijon mustard, granary bread

Dublin smoked salmon, Guinness bread, capers

Cucumber and cream cheese sandwich

SWEET SELECTION

Brizaida's fruit scones, clotted cream, organic jam, lemon curd

Green velvet cake, white chocolate

Lemon tart, Hibiscus and blackcurrant, meringue

Raspberry delicacy, yuzu caramel

Chocolate ganache, chocolate cup, strawberry

DRINKS SELECTION

Your choice of freshly brewed coffee and/or selection of Jing teas

A glass of Henriot Champagne Brut (+€12 per person)

Bottomless Frizzante* (+€21 per person)

*offer valid for 2 hours for the entire table only

For those with special dietary requirements or allergies
who may wish to know more about ingredients used, please ask a member of the Team.
A discretionary 10% service charge applies to groups of 6 or more.

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TEA MENU

INVIGORATING

Assam English Breakfast

Assam, India

Yellow Gold

Fujian, China

Chai

Dimbula, Sri Lanka

Organic Jade Sword

Hunan, China

INDULGENT

Strawberry Rooibos

Earl Grey

Ruhuna, Sri Lanka

Vanilla Black

Ruhuna, Sri Lanka

Darjeeling 2nd Flush

Darjeeling, India

Dragon Well

Zhejiang, China

BOOSTING/ UPLIFTING

Lemongrass & Ginger

Raspberry & Rose

Blackcurrant & Hibiscus

Sencha

Shizuoka, Japan

CALMING/ SOOTHING

Jasmine Silver Needle

Fujian, China

Whole Peppermint Leaf

Lemon Verbena

Rooibos

Decaffeinated Ceylon

Sri Lanka

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