

# THE WESTIN

MELBOURNE

## MSFW HIGH TEA MENU

Saturday 27<sup>th</sup> August, 2016

2:00PM – 4:30PM

High fashion meets high tea when the latest in hats and headwear combine with delectable delights during Melbourne Spring Fashion Week.

Settle in for an afternoon of indulgence amongst the sophisticated surrounds of the Lobby Lounge where three tiers of sweet and savoury treats inspired by designer fashion trends will be served up alongside handcrafted millinery pieces in a variety of shapes, colours, fabrics and sizes.

### THE SCONE

Traditional scone

Lemon and poppy seed scone

served with fresh cream and berry conserve

### SWEET DELIGHTS

Raspberry, passionfruit and almond petit fours

Caramelised white chocolate mousse, coffee and hazelnut praline verrine

Vanilla bean and burnt butter sable

Pistachio and apricot crusted profiteroles

### SAVOURY TEMPTATIONS

Steamed spanner crab with grapefruit and coriander on rye

Egg mayonnaise with poached quail egg and caviar on sour dough

Maffra cheddar cheese, pickled shallot with fig chutney on tomato bread

Turkey Waldorf salad with pink lady apple on brioche

Sautéed wild mushrooms, truffle and goats cheese quiche

### SERVED WITH

Unlimited Vittoria coffee, hot chocolate, Jing tea or herbal infusions

Additional beverages are available on request

### PRICING

- \$59 per person including a glass of Chandon NV Brut
- \$69 per person including free-flowing Brown Brothers Prosecco for a two hour duration

Bookings are essential. To make a reservation call 03.9635.2222 or email

[hightea@westin.com](mailto:hightea@westin.com)

[www.westinmelbourne.com/springfashionweek](http://www.westinmelbourne.com/springfashionweek)

