

FIVE SAILS

SAT - SUN | NOON - 3:00PM

WEEKEND HIGH TEA

\$150 FOR 2

SAVORY

CHEF GEORGES' SAVOURY MACARONS 'BURGER'
house smoked king salmon tartare, salmon roe

TRUFFLE QUICHE
pecorino truffle cheese, burgundy truffles

BRIOCHE FINGER SANDWICH
foie gras terrine from rougié

NIÇOISE TARTELETTE
eggs, french beans, asparagus, tomato
olives, iberico ham

SAVOURY MADELEINE
crème fraîche, tomato, chives
house smoked kampachi

SESAME BREAD SANDWICH
cucumbers, iberico ham

SCRAMBLE EGGS & BRIOCHE
creamy eggs, asparagus, black truffles

SWEET

PASSION FRUIT TARTELETTE
PISTACHIO & RASPBERRY CONE
MICHEL CLUIZEL WHITE CHOCOLATE MADELEINE
VANILLA & SALTED CARAMEL PROFITEROLES
MICHEL CLUIZEL DARK CHOCOLATE MACARON
BAILEY'S & ALMOND MACARON

CLASSIC ACCOUTREMENTS

butter scone with house made
chantilly & honey preserve

ITALIAN CAVIAR SELECTION

SEVRUGA STURGEON CAVIAR \$195

OSETRA STURGEON CAVIAR \$235

BELUGA STURGEON CAVIAR \$285