THE LOBBY LOUNGE

AT INTERCONTINENTAL

High Tea Experience



HIGH TEA



SWEET

- Baked cheesecake with Wairarapa strawberries and lime
- Pandan lamington, Ivory white chocolate and kaya jam
- Valrhona Guanaja chocolate tart with salted caramel and coconut crumble
- Medjool date scone with tangerine marmalade

SAVOURY

- Parmesan profiterole with avocado and free-range egg mayo
- Manchego and caramelized onion quiche with crème fraîche and chive
- Mantou bun with cucumber and mild spiced onion jam
- Prawn and dill roll with lemon mayo and salmon pearls
- Crispy chicken brioche with iceberg and hoisin mayo
- Ashburton grass-fed beef with lemongrass and cashew



Pricing

\$57 per person includes premium T2 Tea selection \$72 per person includes a glass of Champagne \$64 per person includes a glass of bubbles \$35 for children under 12 years

TEA SELECTION



*	English Breakfast
	Sri Lankan Blend; bright, with an assertive aroma

- ★ French Earl Grey

 Medium-bodied black tea with notes of fruit
- PeppermintLush peppermint with a well-rounded flavour
- ★ Chamomile

 A fragrant infusion of golden chamomile flowers

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- Chai
 Complex, spicy and incredibly tasty
- ★ Strawberries & Cream

 Red brew with the sweet aroma of strawberries

 Transparent Company of Strawberries

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- Lemongrass ℰ Ginger
 Vibrant and refreshing with a hint of zest
- Perfectly Peach
 Peach, papaya, apple & roasted chicory
- ★ Cold Brew Tea Selection
 Citrus Zing or Mango Mint

Barista coffee, matcha latte, mint cocoa latte and hot chocolate available upon request.



2 Grey Street,
Wellington 6011,
New Zealand
04 495 7841
lobbylounge.wellington@ihg.com



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