AFTERNOON TEA with Chef Trisha Singh Henault



INSPIRED BY SLOW TRAVELS BY RAIL THROUGH
NORTHERN INDIA, CHEF TRISHA'S AFTERNOON TEA AT
TANDOOR TINA IS A FEAST FOR THE EYES.

DELICATELY SPICED AND IMMACULATELY PRESENTED IN
A JAIPUR PINK LUGGAGE BOX, PAIRED WITH AN ARRAY OF
EXOTIC TEAS IT'LL WHISK YOU AWAY TO DISTANT LANDS.
TAKE A SEAT IN OUR VERY OWN WALLED-GARDEN AND
LET IT TRANSPORT YOU.

SAVORY

Coronation chicken tart (d, e, g, m)

Comté, pine-nut potato samosa (d, g, m, n)

Pickled shrimp khandvi (sf, m)

Tandoori egg tart (e, g, d, m)

Date and fennel scones (d, e, g) Strawberry-basil jam and Clotted cream

SANDWICHES

Smoked salmon, mint chutney avocado (d, f, g)

Confit garlic duck (g, d, m, n)

DESSERTS

Banoffee (d, e, g)

Chocolate mango bite (d, e, g)

Rose-raspberry choux (d, e, g, n)

Matcha orange opera (d, e, g, n)

Truffle parmesan macaron (d, e, n)

ALCOHOLIC PACKAGE

AED 250 per person / Choose 2

Mirch Drop

Chilli-infused tequila, curacao, tonka, turmeric cordial, mango passionfruit, lime

World Peas

Szechuan gin, absinthe, green pea, lemon, foam, raspberry dust

Coconut Negroni

Gin, Aperol, rosato vermouth, coconut oil

Tina - Ilini

Pineapple, passionfruit, sparkling wine

NON-ALCOHOLIC PACKAGE

AED 150 per person / Choose 2

Red Head

Hibiscus infusion, ginger & lemongrass cordial,

Nimbu Pani

Fresh mint, fresh lemon juice, salt Iced

Karak Slush

Signature karak, elderflower syrup, berry compote

Patola Fizz

Passionfruit, pineapple, lime, soda

Both packages includes a selection of: Loose tea, Masala Chai & Coffee + food for one person