

The Bar, Lounge and Room

Mother's Day Afternoon Tea

Sunday 8th May, 2016 12:00pm – 6:00pm

MAD HATTER AFTERNOON TEA

The Mad Hatter is having afternoon tea. We welcome you to share in his glee. A curious menu, under our clock chime, from noon to 6 daily, do be on time

Unlock the door to a kaleidoscope of teas, coffees and imaginative concoctions to start your adventure. Continue tumbling down the rabbit hole with a dizzying assortment of unique sweet and savoury creations and wake up in the morning wanting to start the adventure again!

RUINART'S QUEEN OF HEARTS 69.00 PER PERSON

Your Royal treat with a flute of R de Ruinart Champagne

SAVOURY

Tweedledee & Tweedledum; roasted beef and fresh asparagus roulade on mini laugen

Caterpillar; cherry bocconcini and tomato on fresh green salad boat

Alice in Wonderland; Alaskan crabmeat salad on double bread wrapped in cucumber

SWEET

The Mad Hatter's Hat; rich dark chocolate mud cake encased in chocolate icing

The White Rabbit's Pocket Watch; purple macaroon with a blueberry cream filling

The Queen of Hearts; layers of raspberry buttercream, chocolate ganache and raspberry jelly

SCONES

Scones with homemade strawberry jam, raspberry chocolate jam and clotted cream

TEA AND COFFEE

All of The Westin Sydney's Afternoon Tea options include espresso coffee and a range of Jing teas.



HERITAGE AFTERNOON TEA

The history of afternoon tea is suggested to have originated during the early nineteenth century with Anna, 7th Duchess of Bedford, feeling peckish in the afternoon while waiting for dinner which was served late in the evening.

The Duchess requested tea and a light snack to be delivered to her boudoir every afternoon but once her secret was discovered this practice was offered by many influential hostesses to entertain their special guests.

The Westin Sydney is proud to offer you Westin's Heritage Afternoon Tea; a delicate balance of modern touches.

THE RUINART AFTERNOON TEA 69.00 PER PERSON

Experience decadence with a flute of R de Ruinart Champagne

SAVOURY

Smoked salmon triple stack with caper berries

Crispy green salad and ocean prawn boat with crostini and lime

Slow cooked chicken and pickled bell peppers on a spinach toast roll

Double smoked ham, cheese and cucumber on tomato bread

SWEET

Crunchy profiteroles with dark Belgium-chocolate cream filling

Classic vanilla crème brûlée with a sweet nutty biscotti

Glazed caramel mousse with fresh berries and raspberry gel

SCONES

Scones with Homemade Strawberry Jam, Raspberry Chocolate Jam and Clotted Cream

TEA AND COFFEE

All of The Westin Sydney's Afternoon Tea options include espresso coffee and a range of Jing teas.

A 1.5% fee applies for all Credit Card transactions

Contact The Bar if you have any special dietary requirements, food allergies or food intolerances

Starwood Privilege and Starwood Preferred Guest benefits do not apply to Afternoon Tea

Contact The Bar on 61 2 8223 1197 or westin.sydney@westin.com

Menu subject to change

Reservations are essential at least 2 days in advance

