



# Afternoon Tea Menu



# *la marée*


In French, La Marée means 'The Tide', which represents the restaurant's ocean-side locale.

This natural ebbing and flowing of the waters mirrors the seasonality of the produce used to create our dishes.

Helmed by Culinary Designer, Chef Alfredo Icedo Romero,  
La Marée is a quintessential spot to delight yourself in locally sourced dishes, looking over the maritime waters.

Menu items subject to market availability & seasonality  
(V) Vegetarian, (VG) Vegan, (DF) Dairy Friendly, (GF) Gluten Friendly

La Marée will take all reasonable efforts to accommodate guests' dietary requirements.  
However, we cannot guarantee that any menu item will be allergen-free due to potential cross-contamination in our kitchens or from our suppliers.  
If you have any dietary requirements or allergies, please inform one of our team members prior to ordering.  
Please do not be offended if our team determines we're unable to serve you safely.



## Traditional Afternoon Tea

Assorted selection of savory and sweet treats with 2 choices of Dilmah Tea or coffee | \$79 per person  
Accor Plus members get a 10% discount

## Bubbly Package

Add on an additional \$79 per person  
Comes with welcome drinks of a glass of Veuve Clicquot Brut and 2 selection of Champagne cocktails from the below

## Champagne Cocktails

### **Kir Royal | \$29**

(Crème de Cassis | Veuve Clicquot Champagne)

### **Bellini | \$29**

(Peach purée | Veuve Clicquot Champagne)

### **Poinsettia | \$29**

(Cranberry Juice | Veuve Clicquot Champagne)

### **Mimosa | \$28**

(Orange Juice | Veuve Cliquot Champagne)

## Afternoon Tea Special Champagne by bottle

Veuve Clicquot Brut Champagne | FR \$165

Veuve Clicquot Rosé Champagne | FR \$190



**Dilmah**

## The Art of Tea Gastronomy

Dilmah is a family tea business based in Sri Lanka where their traditional black and green teas are picked, perfected and packed fresh from the origin.

Dilmah remains an artisanal brand, focused on quality and freshness in tea through a hands-on approach to making tea in the orthodox way.

They have become a well-loved household name in New Zealand, voted by New Zealand public as the most trusted tea brand year after year in the iconic Reader's Digest Trusted Brands survey. Dilmah has earned that trust, not only for the quality of their tea but also for their ethical business philosophy that 'business is a matter of human service' with a minimum of 15% of pre-tax profits from the sale of Dilmah tea directed to their MJF Charitable Foundation and Dilmah Conservation.

Tea can act as a flavour bridge and palate cleanser between sweet and savoury courses while infusing a contemporary twist on classic morsels. Our Sofitel Tea Sommelier has worked with our Executive Chef on providing some exquisite pairing for our Afternoon Tea menu, so in the words of the Dilmah founder...

“Do Try It”

## Savoury

### Õra King Smoked Salmon

Dill crème fraiche infused with Dilmah vanilla Ceylon, cucumber, blini

### Bostock Roasted Chicken

Baby gem lettuce, tarragon, seed granary bread

### Serrano Ham Crostini

Fig chutney, Brie de Meaux, brioche

### Truffle Egg

Truffle mayonnaise, watercress, white bread

### Grilled Black Tiger Prawn

Avocado mole, calamansi and Earl Grey, brown bread

Savoury  
[Vegetarian]

**Roasted Beetroot**

Dark rye, baby beetroot, goat cheese, basil

**English Cucumber**

Minted crème fraiche, heirloom tomato, brown bread

**Leek & Mushroom Quiche**

Shitake mushroom, leek, shallot, gruyere

**Falafel Sandwich**

Hummus, cucumber, red capsicum, fresh coriander

**Vegetable Grilled Cheese Sandwich**

White rustic bread, baby cos, heirloom tomato, herb pesto

## Sweet

### Dilmah Brilliant Breakfast Black Tea & Orange Scone and Buttermilk Scone

Served with homemade jam and vanilla chantilly

### Cherry & Vanilla Tart

Vanilla panna cotta, cherry coulis, Dilmah Earl Grey almond cream, chocolate tart

### Yuzu & Blood Orange Opera Cake

Layers of Valrhona yuzu inspiration ganache, blood orange coulis, almond joconde

### Dark Chocolate & Pistachio Cup

Crunchy pastry, homemade pistachio praline and pistachio ganache in a dark chocolate cup

### Salted Caramel Macaron

A delicate macaron filled with smooth, creamy salted caramel ganache

### Lemon & Beetroot Tea Cake

Berry Sensation-infused lemon curd, beetroot financier

### Hazelnut Praline & Dark Chocolate Easter Egg

A rich blend of homemade hazelnut praline and Callebaut dark chocolate ganache, encased in a crisp chocolate shell

## Black Tea

### Brilliant Breakfast

Bright, bold Broken Orange Pekoe leaf tea is robust and strong. Like a good breakfast tea, add a drop of milk suitably.

### Nuwara Eliya Pekoe

Nuwara Eliya, also called 'Little England' is one of the four premier tea-growing regions of Ceylon. This seasonal tea is recognisable by its delicate and gentle character, golden glow, and mildly green fish. Best enjoyed without milk.

### Lapsang Souchong

A gently smoked gourmet black tea produced in a traditional process that originated in the Qing Dynasty in China. The tea leaves are withered over pine or cypress wood fires producing a distinctive tarry note. This is a very traditional and distinctive tea with depth, body, and a prominent wood smoke character. Best enjoyed without milk.

### Pu-erh No. 1 Leaf Tea

A special tea renowned in China for its medicinal value. Grown in the Yunnan Province, Pu-erh tea has been popular in that region since the Tang Dynasty when Pu-erh was taken for relief of indigestion and more recently reducing cholesterol. This tea is post-fermented with a typically earthy taste. Its prominent woody character with hints of herb and elemental flavour. This is the result of the post-fermentation process unique to Pu-erh. Best enjoyed without milk.

### Single Estate Darjeeling

Darjeeling is India's most famous tea-growing region at around 6,000 feet above sea level in the foothills of the Himalayas. Fine Darjeeling Tea is light and delicate with body that is more typical of oolong than black tea. Its taste is defined yet soft, with floral and distinctive muscatel notes. Deliciously sophisticated, the perfect afternoon tea. Can take milk but best enjoyed without.



## Flavoured & Spiced Black Tea

### The Original Earl Grey

This tea uses a combination of a rich and full-bodied Ceylon Single Origin Tea with a flavour of bergamot, a citrus fruit that is native to Calabria in Italy. The strong and distinctive Ceylon Tea partners harmoniously with the Bergamot flavour to offer an authentic Earl Grey Tea. Full-bodied yet aromatic. Can take milk.

### Lychee with Rose and Almond

A bright Western High Grown Ceylon Pekoe in a wonderfully aromatic marriage of flavours. The medium-bodied Ceylon Pekoe is deliciously complemented by the complex bouquet and fusion of Lychee, Almond, and Rose in combination. The soft sweetness of Rose dominates on the first sip, giving away on the palate to Almond, eventually embraced by the fruity fragrant Lychee. Can take milk but best enjoyed on its own.

### Ceylon Cinnamon Spice Tea

The famed island of Ceylon was sought by ancient explorers for its spices and since the late 1800s, also for its tea. This tea is a combination of Ceylon's finest produce — a Single Region Tea, grown at 4,000 feet elevation in the Dimbula Valley and Ceylon Cinnamon, known as 'true cinnamon'. Takes milk.

### Rose with French Vanilla

A seductive tea, combining a fine Single Region Pekoe from Nuwara Eliya with the mystical, sensuous fragrance of rose petals. Celebrated throughout history for its alluring romanticism, the rose is one of the most sought-after among flavours. This gentle tea is encircled by the softly sweet floral aroma of red rose to deliver a feminine and very gentle brew. Can take milk.

### Mediterranean Mandarin

Light and bright, high elevation. Single Region Pekoe from Nuwara Eliya. 5,000 feet above sea level in the mountains of Ceylon enhanced with a touch of the uplifting aroma and juicy sweetness of Mediterranean Mandarin — one of the most appealing fruits of the citrus family. Best enjoyed on its own.

## White, Green & Oolong Tea

### Ceylon Silver Tips White Tea

The characteristic silver, needle-like buds with their velvety texture, produce a pale liquor that is supremely delicate. A light tea, prized for its gentleness, it demands respect in its preparation and yields hints of pear, honey, and a lightly herbal embrace. The beauty of the buds and their transformation enhances the serenity in this unique Ceylon Tea.

To be truly savoured on its own, avoid strong-flavoured foods at the same time.

### Sencha Green Extra Special

A fresh and delicate tea, Sencha is steamed in a unique variation to the traditional Chinese (pan frying) manufacture of green tea. Famed in Japan for its mildness, Sencha offers a light infusion with a grassy aroma and gentle taste. A smooth, herbal finish and a hint of sweetness make Sencha a pleasing and refreshing green tea that can be enjoyed throughout the day, especially as an accompaniment to salads and fish.

### Green Tea with Jasmine Flowers

A gentle green tea in fragrant and delicate union with natural Jasmine petals.

The soft, mildly sweet and mystical aroma of Jasmine is enthralling in its combination with green tea. The natural combination offers a refreshing and soothing beverage that is also a delicious palate cleanser.

### Single Estate Oolong Leaf Tea

Oolong is a semi-oxidized tea, not as strong as black tea (fully oxidised) and not as delicate as green or white tea (unoxidised).

Oolong originated in the 18<sup>th</sup> Century in the Fujian Province of China. It produces a mellow, pleasing liquor that is delicate and mild with very large leaves that gradually unfurl over multiple infusions. Enjoy on its own.

## Fruit & Herbal Infusion Tea

{ Caffeine-Free }

### Elderflower & Hot Apple

A naturally caffeine-free loose leaf infusion offering a delicious apple fragrance and crowd-pleasing flavours. Citrus and green apple complement elderflower and elderberries to produce a fresh, summery infusion.

### Natural Infusion of Blueberry

Blueberries lend their soft, tangy flavours to this intense caffeine-free infusion. A fusion of berry, orange, and sweet fruit notes offer a delicious all-natural fruit, herb and spice flavour combination.

### Blood Orange & Eucalyptus

An inspired loose-leaf blend of sweet orange, lemon, and spice in a beautiful ruby red infusion. Strong and tart, the lively fresh berry and orange notes are balanced by the bracing, pungent scent of eucalyptus.

### Gentle Chamomile

Chamomile is a gentle and relaxing herb enjoyed by many as a tonic for centuries. It has a serene character and a wonderful aroma. The daily-like Chamomile flower, where the subtle flavour is concentrated has an uplifting aroma reminiscent of apples. It is often enjoyed as a naturally caffeine-free infusion in the evening to support a good night's sleep.

### Pure Peppermint

Naturally caffeine-free and ideally enjoyed after a meal. The natural peppermint oil in the leaves imparts a menthol aroma and adds sparkle to the infusion, making for a cooling and energising beverage suitable for any time of the day.