



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.

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

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

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

Hazlenut 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

Ceylon Breakfast

Tea from Ceylon's western high-grown regions, where the varying climate conditions produce a perfectly balanced tea. A ruby liquor yields the best of Ceylon in a tea that offers richness, depth, and the slight grassy bright note of high-quality, fresh tea.

Earl Grey

A bold and bright single-region Ceylon Tea, grown at around 2000ft above sea level and gently fused with Bergamot flavour. The result is a balanced, medium-strength tea with the citrus note that is known as Earl Grey. This floral and fruity flavour balances the strength of the tea to offer a refreshing and delightful tea.

Cinnamon Spice Tea

Sri Lanka is also famous for her spices. A combination of Ceylon's finest grown elevation in the Dimbula valley and Ceylon Cinnamon, known as 'true Cinnamon'.

Neutral Ceylon Ginger Tea

The spice 'hotness' of ginger partners beautifully with a Ceylon single-region tea grown at an elevation of 5,000ft to offer a deliciously different and refreshing tea.

Italian Almond

Fragrant and rich, the almond and the mellow, malty note that is typical of teas from this region, combine in indulgent harmony to produce a deep amber infusion. The tea is enveloped by a deliciously piquant aroma of almond, producing an engaging brew with a nutty, sweet edge and mellow but prominent character.

Rose with French Vanilla

A seductive tea, combining a fine single-region Pekoe tea with the mystical, sensuous fragrance of rose petals. A gentle tea encircled by the softly sweet floral aroma of red rose and the subtle sweet notes of French vanilla.



Green & Oolong Tea

Pure Ceylon Green Tea

Gently steamed Ceylon Green tea with the mildly astringent taste typical of fine green teas. A pale yellow infusion is tinged with olive highlights. A pleasant tea with a lightly sweet finish.

Green Tea with Jasmine

An inspiring green tea with bold leaf appearance, combined with petals of natural jasmine flowers. The liquor produced by this combination is light and gentle; the special fragrance and a touch of sweetness come from the night-blooming jasmine flower.

Moroccan Mint Green Tea

Gently uplifting, this combination of green tea with peppermint leaves produces a delicious and all-natural tea experience. An aromatic and zestful tea that is a perfect after-meal beverage.

Single Estate Oolong Leaf Tea

Oolong originated in the 18th 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.



Fruit & Herbal Infusion Tea

{ Caffeine-Free }

Blood Orange & Eucalyptus

An inspired 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.

Blueberry Infusion

Blueberries lend their soft, tangy flavours to this intense caffeine-free infusion.

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.

Rosehip with Hibiscus

Its characteristic tart flavour is softened here with hibiscus flowers. Reputedly a rich source of natural antioxidants, it produces a red infusion with a strong fruity aroma. Rich in Vitamin C and is best taken without sugar. Try it with a touch of honey to keep the infusion all-natural.

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 it a cooling and energising beverage suitable for any time of the day.