

THE
BILTMORE
HOTEL VILLAS

SUMMER AFTERNOON TEA

Savouries

Beetroot Mutabal on tart D E

An elegant twist on a Levantine classic. Creamy, smoky beetroot mutabal cradled in a savoury, golden tart crust. Garnished with molasses pearls.

Smoked salmon Sandwich S G D

Artisan-cured smoked salmon and micro-dill. Served as a refined double-tier on fresh-baked, toast bread with a whisper of lemon zest.

King Crab and Cucumber S F

Premium king crab tossed with fresh dill and a light Meyer lemon zest. Layered with a crisp cucumber wheels, served with lime gel.

Tuna and Ciabatta Sandwich S F

Flaked I tuna, tomatoes, and Onions, pressed to perfection in a rustic ciabatta. Finished with a touch of lettuce and basil.

Vegetable Sandwich V N G D

Crisp grilled and shaved layered with a basil pesto spread. Finished with a drizzle of aged balsamic glaze on toasted Focaccia.

Food Contains: D (dairy) G (gluten) N (nuts) S (seafood) SF (shell fish) E (egg) Ss (sesame) RAW (raw food) V (vegetarian) VG (vegan) We cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server prior to ordering.

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Sweets

Oreo Crumbled Chocolate Truffles D E G

Decadent, velvet-textured dark chocolate ganache truffles infused with Madagascar vanilla.
Hand-rolled in a delicate, bittersweet Oreo-biscuit crumble

Craquelin D E G

A delicate, airy choux pastry sphere topped with a sweet, fractured crisp-cookie crust. Filled to order with a silky, Madagascar vanilla bean crème diplomat and finished with a dusting of snow sugar.

Biltmore Quella Bite D E G

A sophisticated play on textures. A rich, silken Italian hazelnut-chocolate paste suspended inside a brittle dark chocolate carapace, crowned with a single gilded, homemade cookie.

Mini Red Velvet Cake D E G

An elegant miniature of a classic tradition. Silken layers of buttermilk-cocoa sponge paired with a whipped, lightly sweetened cream cheese mousse. Finished with a delicate dark chocolate curl and a fine dusting of ruby cocoa crumble.

Mango Pavlova D E

A delicate, crisp meringue shell with a canter, filled with whipped vanilla bean Chantilly cream. Crowned with vibrant, sun-ripened mango dome.

Mixed Fruit Tart D E G

Artisanal pastry crust, vanilla bean pastry cream, a curated selection of market-fresh fruits, wild berries, edible mint leaf.

Macarons, Scones and Jams D E G

House-baked, golden buttermilk and golden raisin scones, served warm from the oven. A curated trio of delicate, hand-sculpted Parisian macarons featuring a crisp, almond-flour shell and a soft, chewy centre.

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