
Happy Father's Day

A Gentlemen's Afternoon Tea

Papa Brunn's Seasoned Old Bay River Prawns
Butter Croissant, Guindillas Peppers

Scorching Scotch Egg
Cage free Egg, Truffled Potato

Pie in A Tin
Smoked Beef Brisket, JD BBQ Sauce, Cheese Cigar

Dad's Favourite
Crispy Buttermilk Chicken, Soft Potato Bun, Mc Clurres Pickle

Cooper Pale Ale Drunken Ribs
Sticky Pork Ribs, Pale Ale Glaze

For "D" Sweet Man

Bittersweet & Irish Coffee Macaroon
Baba Au Rum
Devilled Food Cake, Chilli Chocolate Ganache
Guinness Scone, Raspberry & Grape Tomato Chutney

DA HONG PAO PRESTIGE

One of the most precious teas of China, this rare Oolong is harvested according to ancestral rites on the rocky slopes of the legendary Wu Yi Mountain. Exuding rare, woody notes reminiscent of Chestnuts and Hazelnuts, this harvest features curiously rolled leaves and a strong, rich and woody taste, which lingers on the palate. An exceptional tea of China.

About the tea: Da Hong Pao (Big Red Robe) is a Wuyi Rock Tea grown in the Wuyi Mountains. It is a heavily oxidised, dark Oolong Tea.

According to legend, the mother of a Ming dynasty emperor was cured of an illness by a certain tea, and that emperor sent great red robes to clothe the four bushes from which that batch of tea originated. Six of the original bushes, growing on a rock on the Wuyi Mountains and reportedly dating back to the Song dynasty, still survive today and are highly venerated. Due to its high quality, Da Hong Pao Tea is usually reserved for honoured guests in China.

\$70

GYOKURO

This marvellous harvest was lovingly cultivated by the Master of Gyokuro, an exceptional craftsman with 55 years of experience, who works alone to achieve some of the most sought-after teas of Japan, the last in a great line of tea planters.

About the tea: Gyokuro (jade dew) is a type of shaded Green Tea from Japan. It differs from the standard sencha (a classic unshaded green tea) in being grown under the shade rather than the full sun.

Gyokuro is shaded longer than Kabuse Tea. While Gyokuro is shaded for approximately three weeks, kabuse-cha is shaded for approximately one week. The name 'gyokuro' translates as 'jewel dew' or 'jade dew', referring to the pale green colour of the infusion. While most sencha is from the Yabukita cultivar of *Camellia sinensis*, gyokuro is often made from a specialised variety such as Asahi, Okumidori, Yamakai, and Saemidori.

\$80

YELLOW GOLD TEA BUDS

This exceptional tea, once the favourite of Chinese emperors, has been transformed into an elusive jewel, a golden ornament as precious as it is ethereal. Each tea bud is lavished in 24-karat gold, which once infused, yields a delicately metallic and floral aftertaste. Unforgettable.

This tea is harvested on only one mountain, one day per year. What is more, it is harvested exclusively with golden scissors and only from the top of the tree which is the tea bud. It is then sun dried and placed into closed containers to slightly heat the tea leaves so that the polyphenols that they contain can be released and give a yellowish colour to the leaves and a very soft and flowery taste. After this, the tea is painted with 24 carat gold flakes! And no, the gold is not used to give it a luxurious finish but to provide nutritional benefits, as in Asia, gold is believed to be good for health.

\$120