

COOKE'S

MENU

\$35

Per person for high tea

\$50

Glass of Louis Roederer Collection Brut Champagne \$55

Luxetail High Tea two Mini Cocktails

SAVOURIES

BUTTERMILK FRIED CHICKEN sticky maple soy | sesame

LAMB BON BON aioli

SWEET TREATS

DORIS PLUM ALMONDINE prune gel

CARAMEL MACARON dulce le leche

DARK CHOCOLATE SILK yuzu curd

STRAWBERRY CHEESECAKE vincotto

Please inform the wait staff of any allergies. Credit card transactions incur 2% surcharge.

MINI HIGH TEA

COOKE'S

TEA MENU

BLACK TEA

ENGLISH BREAKFAST

A traditional blend of Sri Lankan broken-leaf teas that produces a coppery liquor with an assertive aroma. The flavor is bright and brisk, perfect anytime of the day.

FRENCH EARL GREY

A medium-bodied black tea base with pretty petals and notes of fruit that play with classic bergamot in an inspiring, bold and refined infusion.

CHAI

Complex, spicy and incredibly tasty, our signature chai blend is a unique classic.

GREEN TEA

SENCHA

These beautiful emerald green leaves produce a delicate aroma and a sweet, smooth, grassy flavour.

GREEN ROSE

Vibrant green tea blended with rose petals and tropical fruits for a bold taste sensation.

GORGEOUS GEISHA

Sencha green tea combined with the luscious flavours of strawberries and cream is delicious hot or iced as a summer treat.

HERBAL & TISANE

JUST CHAMOMILE

A fragrant infusion of golden chamomile flowers will transport you to a field reminiscent of sweet cut hay in the summertime.

JUST PEPPERMINT

Lush peppermint leaves create a bright infusion, hot or cold.

LEMONGRASS & GINGER

With a hint of zest and a whole lot of spicy bright lemongrass – this brew smacks you sideways with a refreshing sensation.

FRUIT TISANE

FRUITALICIOUS

A tantalising mix of cranberries, blueberries, dragon fruit and goji berries.

PACKS A PEACH

This sweet brew sings of peach, papaya, apple and roasted chicory, creating a soft combo that really packs a peach.

ROOIBOS TISANE

RED

Enjoy this favourite South African brew any time. Light and easy to drink, a perfect after dinner delight.