



Vin's
AL FRESCO

High Tea



The Loire Garden Table

Inspired by the gentle valleys of France's Loire River — herbaceous, elegant, and full of Provençal warmth.

APPETISERS & CONDIMENTS

Feta & Walnut Spoon

Whipped feta with candied walnut and basil oil — sweet, salty, and balanced in one bite.

Tomato Confit Crostini

Slow-roasted tomato on toasted baguette with a touch of sea salt and aged balsamic.

SANDWICHES & SAVOURIES

Grilled Chicken Pesto Focaccia

Juicy grilled chicken layered with sun-dried tomato mayo and basil pesto on toasted focaccia.

Mascarpone Mushroom Toast

Caramelised mushrooms and chives atop focaccia with creamy mascarpone.

PROTEIN & WARM PLATE

Rosemary Mustard Roast Chicken

Golden-roasted chicken marinated in Dijon mustard and rosemary, carved and served with mustard aioli.

VEGETABLES & GRAINS

Charred Broccoli & Cherry Tomato

Grilled broccoli and tomatoes tossed in roasted garlic oil and lemon zest.

Field Mushroom Aglio Olio

Linguine with sautéed mushrooms, roasted garlic, and olive oil — light and earthy.

SWEET FINISH

Strawberry Tartlet

Mini vanilla custard tart topped with glazed strawberries in a buttery shortcrust shell.

Vanilla Custard Cream Puff

Airy pâte à choux filled with Madagascar vanilla pastry cream, finished with powdered sugar.

Basque Burnt Cheesecake

Caramelised crust with a velvety, creamy centre — rustic and indulgent.

YOGURT

Greek Yogurt with Wild Honey

Classic Greek yogurt drizzled with wild honey and a pinch of sea salt flakes.

DRINKS

Cucumber Mint Sparkling Water

Chilled sparkling water with cucumber ribbons and fresh mint — crisp and refreshing.

Black Coffee

Hot dark roast, smooth and bold — the perfect counterpoint to your sweet course.





The Danube Coastline Set

Inspired by the great river that flows from Germany to the Black Sea — clean flavours, light seafood, and a northern European sensibility.

APPETISERS & CONDIMENTS

Dill & Feta Spoon

Crumbled feta, fresh dill, and herb oil — cool, briny, and refreshing.

Chilled Prawn Mayo Crostini

Toasted baguette with chilled prawn salad in lemon mayo and micro herbs.

SANDWICHES & SAVOURIES

Smoked Chicken Herb Focaccia

Smoked chicken with arugula, garlic ricotta, and confit tomato on herb focaccia.

Beetroot & Walnut Pesto Panini

Vegan beetroot patty layered with house-made walnut pesto and rocket on wholemeal focaccia.

PROTEIN & WARM PLATE

Chinook Salmon with Burrata & Pesto

Smoked salmon fillet with creamy burrata, avocado purée, walnut pesto, and confit cherry tomatoes.

VEGETABLES & GRAINS

Portobello & Pumpkin Platter

Grilled portobello mushrooms served over pumpkin purée with ricotta and walnut pesto.

SWEET FINISH

Berry Cheesecake

Vanilla bean cheesecake topped with glazed blueberries and strawberries.

Vanilla Panna Cotta

Silky cream custard with a hint of vanilla, topped with seasonal fruit compote.

Strawberry Tartlette

A petite tart filled with pastry cream and finished with fresh strawberries.

YOGURT

Banana Vanilla Greek Yogurt

Greek yogurt swirled with banana purée,

DRINKS

Orange Blossom & Rosemary Water

Infused orange segments with rosemary and floral essence — cool and aromatic.

Black Tea

A brisk, classic black tea, served hot.





The Elbe Creamery Set

Drawing inspiration from the lush, rolling fields along the Elbe River in Central Europe — creamy, earthy, and comforting.

APPETISERS & CONDIMENTS

Cherry Mozzarella & Tomato

Confit Spoon

Creamy cherry mozzarella paired with roasted tomato and balsamic glaze.

Olive Tapenade with Crostini

Black and green olives blended with herbs and garlic, served on toasted crostini

SANDWICHES & SAVOURIES

Grilled Egg Salad Focaccia

Creamy egg mayo with chives and black pepper on toasted focaccia.

Smoked Duck Sandwich

Smoked duck breast with onion jam, ricotta, and tomato confit on herb focaccia.

PROTEIN & WARM PLATE

Swedish Meatballs & Mash

Tender beef meatballs served on buttery mashed potatoes with rich brown gravy.

VEGETABLES & GRAINS

Tomato Walnut Crunch Salad

Cherry tomatoes, mixed greens, candied walnuts, and lemon balsamic dressing.

SWEET FINISH

Apple Cinnamon Tartlet

Shortcrust tart with warm apple slices, cinnamon, and a caramel glaze.

Chocolate Mousse Verrine

Silky dark chocolate mousse in a glass, topped with chocolate curls.

Mini Strawberry Cheesecake

Creamy vanilla cheesecake with strawberry glaze on a biscuit base.

YOGURT

Greek Yogurt with Sea Salt & Honey

Classic yogurt lightly seasoned with sea salt flakes and drizzled in wild honey.

DRINKS

Lemon Thyme Citrus Cooler

Fresh lemon juice, thyme sprigs, and honey over ice — bright and refreshing.

Black Coffee

Smooth, dark-roasted Arabica served hot.





The Rhône River Table

Southern French warmth with oven-baked mains, rich textures, and floral undertones.

APPETISERS & CONDIMENTS

Tomato Confit & Basil

Slow-roasted tomato with sea salt, drizzled with basil-infused olive oil.

Roasted Garlic Cloves & Olive Oil Dip

Golden, soft garlic served with crusty bread and extra virgin olive oil.

SANDWICHES & SAVOURIES

Grilled Chicken Pesto Toast

Toasted focaccia topped with chicken chop, pesto, and sun-dried tomato mayo.

Mascarpone Mushroom Toast

Caramelised mushrooms and onions on focaccia with mascarpone and chive oil.

PROTEIN & WARM PLATE

Provençal Beef Lasagna

Layered brisket with tomato passata, béchamel, and mozzarella — baked to golden perfection.

VEGETABLES & GRAINS

Roasted Eggplant Gratin

Soft roasted eggplant layered with ricotta, mozzarella, and tomato sauce.

SWEET FINISH

Venetian Cream Tiramisu

Espresso-soaked sponge layered with mascarpone cream and cocoa dust.

Strawberry Tartlet

Tart shell filled with pastry cream, topped with fresh glazed strawberries.

Vanilla Yogurt Mousse

Light Greek yogurt whipped with vanilla and finished with wild honey.

YOGURT

Vanilla & Wild Honey Yogurt

Creamy yogurt swirled with Madagascar vanilla and golden wild honey.

DRINKS

Peach & White Tea Punch

Chilled white tea infused with peach purée and citrus slices.

Black Tea

Aromatic and brisk — served hot.





The Tagus Harvest Table

Inspired by the rustic richness of the Iberian Peninsula — bold, hearty, and sun-warmed.

APPETISERS & CONDIMENTS

Feta & Herb Crostini

Toasted baguette topped with whipped feta, fresh herbs, and olive oil.

Caramelised Onion Dip with Crackers

Golden caramelised onions folded into a creamy dip, served with spiced crackers.

SANDWICHES & SAVOURIES

Grilled Chicken & Sun-Dried

Tomato Focaccia

Marinated grilled chicken with sun-dried tomato mayo and rocket on toasted focaccia.

Beetroot & Walnut Pesto Panini

A vegan beetroot patty with walnut pesto, tomato confit, and arugula.

PROTEIN & WARM PLATE

Lamb Roast Cake with Thyme Jus

A rustic herb-scented lamb loaf, roasted and sliced, served with warm thyme-infused gravy.

VEGETABLES & GRAINS

Charred Broccoli & Cherry Tomato

Grilled and lightly tossed in garlic oil — fresh and vibrant.

Herb Buttered Rice

Fluffy short-grain rice folded with garden herbs and sea salt butter.

SWEET FINISH

Chocolate Opera Slice

Thin layers of almond sponge, coffee buttercream, and dark chocolate ganache.

Strawberry Cheesecake Cube

Creamy cheesecake in a cube format with strawberry glaze and biscuit base.

Lemon Tartleet

Buttery tart shell filled with zesty lemon curd, topped with torched meringue.

YOGURT

Greek Yogurt with Sea Salt & Honey

Silky yogurt topped with Maldon flakes and wild golden honey.

DRINKS

Elderflower & Apple Tonic

Elderflower cordial, apple juice, and soda — floral, crisp, and cooling.

Black Coffee

Bold dark roast served hot.





The Vistula Blossom Set

Light, floral, and refined — inspired by springtime along Poland's longest river.

APPETISERS & CONDIMENTS

Prawn & Dill Spoon

Chilled prawns with dill-lemon mayo and microgreens in a single refined bite.

Feta & Cherry Tomato Crostini

Tomato confit and creamy feta on herb oil-brushed toast.

SANDWICHES & SAVOURIES

Grilled Chicken Pesto Focaccia

Grilled chicken layered with basil pesto and ricotta on warm focaccia.

Beetroot & Ricotta Toast

Toasted focaccia with roasted beetroot, creamy ricotta, and basil oil drizzle.

PROTEIN & WARM PLATE

Creamy Woodland Fusilli with Chicken

Fusilli pasta in mushroom cream with grilled chicken, parmesan, and egg yolk.

VEGETABLES & GRAINS

Charred Broccoli with Garlic Oil

Lightly blistered broccoli florets with lemon zest and garlic olive oil.

SWEET FINISH

Rosewater Panna Cotta

Delicate rose-infused cream custard with fresh raspberry compote.

Mini Lemon Tart

Zesty lemon curd in a buttery tartlet with torched Italian meringue.

Berry Cheesecake

Baked vanilla cheesecake topped with a medley of fresh berries.

YOGURT

Vanilla Banana Greek Yogurt

Greek yogurt swirled with mashed banana, vanilla bean, and wild honey.

DRINKS

Orange Blossom & Rosemary Water

Fragrant citrus segments infused with orange blossom essence and rosemary sprigs.

Peach & White Tea Punch

White tea blended with peach purée and citrus slices — chilled and floral.





The Po Forest Table

Earthy elegance from Italy's northern plains — rustic mushrooms, hearty pasta, and soft indulgence.

APPETISERS & CONDIMENTS

Stuffed Cremini Mushrooms

Roasted baby mushrooms filled with feta and herbs on lemon cashew cream.

Tomato & Garlic Crostini

Slow-roasted tomatoes, garlic oil, and micro basil on toasted baguette.

SANDWICHES & SAVOURIES

Chicken Ricotta Focaccia

Grilled chicken, garlic ricotta, and tomato confit on warm focaccia.

Mascarpone Mushroom Toast

Caramelised mushrooms layered with mascarpone on olive focaccia.

PROTEIN & WARM PLATE

Creamy Woodland Fusilli with Chicken

Carbonara-style fusilli with mushrooms, grilled chicken, parmesan, and egg yolk.

VEGETABLES & GRAINS

Portobello & Pumpkin Platter

Grilled portobellos over pumpkin purée, topped with ricotta and walnut pesto.

SWEET FINISH

Mini Lemon Tart

Bright lemon curd in a butter tart shell, topped with torched meringue.

Chocolate Banana Mousse Cup

Layered banana cream and dark chocolate mousse — velvety and light.

Basque Burnt Cheesecake

Charred on top, creamy within — a rustic European classic.

YOGURT

Vanilla & Wild Honey Yogurt

Greek yogurt with Madagascar vanilla and golden honey drizzle.

DRINKS

Cucumber Mint Sparkling Water

Fresh and sparkling with cooling cucumber ribbons and mint leaves.

Black Tea

Warm and brisk — an elegant finish.





The Volga Winter Tea

Deep, warming flavours from the riverbanks of Eastern Europe — hearty, comforting, and celebratory

APPETISERS & CONDIMENTS

Tomato Confit & Basil Oil Spoon

Slow-cooked tomato with basil-infused olive oil and sea salt.

Olive Tapenade with Crostini

A savoury spread of olives, garlic, and herbs served on toasted baguette

SANDWICHES & SAVOURIES

Grilled Chicken Pesto Focaccia

Herb-grilled chicken with pesto, sun-dried tomato, and mayo on focaccia.

Beetroot & Walnut Pesto Panini

Wholemeal focaccia with beetroot patty, walnut pesto, and rocket.

PROTEIN & WARM PLATE

Alpine Basil Linguine

with Chicken Sausage

Linguine tossed in basil pesto and parmesan, topped with grilled chicken sausage.

VEGETABLES & GRAINS

Avocado & Feta Green Salad

Mixed greens with avocado, crumbled feta, and lemon herb vinaigrette.

SWEET FINISH

Yuzu Cheesecake

Silky vanilla cheesecake with a tangy yuzu glaze and biscuit base.

Strawberry Tartlet

Classic vanilla custard tart topped with glazed strawberries.

Vanilla Cream Puff

Golden choux filled with whipped vanilla custard and powdered sugar.

YOGURT

Greek Yogurt with Sea Salt & Honey

Traditional yogurt with sea salt flakes and a touch of golden honey.

DRINKS

Elderflower & Apple Tonic

Floral elderflower cordial with crisp apple and sparkling soda.

Black Coffee

Smooth dark roast — classic and grounding.





High Tea Master List

APPETISERS & CONDIMENTS

- Feta & Walnut Spoon with Basil Oil
- Tomato Confit Crostini with Aged Balsamic
- Cherry Mozzarella & Tomato Spoon
- Olive Tapenade with Crostini
- Chilled Prawn Mayo Crostini
- Prawn & Dill Spoon
- Caramelised Onion Dip with Crackers
- Stuffed Cremini Mushrooms
- Roasted Garlic Cloves & Olive Oil Dip
- Tomato Confit & Basil Oil Spoon

SANDWICHES & SAVOURIES

- Grilled Chicken Pesto Focaccia
- Mascarpone Mushroom Toast
- Grilled Egg Salad Focaccia
- Smoked Duck & Onion Jam Focaccia
- Beetroot & Walnut Pesto Panini
- Smoked Chicken Herb Focaccia
- Chicken Ricotta Focaccia
- Beetroot & Ricotta Toast

PROTEIN & WARM PLATE

- Rosemary Mustard Roast Chicken
- Swedish Meatballs & Mash
- Chinook Salmon with Burrata & Pesto
- Provençal Beef Lasagna
- Creamy Woodland Fusilli (with chicken)
- Alpine Basil Linguine with Chicken Sausage
- Lamb Roast Cake with Thyme Jus





High Tea Master List

VEGETABLES & GRAINS

- Charred Broccoli & Cherry Tomato
- Tomato Walnut Crunch Salad
- Avocado & Feta Green Salad
- Portobello & Pumpkin Platter
- Roasted Eggplant Gratin
- Herb Buttered Rice
- Field Mushroom Aglio Olio

SWEET FINISHES

- Strawberry Tartlette
- Basque Burnt Cheesecake
- Vanilla Custard Cream Puff
- Berry Cheesecake
- Chocolate Mousse Verrine
- Apple Cinnamon Tartlette
- Chocolate Opera Slice
- Vanilla Bean Panna Cotta
- Yuzu Cheesecake
- Lemon Tartlette
- Mini Lemon Tart
- Rosewater Panna Cotta
- Chocolate Banana Mousse
- Vanilla Yogurt Mousse
- Strawberry Cheesecake Cube

HOUSE YOGURT

- Greek Yogurt with Wild Honey
- Vanilla & Wild Honey Yogurt
- Greek Yogurt with Sea Salt & Honey
- Banana Vanilla Greek Yogurt

DRINKS

- Cucumber Mint Sparkling Water
- Orange Blossom & Rosemary Water
- Lemon Thyme Citrus Cooler
- Peach & White Tea Punch
- Elderflower & Apple Tonic
- Black Coffee
- Black Tea

