

INDULGE IN THE ART OF HIGH TEA

EXPERIENCE AN ARRAY OF SWEET AND SAVOURY
DELIGHTS



the cortile

Embrace winter with our all new high tea sure to ignite your senses.

Settle in amongst The Cortile's soaring atrium and tiered sandstone arcades for an afternoon of sheer indulgence with a menu designed to blend winter cravings for richer flavours with an artful play on tradition, prepare to find yourself immersed in a multi-sensory journey to remember.

Curated by Head of Pastry, Simon Veauvy, you will explore an abundance of gingers, chocolates, roasted fruits and creamy pralines infused through the menu's sweet and savoury delicacies, a collection crafted onsite by our dedicated pastry team. With special partners Ronnefeldt, experience the Ronnefeldt tea library for expertly paired teams or indulge in a glass of Champagne to mark your special occasion.

HIGH TEA BUFFET

*Available Saturday & Sunday
from 1pm until 2.30pm or
3pm until 4.30pm*

Arrival

Ignite your palate within the alluring charm of The Cortile with a glass of Bimbadgen Sparkling Semillon or upgrade to a glass of French Champagne for an additional \$15 for a more opulent afternoon experience.

Tea Sandwiches

- Chicken Pesto Sandwich
- Smoked Salmon, Baby Spinach, Lemon Cream Cheese Wrap

Hot Savoury

- Traditional Quiche Lorraine with Leek
- Gourmet Harissa Lamb Pie
- Shitake and Buffalo Mozzarella Arancini with Tomato Sauce and Aioli

Cold Savoury

- Moroccan Cous Cous with Pine Nuts, Preserved Lemon, and Coriander

Hot Sweets

- Buttermilk Vanilla Scones with Raspberry Jam NF and Vanilla Whipped Cream
- Homemade Orange Crepes NF

Macaron Bar

- Salted Caramel GF
- Raspberry Macaron GF

Sweet Treats

- Caramel Mascarpone, Lychee and Mango Cup GF
- Milk Chocolate, Ginger and Coconut Creme Brûlée GF
- Lemon and Lime Meringue Tartlet
- Hazelnut Praline Choux
- Nutty Caramel and Milk Chocolate Tartlet
- Roasted Pineapple, Passionfruit and Milk Chocolate Cake
- Fresh Lemon Madeleine
- Passionfruit and Hazelnut Slice
- Iced Earl Grey Tea, Fresh Mint and Lime Drink GF/VE/NF
- Candy Station
- Walnut Dark Chocolate Flourless Cookies GF

To Finish

- Seasonal Sliced Fruit
- Australian and International Cheese with Lavosh and Crackers



TEA EXCELLENCE SINCE 1823

GF = Gluten-free V = Vegetarian VE = Vegan DF = Dairy-free

For more information on up-and-coming events or special offers visit icsydney.com.au



InterContinental Sydney practices Responsible Service of Alcohol