



Tea Time

History of Afternoon Tea

According to legend, one of Queen Victoria's ladies in waiting - the Duchess of Bedford is credited as the creator of afternoon teatime. Because the noon meal had become skimpier, the Duchess suffered from 'a sinking feeling' at about four o'clock in the afternoon. At first the Duchess had her servants sneak her a pot tea and a few breadstuffs. Adopting the European tea service format, she invited friends to join her for an additional afternoon meal at five o'clock in her rooms at Belvoir Castle. The menu centered around small cakes, bread and butter sandwiches, assorted sweets, and of course tea. This summer practice proved so popular, the Duchess continued it when she returned to London, sending cards to her friends and asking them to join her for 'tea and a walking the fields'. The practice of inviting friends to come for tea in the afternoon was quickly picked up by other social hostesses.

Traditional Afternoon Tea

Choice of Biku Teas (for Limited Edition Teas add Rp 10,000)
accompanied by

Scones with jam and cream

Finger sandwiches – cucumber, salmon & cream cheese,
ham and mustard

Mini spinach quiche

Selection of sweet treats

Rp 110,000 per person

Freshly Cut Tea Sandwiches

Cucumber sandwiches

Ham and mustard sandwiches

Salmon & cream cheese sandwiches Rp 25,000

Mini spinach quiche Rp 25,000

Selection of fresh cakes, or

Scones with jam and cream Rp 28,000

Children's Tea Time

Fruit Tea or juice

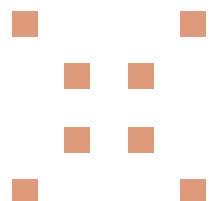
Traditional scones with jam and cream

Cup cake

Finger sandwiches – peanut butter, cheddar cheese, ham
Rp 40,000

Sparkling Afternoon Tea

with a glass of "champagne" Rp 68,000



Prices are subject 10% Government tax & 5% Service charge

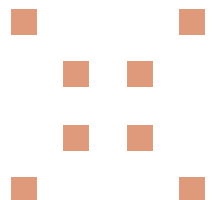


Asian High tea for 2

Sample Asian delights accompanied by fine teas
Choice of Green teas...Oolong Teas ...or Masala Chai

Samoosa with chutney
Vietnamese Spring Rolls
Ayam sisit with Sambal Matah tart
Curried egg sandwich
Date scones with mango jam
Moroccan Orange Cake with rose tea syrup
Pineapple and Mint Agar –agar
Kue mochi
Salak poached in cinnamon and star anise
Dadar Gulung

Rp 220,000 for 2 people



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