

AFTERNOON TEA MENU

Okura's pastry chef Iiro Heinila and Serre's chef Daniël Damen have joined forces, resulting in a delicious light and fresh menu. The refined sweet and savory dishes are accompanied by an iced tea.

AMUSE

Small pavlova with rhubarb and strawberries

SAVOURY

Green curry bitterbal with mango
Chili salmon miso, soba noodles
Steak tartare Japanese style

SWEET

Raspberry cheesecake
Lychee éclair
Vanilla caramel macaroon
Coconut – banana – pineapple pastry

Chocolate-macadamia nuts cookie
Yuzu-thyme Madeleine
Lime-chocolate brioche

ICE TEA

Genmaicha, green tea with brown rice
Mellow black tea with red lychee
Herb tea, flavours of pineapple and chamomile with floral notes

EXTEND YOUR AFTERNOON TEA WITH THE
ROYAL GIN TEA COCKTAIL FOR € 15

SERVED EVERY SATURDAY AND SUNDAY
BETWEEN 3.00 PM AND 5.00 PM