



INTERCONTINENTAL[®]
SANCTUARY COVE RESORT



HIGH TEA EXPERIENCE

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TEA FORTÉ AUSTRALIA

InterContinental Sanctuary Cove Resort honours the exceptional ritual of High Tea with a new immersive experience, crafted alongside the fine teamakers of Tea Forté.

As the first Australian hotel to feature Tea Forté, Resort Executive Chef Hamish Watt and his team have expertly designed an elegant High Tea Immersion menu brimming with new interpretations of their globally renowned tea flavours.

The High Tea Immersion experience is curated to guide each guest on an opulent culinary journey from arrival. Your host will greet you with a Tea Forté infused towel and palate-cleansing iced tea piccolo.

For an elevated experience, opt for a choice of Champagnes or our signature 'Pear-tea-ni' Cocktail, skilfully infused by our mixologist with Tea Forté's White Ginger Pear blend.

Treat your senses to three tiers of sweet and savoury delights, each boasting unique flavour profiles of a contemporary artisanal brew and designed to pair perfectly with your beverage choice.

The High Tea Immersion experience is complemented by Tea Forté's unique iconic presentation and the finest purpose-designed teawares to ensure the journey travels beyond the luxury handmade tea itself.



Tea Forté[™]
Experience the Exceptional

TRADITIONAL MENU

\$57 per person

Includes your choice of Tea Forté blends or Vittoria Coffee

Refreshment

Piccolo of Seasonal Tea Forté Iced Tea

Savoury

Spanner Crab, Saffron Mayonnaise, Tobiko

Goats Labneh, Oyster Mushroom, Melon Radish

Slow-cooked 12-hour Toowoomba Beef Brisket Doughnut

Smoked Tasmanian Salmon Mousse with Fennel and Cucumber

Sweet

Salted Caramel Choux, Orchid Vanilla Tea Cream, Caramel Sauce

Coffee, Chocolate Opera Cake, Hazelnut Cream, Milk Chocolate Tuile

Berry Tart, Ruby Chocolate Ganache, Pistachio Cream

Coconut and White Ginger Pear Tea Mousse, Almond Cream, Apricot, White Chocolate

Scones

Classic Scones

Cranberry Scones

Jam & Cream

TEA SELECTIONS

Black: English Breakfast, Orchid Vanilla

Herbal: African Solstice, Chamomile Citron

Green: Green Mango Peach

White: White Ginger Pear

ENHANCEMENTS

Upgrade to Bottomless Rosé (2 Hours) - add \$13 per person

Upgrade to a Glass of Champagne - add \$17 per person

ADDITIONAL BEVERAGE OPTIONS

Tea Forté-Infused "Pear-tea-ni" | G 18

Jansz Tasmania Premium Cuvée | G 15 | B 70

NV Chandon Brut Sparkling | G 16 | B 70

NV G.H. Mumm Cordon Rouge Brut Champagne | B 120

NV Louis Roederer Champagne | B 160

NV Ruinart R de Ruinart Champagne | B 180

NV Veuve Clicquot Yellow Label Brut Champagne | B 210

Louis Roederer Blanc De Blancs Vintage Champagne | B 280

TEA FORTÉ AUSTRALIA

ENGLISH BREAKFAST

A robust full-bodied cup with a concentrated character of malt and deep undertones that welcome a bit of milk and sugar. Satisfying and delicious, this tea is a great English breakfast cup that can be enjoyed throughout the day.



ORCHID VANILLA

This tea is harvested from the foothills along the border of Laos and Myanmar (Burma) in the Yunnan Province which is recognized for its ideal tea growing conditions. This smooth, medium-bodied, black tea is married with sweet vanilla from Madagascar and coconut pieces to add a touch of tropical flavour.



AFRICAN SOLSTICE

African Solstice contains Elderberries and blueberries, which add a fruity depth to this Rooibos tea and are also rich in antioxidants. Ruby red rosehips add an enticing balance of tart and sweet and are also rich in vitamin C.



CHAMOMILE CITRON

A relaxing and rejuvenating blend of sun golden Egyptian chamomile blossoms and rose hips, balanced with meadow-sweet scents of lemongrass and mint. A delicate and soothing infusion for a delightful chamomile tea.



GREEN MANGO PEACH

Green Mango Peach tea is made from superior green tea leaves blended with cooling peppermint leaves, the heady nectar of mangos and the lush, succulent sweet taste of peach for a sunny indulgent cup.



WHITE GINGER PEAR

White Ginger Pear is blended with the rarest Pai Mu Tan white tea, which is plucked in early spring from a special varietal tea bush called "chaicha". Infused with the sweet taste of juicy orchard fresh pear and the tingle of spicy ginger for a delicate and delighting infusion.



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Sanctuary Cove, Manor Circle, Hope Island QLD 4212

To make a reservation or for more information, call +61 7 5530 1234 or visit our Concierge team