



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 an immersive experience, crafted alongside the fine teamakers of Tea Forté.

As the first Australian hotel to feature Tea Forté, Resort Pastry Chef Lucas Mongelli and his team have expertly designed an elegant High Tea Immersion menu brimming with new interpretations of the classics.

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 iced tea piccolo.

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

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.

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

\$69 per person

Includes your choice of Tea Forte blends or Vittoria Coffee

### Refreshment

Piccolo of Seasonal Tea Forté Iced Tea

### Savoury

Slow-cooked 12-hour Beef Cheek and Chimmi Churri Doughnut  
Prawn Roll with Kaffir Lime Mayonnaise and Dill Pickles  
Faina Flatbread with Italian Caponata and Gippsland Pecorino (GF)  
Oyster Mushroom Ceviche and Citrus Crème Fraiche Cucumber Canoe (GF)

### Sweet

White Chocolate, Calamansi Curd, Thyme Sable and Raspberry (GF)  
Caramelised Granny Smith Apple and Vanilla Bean tartin (GF)  
Milk Chocolate, Hazelnut, Disaronno Amaretto Layer Cake  
Strawberry and Roasted Pistachio Éclair

### 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

## BEVERAGE OPTIONS

Tea Forté infused 'Pear-tea-ni' G 25

NV Jansz Premium Cuvee, Pipers Brook Tasmania G 17 | B 90

NV GH Mumm Grand Cordon Champagne, Reims France G 30 | B 145

NV Miguel Torres 'Santa Digna – Estelado' Pais Sparkling Rose, Maule Valley Chile B 75

NV Bimbadgen Moscato, Hunter Valley New South Wales G 16 | B 70

Rameau d'Or Cotes de Provence Rose, Provence France G 16 | B 85

## 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.



### INTERCONTINENTAL SANCTUARY COVE RESORT

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