

A warm welcome to The Dining Room at Carcosa Seri Negara.

Afternoon tea is said to have originated with one person; Anna, 7th Duchess of Bedford. In the early 1800's she launched the idea of having tea in the late afternoon to bridge the gap between luncheon and dinner, which in fashionable circles might not be served until 8 o'clock at night. This fashionable custom soon evolved into high tea among the working classes, where this late afternoon repast became the main meal of the day.

Now come away with us to a traditional English favourite of fine teas, oven-fresh scones with clotted cream, fluffy cakes, golden pastries, and scrumptious savouries...

Black Tea

English breakfast- Ceylon
Earl Grey-Darjeeling
Tarry Lapsang-China
Red Roses-China
Strawberry Fields-Ceylon
Nurbong- Taiwan
Mokalbarie- Assam

Green Tea

Jasmine Gold- China
Royal Gunpowder- China

White Tea

Pai Mu Tan Silver-China

Herbal Infusion

Chamomile
Peppermint
Lemon Grass

Fruit Infusion:

Raspberry Royal, Strawberry & Crips,
Granny's Garden, Soft Peach

Sandwiches

Smoked Norwegian salmon Croissant
Sandwich

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Cream & Cheese with Cucumber
Sandwich

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Egg Sandwich

*all Sandwiches are with homemade
whole meal loaf, Walnut bread
and milk bread*

Pastries

Apple crumble

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Chocolate Brownies

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Fresh Fruit Tartlet

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Traditional English Fruit Cake

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Raspberry Sorbet

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Carrot Cake

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Crème Brulée

Scones

Warm plain and raisin scones
served with
Clotted Cream

&

Strawberry
and Rose petals jam

RM 60++ per person

All prices are exclusive of 10% service charge and 5% Government tax