

**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**