



## High tea Spring 2016

### Sandwich selection

Smoked Salmon, watercress pesto

Kikorangi Blue cheese grape chutney pumpernickel

### Savory

Savory Scone, whipped butter

Seasonal Focaccia Roll

### Sweet Selection

Blue Berry Tea infusion Macaron

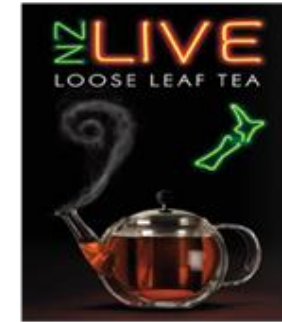
Choux Buns

Opera Gateau

Whittaker's Milk chocolate, Mango verrine

White chocolate truffles

*Menu Subject to change*



“Let tea entertain you, to soothingly sing to your soul,  
or rock you with gutsy flavor.

The local tea scene is alive and kicking! NZ LIVE brings together teas from the world and our most popular native botanicals, long believed in traditional Maori medicine to have health and wellbeing benefits.”

### Black Teas

#### **Morning Kick Assam**

Strong, full-bodied, rich, malty and brisk. A neat pressed leaf, great for breakfast tea and takes milk well.

#### **Bergamot Bluff**

Light and refreshing with sweet bergamot orange, the warmth of Manuka leaf and a lemongrass zing. Exquisite leaf with beautiful blue cornflower petals.

#### **Wellywood Chai**

Chai & Horopito – full-bodied, traditional Indian tea with exotic sweet spiciness of cinnamon, ginger and cloves, rounded off with a peppery hint of Horopito.

### Green Teas

#### **Kakariki Green**

Refreshing green tea with a hint of peppery Kawakawa and a cleansing minty aftertaste. Kawakawa is used in Rongoā Maori (traditional medicine) for indigestion and relief of stomach pains.

#### **Otago Gold Lemon & Ginger**

Green Tea & Kawakawa with Ginger & Lemongrass – crisp green tea beautifully balanced with ginger and lemongrass, topped off with a kick of Kawakawa fire.

### Herbal Infusions

#### **Mint Aspiring**

Mint & Manuka – a spicy sweet peppermint and spearmint opener with a tingly refreshing Manuka encore. Caffeine free.

#### **Ruapehu Rooibos Horopito**

Rooibos, cinnamon, orange & Horopito– peppery Horopito is used in Rongoā Maori (traditional medicine) for indigestion and relief of toothache. Caffeine free