

Giardino del Tè &



ANDREA BAR TERRACE | DAILY 3 – 7 PM

BRUSCHETTA

stewed heirloom cherry tomato | whipped burrata
basil ricotta | ciabatta crostini | smith farms marinated tomato

SAVORY

house cured gravlax *dill creme fraiche, caviar, blini*
oc organics mushroom terrine
bresaola *manchego, fig jam, crostini* | curry chicken *phyllo*

PASTRIES

sea salt chocolate sable | blackberry sage shortbread
autumn spiced cake | dark chocolate truffle | earl grey macaron

SCONES

ginger scones, lemon icing *orange marmalade, whipped apple butter*

CHOICE OF GIN & TEA

no. 3 gin & hibiscus tea *bergamot rosolio, lime*
no. 3 gin & peppermint tea *basil, lemon*
no. 3 gin & earl grey *bitter, sage, mediterranean soda*
no. 3 gin & vanilla rooibos tea *limoncello, lemon, honey*

\$99⁺⁺ per adult, 21+

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