



## *Afternoon Tea at ADONIA Tea House*

### **Afternoon Tea** 33 per person

Our indulgent afternoon tea is an assortment of homemade sweets and savouries including finger sandwiches, pastries, a piece of our delicious scone and more, accompanied by your choice of tea

### **Mini Afternoon Tea** 23 per person

Offering the afternoon tea experience for those with lighter appetites. Our seven-piece mini has an assortment of homemade finger sandwiches, pastries and a scone, accompanied by your choice of tea

### **The Royal Afternoon Tea**

Add a glass of *sparkling /rose* of your choice with our deluxe-sized Afternoon Tea:

Kir Royal or Mimosa, Add \$11.50

Bartolomeo Breganze, Prosecco, Italy, Add \$12.00

Louis Bouillot, Cremant De Bourgogne Rose, France, Add \$15.00

### **Gluten-free/Vegan/Vegetarian Afternoon Tea**

Gluten free Afternoon Tea / Vegan Afternoon Tea	38 per person
Gluten free or Vegan Mini	28 per person
Vegetarian Afternoon Tea	33 per person

(Please reserve 2 days in advance)

Available 10:00 – 18:30 daily

*“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”*

– Henry James, *The Portrait of a Lady*



## Hot Drinks

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	<i>cup</i>	<i>pot</i>
<b>Adonia Tea</b> <i>see tea list</i>	5	5.75
<b>Adonia Fresh Fruit Tea</b>	6	7.75
<b>Adonia Peach Tea</b>	6	7.75
<b>Hot Milk Tea</b>	5	7.75
<b>Siphon Coffee</b>	5	3 refill
<b>Hot Chocolate</b>	5	

## Cold Drinks

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<b>Iced Adonia Fresh Fruit Tea</b>	6
<b>Iced Coffee</b>	6
 <b>Fruit Juices</b>	 6
Lemon                      Mango                      Strawberry	
 <b>Iced Tea</b> <i>Green/Black/Milk</i>	 5
Jasmine                      Passion Fruit                      Strawberry	
Mango                      Peach                      Orange	
 <b>Slushies</b>	 7
Passion Fruit                      Strawberry                      Matcha Latte	
Peach                      Blueberry                      Coffee & Tea	
Mango                      Raspberry                      Coffee	

- ❖ \$2 charge for an extra cup
- ❖ Minimum charge of \$5 per dine-in customer
- ❖ Parties of 8 or larger will be subject to an 18% gratuity charge

## Soup

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- Vegetable Soup** 7  
*A healthy chicken stock soup made with fresh vegetables and barley*
- Seafood Chowder** 11  
*Creamy chowder crowded with muscles, shrimp, octopus, squid and prawn*
- Lobster and Prawn Bisque** 15  
*A delicious lobster bisque with prawns served with focaccia*

## Salad

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- ADONIA Salad** 16  
*Organic mixed greens drizzled with our house dressing and any one or two choices of:  
Hard Boiled Egg Egg Salad Tuna Salad Smoked Wild Sockeye Salmon*
- Beet Salad** 13  
*Fresh beets mixed with freshly squeezed orange juice, drizzled with extra virgin olive oil topped with orange zest*
- Caesar** 13  
*Romaine hearts with a house made lemon, roasted garlic, and anchovy dressing topped with herb croutons and shaved parmesan cheese*
- Mixed Green** 12  
*An organic mixed green salad with our Adonia house dressing*
- Tomato and Bocconcini Salad** 14  
*Tomato, bocconcini, and basil drizzled with extra virgin olive oil and balsamic reduction alongside a bed of organic mixed greens*
- Grilled Vegetable Anti-Pasto** 14  
*Grilled red bell pepper, eggplant, zucchini anti-pasto, marinated portabella mushrooms with organic mixed greens in our house dressing*
- Warm Spinach Salad** 14  
*Baby organic spinach topped with hard-boiled eggs and crispy bacon lightly dressed in house made mayonnaise*
- Warm Seafood Salad** 21  
*Sautéed salmon, prawns, scallops, squid, mussels, shrimp and octopus alongside mixed organic greens topped with our house dressing*

## Sandwiches and Entrées

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*Our gourmet sandwiches and entrées are made with your choice of focaccia or whole wheat bread, served with an organic mixed green side salad*

**Smoked Salmon 16**

*An open face sandwich with smoked wild sockeye salmon, dill cream cheese, sweet red onions and capers*

**Tuna Melt 16**

*A toasted open face tuna salad sandwich with melted cheddar cheese and capers*

**Tuna Salad 16**

*Homemade tuna salad with tomato, lettuce and cucumber*

**Grilled Portabella 16**

*Marinated portabella, ham, cheese, and tomato sauce with lettuce and tomato. Can be made as a vegetarian option.*

**Grilled Vegetable Anti-Pasto 16**

*Grilled red bell pepper, eggplant, zucchini anti-pasto with green leaf lettuce and tomato*

**Oven Roasted Turkey 16**

*Oven roasted turkey breast shavings, tomato, cucumber and lettuce with spicy chipotle sauce upon request*

**Turkey Club 16**

*Oven roasted turkey breast shavings, crispy bacon, tomato, cucumber and lettuce with spicy chipotle sauce upon request*

**Ham and Cheese 16**

*Deli-grade ham and cheese with spicy chipotle sauce upon request*

**BLT 16**

*A classic! Crispy hickory smoked bacon, green leaf lettuce and tomato*

**Traditional Egg Salad 16**

*Made with free-range eggs and homemade mayonnaise, with cucumber, tomato and lettuce*

**ADONIA Tasting Combo 16**

*Includes our daily soup, organic mixed green salad and your choice of any 1/2 sandwich above*

**Savoury Crêpe**

*Choose from our three kinds of savoury lunch crêpes dressed with béchamel sauce:*

<i>Ham, egg &amp; cheese</i>	<b>16</b>	<i>Brie, walnut &amp; pear</i>	<b>16</b>
<i>Salmon, spinach, egg &amp; cheese</i>	<b>16</b>		

**Coquille St. Jacques 18**

*Prawns and scallops in béchamel sauce baked in a shell with melted cheese on top*

## Dessert

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**Assorted Scone Trio** 9

*A trio of our delicious, flaky scones including cranberry, cheese and cheese-&-chive scones served with raspberry jam and Devonshire cream. Order a single piece for \$3.50.*

**Chocolate Soufflé** 10

*A bittersweet chocolate soufflé with a crispy exterior and a warm, moist center. Baked fresh to order. Please allow 15 minutes for preparation*

**Tiramisu** 10

*– an ADONIA signature*

*A delicious tiramisu made with ladyfingers, mascarpone, and mocha liqueur served with fresh fruits*

**Crêpe** 10

*A sweet dessert crêpe filled with your choice of strawberries, peaches or banana*

**Crème Brûlée** 10

*A vanilla egg custard with a caramelized top served with fresh fruits*

**Panna Cotta** 10

*A traditional Italian milk custard served with strawberry coulis and fresh fruit*

**Cheesecake** 10

*Personal sized cheesecake drizzled with strawberry coulis, completed with fresh fruits on the side*

**Petit Four** 9

*Four-piece sampler of our freshly made desserts*

**Granita** 8

*Flavoured crushed ice served with fresh seasonal fruit*

**Assorted Cookies** 6

*A sampler assortment of home baked cookies*

**Macaroons - from France!** 1.95 each / 22 per dozen

*Chocolate, raspberry, vanilla, mocha, lemon, pistachio*